

Specials

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V
\$11

SHORT RIB TACOS

Braised short rib, ginger BBQ sauce, jicama slaw, homemade pickled shallots, flour tortillas. Served with greens. GFO 2 \$13.9 | 3 \$19.9
• Pairs well with El Patron Margarita •

SOUTHWEST RIBEYE*

12 oz. hand cut ribeye chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$29.9
• Pairs well with Founder's KBS •

BOURBON RIBEYE*

12 oz. handcut ribeye brushed with our house made bourbon glaze. Garlic whipped potatoes and grilled asparagus. \$29.9

SHRIMP PRIMAVERA

Seared shrimp, mixed seasonal vegetables, fettuccine tossed with a herb lemon-wine sauce. GFO \$22.9

NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA

Peanut butter cookie, fresh banana ice cream, half dipped in chocolate. \$7.9

*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.