

Specials

BUFFALO CAULIFLOWER**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF \$11.9

CHIPOTLE CHICKEN TACOS

Two tacos. Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. GFO \$14.9

SEDONA SALISBURY STEAK*

Tender Salisbury steak*, sautéed mushrooms, house-made Marsala gravy. Garlic whipped potatoes and southwest corn. GF \$23.9

SALMON WITH LEMON-DILL CUCUMBER SAUCE

Certified sustainable. Grilled, lemon-dill cucumber sauce. Garlic whipped potatoes and grilled asparagus. GF \$27.9

NIGHTINGALE ICE CREAM SANDWICH®: CARAMEL CHURRO

Locally made. Golden-crust brown sugar cookies, dulce de leche, ice cream, swirled with churro pieces. V \$10.9

BERRY BREEZE

Smirnoff Blueberry Vodka, lemon, house made blueberry simple, soda. \$12

• tart + sweet •

ORANGE CRUSH

Absolut Mandrin Vodka, Cointreau, fresh orange juice. \$9

• citrusy + refreshing •

LATTE

illy® espresso, steamed milk, light milk foam. \$6

CAPPUCCINO

illy® espresso, thick milk foam. \$6

*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.