

Specials

MUSHROOM + RICOTTA FLATBREAD

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

PORK CHOP* MARSALA

8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes. GF \$22.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house made sides. GF \$26.9

PALO VERDE SWORDFISH

Topped with citrus, tomato, and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF \$29.9

SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$26.9

- Pairs well with Ruca Malen Malbec •

3-LAYER CHOCOLATE CAKE

Chocolate cake layered with smooth, dark chocolate ganache. \$11.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime. \$14

- Hot + citrusy •

FATHER'S OLD FASHIONED

Buffalo Trace Bourbon, aged maple syrup, Angostura bitters. \$15

*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.