

Specials

HAWAIIAN BBQ CHICKEN QUESADILLA

Tropical BBQ chicken, pineapple, jalapeños, onion. Handcrafted guacamole and sour cream. \$13.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula , walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$13.9

• add chicken +8. add shrimp +9. add steak* or salmon* +14. •

BOURBON-GLAZED PORK CHOP*

8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$24.9

BOURBON-GLAZED SALMON*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla bean ice cream. Topped with Myers's Dark Rum. V \$9.9

STH BACON SUCCOTASH

Lima beans, black-eyed peas, onions, red pepper, corn and bacon. GF \$5.5

• add on to any entrée •

WATERMELON MOJITO

Bacardí Superior Rum, watermelon, fresh mint, lime. \$13

• bright + fruity •

WATERMELON + MINT LEMONADE

Watermelon, mint, lemonade. \$6

• refreshing + light •

*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.

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