

Specials

CHICKEN TORTILLA SOUP

House made, slightly smoky broth, shredded chicken, roasted corn + peppers, crispy tortilla strips, avocado, sour cream, lime. GF cup \$4.9 | bowl \$8.9

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions. GFO \$9.9

SALMON* + CITRUS SALAD

Certified sustainable salmon, arugula, grapefruit, orange, radish, toasted pepitas, micro wasabi greens. House made poblano lime vinaigrette. GF VO \$25.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO \$26.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$10.9

BERRY BREEZE

Pearl Blueberry vodka, lemon, house made blueberry simple, soda. \$12
• Tart + sweet •

MARGARITA FLIGHT

Classic, grapefruit, blood orange, prickly pear. \$15
• Available Friday, May 2 - Monday, May 5 in celebration of Cinco de Mayo! •

GRAPEFRUIT MARGARITA

Exotico Reposado, triple sec, grapefruit, agave. \$11

BLOOD ORANGE MARGARITA

Exotico Reposado, triple sec, blood orange, fresh juices.
\$11

*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. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.