

# Specials

## LEMON BASIL MONSOON

Evan Williams Black Label bourbon, lemon, agave nectar,  
Angostura bitters. \$11  
• Smooth + citrusy •

## CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean  
salsa, cilantro, sour cream. GF \$9.9

## WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House  
made lemon vinaigrette. GF VO+ \$10.9  
• Add chicken or shrimp +8 | Add steak\* or salmon\* +14 •

## COWBOY BUTTER STEAK FRITES

8 oz. USDA Choice Black Angus flat iron\* topped with house  
made cowboy butter. Shoestring French fries\*\*. GF \$20.9  
• Sub Braveheart® Black Angus filet mignon\* or NY strip\* +10 •

## SHRIMP + SAUSAGE BOIL

½ lb. steamed jumbo shrimp, seared andouille sausage, Yukon  
gold potatoes, corn cobettes. House made cowboy butter +  
cocktail sauce. GF \$27.9

## BRUNCH FLATBREAD

Eggs\*, bacon, mozzarella, cheddar, house made queso. GFO  
\$7.9  
• Available exclusively during Sunday Brunch •

## ACAI BERRY SORBET

Vegan superfood berry sorbet, toasted coconut, brûléed banana  
slices. GF V+ \$7.9

\*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.