

Specials

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze.

House-made lemon vinaigrette. GF VO+ \$10.9

• Add chicken or shrimp +10 | Add steak* or salmon* +14 •

MEDITERRANEAN FISH TACOS

Blackened mahi-mahi, tzatziki, house-pickled cabbage + shallots, cucumber, tomato. Choice of side. GFO \$17.9

STEAK + TRUFFLE FRITES

12 oz. USDA Choice Braveheart Black Angus Beef[®] NY strip* sliced + topped with herb butter. Truffled sea salt shoestring French fries**, parmesan, parsley, truffled lemon aioli. GF \$44.9

HUEVOS CON FRIJOLES

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

• available during Sunday brunch •

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. GF V \$10.9

WATERMELON + MINT LEMONADE

Watermelon, mint, lemonade. \$9

• refreshing + light •

*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: sesame, poultry, dairy, fish, and shellfish.