

Specials

FRENCH ONION SOUP

Classic, house made with melted Grand Cru Swiss cheese.

\$7.9

THAI GLAZED WINGS**

About a pound, fried, grilled, sweet with just the right amount of heat.
Ranch and scallions.

\$16.9

SOUTHWEST NY STRIP*

12 oz. Braveheart Black Angus Beef, chili glazed and char grilled,
wasabi microgreens. Garlic whipped potatoes and Southwest corn.

\$37.9

COWBOY SHRIMP MAHI MAHI

Pan seared, shrimp + cowboy butter. Jasmine rice and steamed
broccoli. GF

\$28.9

Add a side of Jasmine Rice to any entrée +4.5

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a
tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO

\$23.9

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with
caramel sauce.

\$9.9

ESPRESSO MARTINI

Tito's Handmade vodka, cold brew double espresso, Kahlua.

\$11

• Bold + smooth •

STRAWBERRY MOJITO

Bacardi rum, strawberries, fresh mint, lemon.

\$10

FRENCH 75

Tanqueray gin, lemon, rosemary simple syrup, prosecco.

\$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. **Fried items assume cross contamination with some or all of the following allergens: poultry, shellfish, sesame, fish, and dairy. Please inform your server of any intolerances or allergies.