

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

FALAFEL BOWL

Organic greens, chickpea fritters**, cucumber, red onion, ripe + sundried tomatoes, grilled coriander carrots, feta. Hummus, tzatziki sauce and red wine vinaigrette. Flatbreads. GF VO+

\$15.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Spanish rice and Southwest corn. GF \$24.9

SHRIMP + SAUSAGE BOIL

½ lb. steamed jumbo shrimp, seared andouille sausage, Yukon gold potatoes, corn cobettes. House made cowboy butter + cocktail sauce. GF \$26.9

RASPBERRY LEMON FIG CAKE

Rolled oats, dried figs, pecans, raw blue agave, cashews, coconut water, lemon, raw virgin coconut oil, raspberries, chia seeds, cinnamon, vanilla, sea salt, edible flowers. V+ GF \$11.9

PRETTY IN PINK

Bacardi rum, lemon, blood orange. \$11

• Sweet + tropical •

*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.