

Specials

MUSHROOM + RICOTTA FLATBREAD

Ricotta fontina cheese blend, caramelized onion, Marsala sauce, sautéed mushrooms, arugula. GFO \$11.9

FILET* OSCAR

7 oz. Choice Braveheart Black Angus beef topped with lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$41.9

BOURBON SALMON*

Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$26.9

TUSCAN PASTA

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

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. \$10.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime. \$14
• Hot + citrusy •

DRAGON FRUIT COSMO

Tito's Handmade vodka, Cointreau, dragon fruit, fresh juices. \$14
• Fruity + bright •

LOCAL COPPER BONNET CRAN-FIZZ

PA - Gin Cocktail - ABV 5.5% \$9

LOCAL COPPER BONNET SPIKED TEA

PA - Gin Cocktail - ABV 7% \$9

*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 intolerances or allergies. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.