

Specials

CHICKEN TORTILLA SOUP

House-made, slightly smoky broth, shredded chicken, roasted corn + pepper, crispy tortilla strips, avocado, sour cream, cilantro, lime. GF

• cup \$4.9 | bowl \$8.9 •

SALSA VERDE CHICKEN TACOS

Braised chicken, salsa verde crema, feta, radish, red onion, cilantro, lime. Spanish rice.

GFO \$15.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash. GF \$27.9

MAHI-MAHI SORRENTO

Certified Sustainable. Pan-seared + herb butter-roasted, Mediterranean stewed tomato sauce, olives, capers, cannellini beans, feta, basil. Garlic whipped potatoes and steamed spinach. GF \$35.9

RED ROCK RANCHEROS

Two over-easy eggs*, braised black beans, avocado, fresh pico, corn tortilla chips**, cilantro, feta. GF V \$12.9

• available during Sunday brunch •

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee, whipped cream, powdered sugar, caramel drizzle. V \$9.9

AFTERLIFE ELIXIR

Illegal mezcal, Midori, lime, simple, volcanic salt rim. \$13

• bright + smoky •

SPARKS FLY

POM juice, grenadine, Sprite, edible glitter. \$9

• sweet + bright •

*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 intolerances or allergies.

**All items have the potential for cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, soy and sesame.