

Specials

GRILLED JALAPEÑO PANZANELLA SALAD

Housemade cornbread croutons, grilled jalapeño, red peppers, red onion, cucumber, romaine, feta, cilantro.

Citrus mojo dressing. VO+ \$14.9

BOURBON PORK CHOP

8oz. Bone-in, brushed with house made bourbon glaze.

Garlic whipped potatoes and steamed broccoli. \$23.9

CHICKEN PICCATA

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

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

• Pairs well with Havana Coconut •

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

• Herbaceous + refreshing •

APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12

• Hot + citrusy •

*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.