

Specials

NEW ENGLAND CLAM CHOWDER

Award winning, house made.

- \$4.9 cup | \$7.9 bowl •

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO \$13.9

SOUTHWEST PORK CHOP*

8 oz. bone-in pork chop, chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$19.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$22.9

- Pairs well with our STH Red Sangria •

MANGO OLIVE OIL CAKE

House made, mango puree, fresh lime curd, whipped cream, mint. \$10.9

BELL'S TWO HEARTED ALE

MI- American IPA- ABV 7%- 12oz \$8

HARP PREMIUM LAGER

Ireland-Import Lager- ABV 4.5% \$7

XIQUE-XIQUE

Pearl cucumber vodka, St. Germain Elderflower, fresh basil and juices. \$11

- *Clean + herbaceous* •

*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.