

Specials

GREEN CHILI MUSSELS

Prince Edward Island mussels, shallot green chili compound butter, lime, cilantro. GFO \$15.9

POWER SALAD

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF \$9.9

- Add chicken or shrimp +8. Add steak* or salmon +14 •

SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky bbq sauce. Garlic whipped potatoes and jicama slaw.
\$27.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$26.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9
• Available only during Sunday Brunch •

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$9.9

AFTERLIFE ELIXIR

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

*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, fish, and shellfish.