

Specials

CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, mozzarella, fresh pico, jalapenos, black bean salsa, cilantro, sour cream. GFO
\$11.9

PALO VERDE ROCKFISH*

Organic, certified sustainable, fresh caught. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$30.9
• Pairs well with Firestead Pinot Noir •

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myer's Dark Rum \$11.9

KEY LIME PIE MARTINI

Pearl vodka, key lime juice, pineapple, graham cracker rim. \$15
• Sweet + tropical •

*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: shellfish, fish, poultry, dairy, and sesame.