

Specials

HAWAIIAN FLATBREAD

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

- Add jalapeños +75¢ •

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze.

House made lemon vinaigrette. GF VO+ \$11.9

BLACKENED BACON-JALAPEÑO CHICKEN

Pan seared, mild bacon-jalapeño relish. Garlic whipped potatoes and Southwest corn. GF \$22.9

ROCKFISH* SCAMPI

Certified sustainable, fresh caught, grilled and topped with house made shrimp scampi. Garlic whipped potatoes and steamed broccoli. GF \$35.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9

- Pairs well with Ruca Malen Malbec •

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$8.9

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$12

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.