

# Specials

## POTATO + LEEK SOUP

House-made, creamy with fresh herbs, crispy bacon. GF VO  
• cup \$6.5 | bowl \$8.5 •

## SOUTHWEST PORK CHOP\*

8 oz. bone-in, grilled, chili-glazed and char-grilled. Garlic  
whipped potatoes and southwest corn. \$28.9

## RED CHIMICHURRI COD

Certified sustainable. Pan-seared, house-made red chimichurri.  
Garlic whipped potatoes and steamed broccoli. GF \$31.9

## OAK CREEK PASTA

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine  
tossed in a white wine garlic butter sauce, grilled lemon. GFO  
\$26.9

## PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries,  
powdered sugar, edible flowers. V \$17.9  
• Available only during Sunday Brunch on Easter, April 5th •

## APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream,  
caramel. V \$11.9

## LAVENDER LEMONADE

Lavender, lemon, edible glitter. \$7.5  
• add vodka +6 •

\*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, poultry, dairy, fish, and shellfish.