

Specials

NEW ENGLAND CLAM CHOWDER

Award winning, house made.

\$4.9 cup | \$7.9 bowl

CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF \$11.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Garlic whipped potatoes and STH bacon succotash. GF \$24.9

PALO VERDE SALMON*

Grilled, topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$28.9

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. V \$10.9

KŌCHI BLOSSOM

Roku gin, yuzu, soda. \$14

*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.