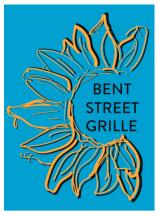
## DINNER

#### 5:30pm - 8:30pm



*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

## 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

### SIDES

parmesan and white anchovies. 11

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.** 

### **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

> *Fettucine 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* 

# 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 <u>Non-Alcoholic</u> 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