

# Specials

## CRAB + ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses, Old Bay.  
Flatbreads. GFO \$13.9

## BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions,  
buffalo sauce, ranch drizzle, scallions. GFO \$12.9

## SOUTHWEST RIBEYE\*

14 oz. hand cut, chili glazed and char grilled, wasabi  
microgreens. Garlic whipped potatoes and Southwest  
corn. \$38.9

## 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 •

## CREME BRÛLÉE

House made vanilla custard, caramelized raw sugar crust.  
GF \$8.9

## POMEGRANATE HUGO SPRITZ

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

## PINK SANGRIA

White wine, prickly pear, fresh juices. \$9

\*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.