

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

FENNEL ARUGULA SALAD

Arugula, fennel, walnuts, oranges, shallots, parmesan. GF V
\$9.9

SALSA VERDE CHICKEN TACOS

Braised chicken, salsa verde crema, feta, radish, red onion, cilantro, lime. Choice of side. GFO \$17.9

HERB CRUSTED PORK CHOP*

Frenched pork chop, fresh rosemary, cranberry port sauce.
Garlic whipped potatoes and grilled asparagus. \$27.9

COWBOY SHRIMP MAHI MAHI

Pan seared, shrimp + cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$34.9

BRUNCH STACK SANDWICH

Grilled jalapeño cornbread, cherrywood smoked bacon, over easy eggs*, crispy hash brown**, house made roasted garlic cream cheese. With greens. VO \$11.9
• Available only during Sunday Brunch •

CARAMEL APPLE DONUT HOLES

House made dulce de leche filled donut holes, caramelized apple, toasted graham cracker crumbs, vanilla bean ice cream, warm caramel sauce. GFO V \$9.9

AFTERLIFE ELIXIR

Illegal mezcal, Midori, lime, simple, volcanic salt rim. \$13

TAPS + TREATS BEER FLIGHT

Port City Oktoberfest + Snickers Almond -- Rogue Chocolate Nitro + Ferrero Roche -- Tröegs Troegenator + Hershey's Dark Chocolate -- Great Divide Yeti Imperial Stout + Milky Way \$12

*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, fish, and shellfish.