

# Specials

## SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions.

• \$4.9 cup | \$8.9 bowl •

## PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onion, garlic, lemon basil sauce. GFO \$15.9

## GREEN CHILI MUSSELS

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

## THAI GLAZED WINGS\*\*

About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. \$15.9

## BBQ RIBS

Full rack of pork ribs, BBQ glazed. Jicama slaw. GF \$28.9

## BREAKFAST TACOS

Two flour tortillas, eggs over easy\*, hashbrowns\*\*, applewood smoked bacon, guacamole, pico, cilantro. GFO \$11.9

• Only available during Sunday Brunch •

## IRISH APPLE CAKE

House made apple streusel served warm, house made creme anglaise, whipped cream. \$8.9

• a la mode +2 •

## GET LUCKY

Jameson Irish Whiskey, lime, cucumber, honey dew melon. \$15

\*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.