

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V
\$11

SOUTHWEST STEAK

8oz USDA Choice Black Angus flat iron* chili glazed and char grilled, wasabi microgreens. Garlic whipped potatoes and Southwest corn. \$22.9

PALO VERDE SALMON*

Organic, certified sustainable. Grilled and topped with citrus, tomato and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$26.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO \$18.9

LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis. \$7.9

DUCKHORN CABERNET

Layers of blackberry, huckleberry, and black currant with notes of fig, cardamom, and clove. \$95

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, fresh jalapeño & cilantro, fresh lime juice. \$12

*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.