



## DAILY

Ask server for details.

**Lunch Special** 18

## SALADS

**House Salad** Mixed greens with sliced cherry tomatoes, julienned carrots and cucumbers tossed in choice of dressing. **V, GF** 12

**Caesar Salad** Crisp romaine hearts tossed in a creamy Caesar dressing finished with shaved parmesan cheese, and house made croutons. **V** 12

**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** 18

**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** 15

**Berry Spinach Salad** Baby spinach, feta cheese, fresh blueberries, candied pecans, and dried cranberries tossed in a champagne vinaigrette. **GF, V** 16

**Chilled Chicken Breast Salad** 6oz sliced chicken breast with mixed tomatoes, diced avocado topped with a balsamic vinaigrette. **GF, DF** 15

## FLATBREADS

**Margherita Flatbread** Fresh mozzarella, tomatoes, basil, pesto, and balsamic reduction. **V** 16

**Southwest Flatbread** Mozzarella, red salsa, pico de gallo, and grilled chicken. 17

**Steak & Chimichurri Flatbread** Flank steak, fresh mozzarella, fresh jalapeño, caramelized onions, and chimichurri sauce. 18

*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

**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

**Short Rib Tacos** Four warm flour tortillas filled with tender short rib topped with house slaw, picked red onions, crumbled cotija cheese, and finished with a smoky chipotle aioli. **DF** 18

**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

**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

**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

**Cacio e Pepe** Linguine tossed in a creamy white wine sauce with garlic, parmesan, and cracked black pepper. **V** (Optional proteins available) 18

**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