



DINNER

Homemade Tortilla Chips (V)

Chips and red salsa 8

Trio of salsas:

Green, red, and pico de gallo 11

Add: Queso 4 / Guacamole 5

Poblano Fries (V)

Panko-crusted poblano chile strips served with hot and sweet vinegar jus. 12

Crispy Brussel Sprouts (V)

Balsamic glaze-honey dressing. 12

Spiced Bar Olives

Kalamata, Green, Manzanilla spiced with crushed peppers, garlic, and herbs. 8

Home Baked Bread Basket

Sliced sourdough with Maitre d' butter. 5

Prosciutto Wrapped Dates

Deep fried to crispy perfection. 11

ENTREES

Chicken Paillard

Herb-garlic marinated and grilled chicken, served with arugula salad. 21

Salmon

A grilled 8 ounce Alaskan king with roasted red pepper cream sauce, served with garlic mashed potatoes. 27

Pork Cotoletta Milano

Pork cutlet Milanese style, pounded thin, breaded, cooked on a sauteed pan, topped with arugula pico de gallo. 24

Fettuccine Alfredo (VG)

Fettuccine pasta tossed with a creamy garlic-parmesan cheese sauce. 16

Add: Chicken 6 / Salmon 9 / Tofu 5

Beef Short Ribs

Braised with vegetables & spiced with red chili BBQ au jus, served with garlic mashed potatoes. 34

Chile Relleno

Beef stuffed Poblano chile, topped with tomato-cream sauce, served with cilantro-lime rice. 19

NY Strip Steak + Fries

Herb marinated and grilled 10 ounce NY steak topped with Maitre d' butter, served with fresh cut french fries. 35

Penne alla Vodka (VG) (V)

Asparagus and cherry tomatoes, sautéed in a light tomato-vodka cream sauce 16

Add: Chicken 6 / Salmon 9 / Tofu 5

5:30pm - 8:30pm

STARTERS

Not Your Nachos

Our twist on a classic for the table: Pinto beans, queso blanco, onions, tomatoes, and jalapeño.

Serves 1-3. 15

Add: Chicken 6 / Beef 7 / Tofu 5

Butternut Squash Soup (V)

Spiced with ginger and honey. 8 / 11

French Onion Soup

Beef broth, topped with toast and cheese. 7 / 10

Baby Greens (VG)

Mixed green, red onions, tomatoes, goat cheese, and cucumbers, dressed with citrus champagne vinaigrette. 8

Caesar Salad (VG)

Romaine lettuce, tossed with Caesar dressing, herb-garlic croutons, topped with shaved parmesan and white anchovies. 11

SIDES

French Fries 6

Garlic Mashed Potatoes 6

Steamed Broccoli 6

Pinto Beans (Frijoles) 6

Mac & Cheese 6

Baked Potato 6

Grilled Asparagus (with or without bacon) 7

DESSERTS

Apple Pie à la Mode

Double-crusted apple pie, served with vanilla ice cream and whipped cream. 10

Brownie Sundae

Rich and chocolatey brownie topped with gooey, velvety fudge and a scoop of vanilla ice cream. 10

Crème Brûlée

A smooth, creamy vanilla custard with a thin and crispy caramelized brown sugar. 10

Key Lime Pie

Your all American citrus dessert pie with whipped cream. 10

VG: vegetarian / V: vegan

No splitting checks on parties of 5 or more.

Gratuity added for parties of 6 or more.

We proudly serve locally harvested, all natural produce and grass-fed hormone-free meats when possible. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify us of any allergies or intolerances.

LOCAL SPIRITS

Add to a drink or enjoy on the rocks

Tequila ... 12

Rum ... 10

Gin ... 11

Vodka ... 11

Whiskey ... 14

BEER

Drafts ... 7

Blue Moon (*ABV 5.2%*)

Modelo Especial (*ABV 4.4%*)

7k IPA (*ABV 7.0%*)

Cans ... 8

Mass Ascension IPA (*ABV 6.9%*)

La Cumbre Elevated IPA (*ABV 7.2%*)

Tractor Blood Orange Cider (*ABV 6.9%*)

Bud Light (*ABV 4.2%*)

Bottles ... 7

Modelo Negra (*ABV 5.4%*)

Dos Equis (*ABV 4.7%*)

Stella Artois (*ABV 5.0%*)

Corona Extra (*ABV 4.6%*)

Lagunitas Non-Alcoholic IPA (*ABV 0.5%*)

SIGNATURE DRINKS

Mule ... 11

Old Fashioned ... 14

Daiquiri ... 12

Sangria ... 9

Michelada ... 10

Bloody Mary ... 11

Margarita ... 12

Martini ... 13

Mimosa ... 9.50

Add a flavor ... 1

*Blood orange, Lavender,
Black currant, Cayenne*