

Specials

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$11.9

DEVIL'S CANYON FLATBREAD

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO \$11.9

PORK CHOP* MARSALA

8 oz. bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$25.9

PALO VERDE SALMON*

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

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$24.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$11.9

SUMMER BREEZE

Bombay Sapphire gin, triple sec, cranberry, lemon. \$15

APACHE FIRE MARGARITA

Tanteo tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime juice. \$12
• Hot + citrusy •

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice, watermelon. \$12

*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.