



DAILY

Ask server for details.

Lunch Special

SALADS

House Salad Mixed greens with sliced cherry tomatoes, julienned carrots and cucumbers tossed in choice of dressing. **V, GF**

Caesar Salad Crisp romaine hearts tossed in a creamy Caesar dressing finished with shaved parmesan cheese, and house made croutons. **V**

Cobb Salad Mixed greens tossed in our house herb dressing and topped with grilled chicken, ham, smoky bacon, avocado, egg, tomato, blue cheese crumbles, and shredded cheddar cheese. **GF**

Veggie Southwest Salad Mixed greens tossed in a chili-lime vinaigrette topped with queso fresco, black beans, roasted corn, diced avocado, and crunchy tortilla strips. **GF, V**

Berry Spinach Salad Baby spinach, feta cheese, fresh blueberries, candied pecans, and dried cranberries tossed in a champagne vinaigrette. **GF, V**

Chilled Chicken Breast Salad 6oz sliced chicken breast with mixed tomatoes, diced avocado topped with a balsamic vinaigrette. **GF, DF**

FLATBREADS

Margherita Flatbread Fresh mozzarella, tomatoes, basil, pesto, and balsamic reduction. **V**

Southwest Flatbread Mozzarella, red salsa, pico de gallo, and grilled chicken.

Steak & Chimichurri Flatbread Flank steak, fresh mozzarella, fresh jalapeño, caramelized onions, and chimichurri sauce.

Parties of six or more will be charged 20% gratuity.

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

We cannot guarantee a gluten free kitchen; however, we do take precautions to prevent cross contact.

ENTRÉES

18	Salmon Fusion Bowl Steamed white rice with diced avocado, julienned carrots and cucumber, shredded red cabbage, topped with salmon filet, marinated seaweed and drizzled with sesame sauce and sriracha aioli. DF	19
12	Short Rib Tacos Four warm flour tortillas filled with tender short rib topped with house slaw, pickled red onions, crumbled cotija cheese, and finished with a smoky chipotle aioli. DF	18
12	Crispy Buffalo Chicken Wrap Crispy chicken breast tossed in tangy buffalo sauce with crisp romaine lettuce, julienned carrots, and cheddar cheese, wrapped in a flour tortilla. Served with house made kettle chips and a dill pickle spear.	17
18	Brisket Grilled Cheese Jalapeño cheddar Texas toast with melted gouda and cheddar cheese, chopped BBQ brisket, and tangy BBQ sauce. Served with house made kettle chips and dill pickle spear.	21
15	Romesco Chicken Sandwich Crispy breaded chicken breast topped with fresh spinach and rich romesco sauce on a toasted brioche bun. Served with house made kettle chips and dill pickle spear.	18
16	Cacio e Pepe Linguine tossed in a creamy white wine sauce with garlic, parmesan, and cracked black pepper. V (Optional proteins available)	18
15		

Protein Sliced Grilled Chicken 10 | Shrimp 12 | Salmon 14

SWEETS

Chef's Selection

DRINKS

Soda 4 Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper

Iced Tea and Water Iced Tea 4, Bottled Water 4,

San Pellegrino 5, Topo Chico 5

Specialty Lemonade 5, Lavender Lemonade 6,

Sparkling Pink Lemonade 6, Arnold Palmer 5

Juice 5 Orange Juice, Cranberry Juice, Cranberry Cutie