

Specials

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze.
House made lemon vinaigrette. GF VO+ \$12.9

KOREAN STEAK LETTUCE WRAPS

Chilled Asian spiced beef tips, sesame seeds, scallions,
wasabi greens, house made Poke sauce, pickled shallots,
served on crisp romaine. HH \$16.9

BLACKENED BACON-JALAPEÑO CHICKEN

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

PALO VERDE SALMON*

Certified sustainable. Topped with citrus, tomato, and
garlic sauce, and feta. Garlic whipped potatoes and
steamed spinach. GF \$28.9

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage,
sundried tomatoes, spinach, shaved parmesan. GFO
\$22.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing,
berries, powdered sugar, edible flowers. V \$12.9
• Available only during Sunday Brunch on Easter, April
20. •

LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla
buttercream, raspberry coulis. \$11.9

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice,
watermelon. \$14

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda,
edible glitter. \$14
• Herbaceous + refreshing •

*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.