

# de Kelder

SPEAKEASY

THURSDAY-SATURDAY: 5PM-10PM  
KITCHEN CLOSSES AT 9PM

## APPETIZERS

### KOREAN BBQ BEEF FLATBREAD – \$14

Slow Cooked, Beef Short Ribs Tossed in Korean BBQ Sauce. Topped with Jalapenos, Mozzarella Cheese, Cilantro and Kimchi Mayo

### BLT FLATBREAD – \$14

Garden Tomatoes, Mozzarella Cheese, Bacon, and Lettuce Topped with a House Mayo and Black Pepper

### BUFFALO CHICKEN WITH BLUE CHEESE FLATBREAD – \$14

Chicken Tossed in a Homemade Buffalo Sauce, Red Onion, Blue Cheese Crumbles and Mozzarella Served with a Side of Ranch or Blue Cheese

### THREE CHEESE AND GARLIC BUTTER FLATBREAD – \$10

Flatbread Brushed with Garlic Butter and Topped with Mozzarella, Provolone and Parmesan Cheeses

### BBQ PORK QUESADILLA WITH RANCH – \$12

House BBQ Pulled Pork, White Cheddar, Jalapenos in a Large Flour Burrito Baked to a Crisp and Served with Ranch Dressing on the Side

### HOT HONEY BACON GOAT CHEESE DIP – \$12

Goat Cheese/Cream Cheese Blend Topped with Crispy Bacon, Baked and Drizzled with Hot Honey, Served with Toast Points

### CAPRESE BAKED GOAT CHEESE – \$12

Goat Cheese and Fresh Mozzarella Topped with Marinated Garden Tomatoes, Baked, Topped with Fresh Mozzarella and Reduced Balsamic

### CRAB CAKES – \$16

House Made Crab Cakes Served with a Spicy Remoulade Sauce

### FETA ARTICHOKE DIP – \$12

House Made Feta Artichoke Dip Served with Toasted Pita Bread

### BEEF TENDERLOIN CROSTINI – \$16

Roasted Beef Tenderloin, Horseradish Sauce, Caramelized Onions, Provolone Cheese on a Crostini and Toasted

### HOUSE SIDE SALAD – \$6

Spring Mix, Apples, Fresh Berries, Feta, Candied Walnuts, and Choice of Dressing with a Slice of Toasted Sourdough

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## DESSERTS

### OG CHEESECAKE – \$9

Vanilla Cheesecake with Amaretto Creme  
Anglaise and Berry Sauce

### PIE BITES – \$9

4 Mini Cream Pie Bites, Ask Server for  
Weekly Flavor

### DESSERT OF THE WEEK – \$9