

THE
BANCO
BAR CAFE
LATE

SMALL PLATES & BAR BITES

fried calamari

sweet chili glaze \$16

black bean empanadas (V)

corn relish, tamarind ginger sauce \$14

goat cheese croquettes (V)

black plum aioli, sriracha chili sauce \$14

coconut shrimp (DF)

mango cucumber salsa,
tequila lime sauce \$19

tartare of tuna & avocado (DF)

wasabi, sriracha chili sauce \$20

homemade chicken dumplings (DF)

pan fried, ponzu sauce \$16

chicken tacos (GF/DF)

pico de gallo, avocado \$17

bang bang shrimp

sweet chili sauce & sriracha aioli \$16

general tso's cauliflower (VG)

toasted sesame seeds, scallion \$14

chicken tenders (DF)

honey mustard \$13

chicken wings (GF)

(buffalo, sweet chili, bbq)
blue cheese dip \$14

quinoa crusted onion rings (V)

chipotle dipping sauce \$13

parmesan truffle fries (V/GF)

garlic & rosemary, truffle aioli \$11

HAPPY HOUR

MON & TUES

3PM-8PM

WED - FRI

12PM-7PM

SUNDAY NIGHTS 1/2 PRICE WINE BOTTLES

STARTS AT 4PM

FLATBREADS

(served with mixed greens)

prosciutto & figs

wild mushroom, onion, brie, almonds,
truffle oil \$18

flat iron steak

goat cheese, tomato, red onion,
arugula, jalapeno \$19

vegetable (V)

eggplant puree, corn, red pepper,
tomato, broccoli, cauliflower, feta \$16

SALADS

quinoa & beet (V/GF)

arugula, avocado, chickpea, tomato, red onion,
pine nuts, parmesan, lemon vinaigrette \$16

grilled pear (VG/GF)

spinach, baby kale, butternut squash, pumpkin seeds,
watermelon radish, sherry honey vinaigrette \$16

chopped (V/GF)

french beans, roasted peppers, feta, tomato, onion,
portabella, almonds, red wine vinaigrette \$15

salad toppings: add

grilled chicken* \$11 grilled shrimp* \$14
flat iron steak \$13 grilled salmon* \$14

*available cajun style

QUESADILLAS

(served w/sour cream, guacamole,
black bean salsa & tomato salsa)

three cheese (V)

swiss, cheddar & pepperjack \$14

chicken & wild mushroom

swiss, cheddar & pepperjack \$16

BURGERS/SANDWICHES/WRAPS

(served with french fries unless otherwise noted)

blackened chicken wrap (DF)

avocado, applewood smoked bacon, lettuce, tomato \$18

buttermilk battered chicken

baby arugula, tomato, spicy aioli \$18

the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese,
quinoa onion ring, chipotle mayo \$22

build your own burger

choice of two toppings \$20

our veggie burger (VG/GF)

apple cider aioli, choice of two toppings,
served with sweet potato fries \$19

LIVE MUSIC

THURSDAYS, SATURDAYS
& SUNDAYS

V= vegetarian

GF = gluten free

VG = vegan

DF = dairy free

For parties of six or more a 20% service charge will be added to the final bill.

B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C