

# Specials

## SOUTHWEST CHILI

Classic house-made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. GFO  
• \$4.9 cup | \$8.9 bowl •

## SEARED AHI TUNA\*\*

Seared rare\*, seaweed salad, Asian sauce. \$14.9

## TRUFFLE CHEESE FRIES\*\*

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF \$11.9

## COWBOY BUTTER NY STRIP\*

12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Choice of two house-made sides. GF \$38.9

## PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$32.9

## DESERT FIRE OMELETTE

House-made bacon-wrapped jalapeños stuffed with four different cheeses, chilled cilantro-lime sauce, fresh pico, avocado. Breakfast potatoes. GF \$12.9

• Only available during Sunday Brunch •

## TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. V \$10.9

## ESPRESSO IN DUBLIN

Jameson Irish Whiskey, cold brew double espresso, sweet cream. \$13  
• rich + bold •

## APPLE CRISP

Fresh pressed apple cider, cinnamon, ginger beer, lime. \$7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. \*\*All fried items assume cross contamination with some or all of the following allergens: dairy, sesame, poultry, fish, and shellfish.