

Specials

HAWAIIAN FLATBREAD

Pineapple, ham, mozzarella, parmesan. GFO \$11.9

- Add jalapeños +75¢ •

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Garlic whipped potatoes and Southwest corn. GF \$25.9

PALO VERDE SALMON

Organic, certified sustainable, fresh caught. Topped with citrus, tomato, and garlic sauce, and feta. Garlic whipped potatoes and steamed spinach. GF \$28.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$23.9

PISTACHIO CAKE

Almond cream, raspberry coulis, whipped cream. \$11.9

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$15

- Fruity + bright •

*Foods are cooked to order. 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 allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.