

Specials

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$10.9

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel, cheddar-jalapeño sausage, house-made beer cheese, mustard. \$15.9

NY STRIP* ROCKEFELLER

12 oz. USDA Braveheart Black Angus Beef®, creamed spinach and parmesan-crust. Garlic whipped potatoes and grilled asparagus. \$42.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter-parmesan sauce, exotic mushrooms and a hint of truffle. \$23.9

TIRAMISU

Elegant and rich layered dessert. Espresso-soaked ladyfingers, whipped cream, and a rich mascarpone. V \$12.9

AFTERLIFE ELIXIR

Illegal Mezcal, Midori, lime, simple, volcanic salt rim. \$10
• bright + smoky •

BLOOD ORANGE MARGARITA

Exotico Reposado Tequila, triple sec, blood orange, lime. \$11
• complex + vibrant •

*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 fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, soy and sesame.