

Specials

CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF VO
\$12.9

PORK CHOP* MARSALA

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$24.9

SEASONAL CATCH: PALO VERDE ROCKFISH

Certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

TUSCAN PASTA

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

PUMPKIN PRALINE CHEESECAKE

Brown sugar, toasted walnuts, crushed toffee. V \$11.9

POMEGRANATE HUGO SPRITZ

Prosecco, St-Germain Elderflower Liqueur, POM, fresh lime, mint, soda, edible glitter. \$14
• *herbaceous + refreshing* •

AUTUMN APPLE

Hennessey, apple cider, cinnamon. \$15
• *smooth + crisp* •

*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.