

# Specials

## DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$14.9

## CRISPY CHICKEN COBB SALAD

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken\*\*. Sweet + spicy honey mustard dressing. GF VO \$15.9

## COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip\*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$44.9

Pasta Rustico Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

## HARICOT VERTS

Fresh-cut, seasoned butter. GF V

- Add to any entrée \$4 •

## BREAKFAST TACOS

Two eggs\* over-easy, hash browns\*\*, applewood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side. GFO VO \$11.9

- Available only during Sunday Brunch •

## 3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache. Melba sauce, whipped cream, mint, strawberry. V \$8.9

## CLASSIC NEGRONI

Tanqueray, sweet vermouth, Campari. \$12

- bitter + citrusy •

## PEACH SPRITZER

Bombay Sapphire Gin, Peach Schnapps, fresh juices. \$14

- sweet + refreshing •

\*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.