

Specials

MUSHROOM + RICOTTA FLATBREAD

Ricotta fontina cheese blend, caramelized onion, Marsala sauce, sautéed mushrooms, arugula. GFO \$11.9

SHEPHERD'S PIE

Classic, house made casserole. Ground beef, pork, veal, carrots, onion, peas. Topped with garlic whipped potatoes. \$15.9

SALMON* OSCAR

Certified sustainable, wild caught, jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed broccoli. GF \$29.9

Add Oscar topping to any entrée \$6

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. \$22.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. \$12.9

• Available only during Sunday Brunch on Easter, April 20. •

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. \$9.9

FOOL'S GOLD

Espolon Reposado Tequila, lemon, agave, orange bitters. \$12

VERTICAL TEQUILA FLIGHT

Don Julio Blanco, Don Julio Añejo, Don Julio Reposado. \$37

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.