

Specials

EDAMAME

Steamed and tossed with smoked sea salt. GF HH V+ \$9.9

TOMATO + BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V

\$12.9

- add chicken or shrimp +10. add salmon* +14. add steak* +16. •

SOUTHWEST NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef®, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn.

\$41.9

MARGHERITA OMELETTE

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF \$15.9

- available exclusively during Saturday + Sunday brunch •

MILE-HIGH PEANUT BUTTER BLAST

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

APACHE FIRE MARGARITA

Tanteo Jalapeño Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime. \$16

- hot + citrusy •

*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.