

Specials

APPLEJACK SAZERAC

A taste of autumn! Laird's applejack brandy, Peychaud's bitters, bourbon barrel aged maple syrup. \$11

LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$8

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

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$8.9
• Option to add sun-dried tomatoes •

BOURBON PORK CHOP*

8 oz. bone-in pork chop, brushed with our house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli.
GF \$23.9

RED CHIMICHURRI ROCKFISH

Certified sustainable. Grilled and topped with house made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF
\$32.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$12.9
• Available only during Sunday Brunch •

BAKLAVA CHEESECAKE

Layered, dusted with powdered sugar. \$8.9

*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.