

Specials

RICOTTA + SPINACH FLATBREAD

Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil.

GFO V \$11.9

BLACKENED BACON-JALAPEÑO CHICKEN

Pan-seared, mild bacon-jalapeño relish. Garlic whipped potatoes and southwest corn. GF \$23.9

SEASONAL CATCH: ROCKFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

SHRIMP SCAMPI

Seared shrimp, broccoli, blistered cherry tomatoes, and our house-made scampi sauce over angel hair pasta. GFO \$25.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. V \$11.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$14

• 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.