APPETIZERS

Charcuterie Board 25

Chef`s selections of meats and cheese, served with toasted garlic bread and accompaniments.

Spinach and Artichoke Dip 17

A creamy blend of cheeses, spinach and artichoke served with tortilla chips.

Jumbo Pretzel 13

10 Oz pretzel served with beer cheese.

Nachos 17

Tortilla chips topped with in house made cheese sauce, onion, jalapeno, guacamole and sour cream. Served with your choice of chicken or beef.

Carne Asada Fries 18

Hand cut fries, house cheese blend, Pico de Gallo, sour cream, guacamole and Carne Asada.

Burrata and Prosciutto Board 18

Served with Arugula and a drizzle of lemon sauce.

BURGERS* 18.50

Half pound in house made Angus beef patties served on a bun or protein style with lettuce,tomato,onion and pickle. Served with your choice of hand cut fries or house salad. Add avocado $2. Add bacon $4.

Veggie Burger*

Made with Beyond burger(TM).Vegan

Chef`s Burger*

With avocado, provolone and sauté mushroom.

Southwest Burger*

With green chili, bacon and pepper jack cheese. Served with chipotle mayo.

BBQ Burger*

Swiss, BBQ sauce, grilled onions and bacon.

SIGNATURE BURGERS*

Served with your choice of hand cut fries or house salad. Add avocado $2. Add bacon $4.

Lamb Burger* 18.50

8 oz lamb patty, Tzatziki sauce, lettuce, tomato.

Goat Cheese Burger* 18.50

8 oz lamb patty, goat cheese, grilled onion and tomato.

Wagyu Burger* 21.50

8 oz Wagyu patty with Brie, bacon, tomato, lettuce. Cooked medium. Served on a Brioche Bun.

Salmon Burger* 18.50

8 oz salmon patty with lemon, dill and capers. Topped with onion, lettuce and Baja sauce.

BRUNCH MENU Sat-Sun 11am-3pm

*Consumption of undercooked meats, eggs or seafood may increase your risk of food borne illness. Hamburgers are cooked to order. Gf- Gluten free items

SIGNATURE SANDWICHES

Substitute Keto friendly or GF bread for $2. Add bacon $4. Add avocado $2.

French Toast 15

Served with strawberry whip cream and fresh strawberries. Add bacon $4.

Fried Steak Chicken 19

Breaded fried chicken, gravy topped with a fried egg and served with hand cut fries.

Southwest Chicken 19

Grilled chicken, bacon, pepper jack cheese and green chili on toasted artisan ciabatta with chipotle mayo.

Avocado Toast 15

Avocado, tomatoes, bacon on Noble Bread topped with a fried egg.

Breakfast Panini 18

Capicola, brie, fried egg, toasted in ciabatta with your choice from small house salad and hand cut fries.

Chilaquiles 17

Tortilla chips, salsa verde made from tomatillo and jalapeno, cotija cheese, sour cream, red onions, cilantro, 2 fried eggs, carne asada.

Huevos Rancheros 15

2 fried corn tortilla , refried pinto bens, 2 fried eggs, pico, avocado, panella cheese,cilantro. Served with salsa verde.

Salmon BLT 19

Grilled salmon, tomatoes, bacon, lettuce, Baja sauce. Served in ciabatta with hand cut fries.

Cajun Chicken Sandwich 19

Cajun blackened chicken breast, grilled, pepper jack, avocado, tomato, lettuce, onion and Chipotle mayo. Served in ciabatta with your choice from small house salad and hand cut fries.

SALADS

All salads are served with toasted bread

Add: chicken $5, bacon $4, shrimp $8, salmon $12

Watermelon Salad 15

Romaine, arugula, tomato cherry, goat cheese and goat cheese vinaigrette.

Shrimp salad 18

Spring mix, avocado, tomatoes, onion, cilantro, grilled shrimp, in house made Baja sauce.

Caesar 15

Romaine lettuce, shaved parmesan, croutons and Caesar dressing.

BRUNCH MENU Sat-Sun 11am-3pm

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Soup of the day 10

Chef`s Mac`n cheese 14

Ask your server about today`s Mac`n Cheese.

KID`S MENU 15

Grilled cheese *served with fries or small house salad.*

Chicken strips *served with fries or small house salad.*

**Mac`n cheese.** *Ask your server about today`s offer.*

(Kid`s menu is available for kids 10 and under)

DESSERT 8.99

BEVERAGES

Iced Tea fresh brewed and unsweetened)	3.99
Coke, Diet Coke, Sprite, Dr. Pepper	3.99
Mexican coke	4.50
Fanta orange	4.50
Natural lemonade	4.50
San Pellegrino sparkling	6
Aqua Panna	6
Italian soda (Sprite and vanilla or strawberry syrup, mixed with a dash of cream)	4.50

BRUNCH MENU Sat-Sun 11am-3pm

We apply a 20% Service charge for parties 6 and larger.

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APPETIZERS

Charcuterie Board 25

Chef`s selections of meats and cheese, served with toasted garlic Noble Bread and accompaniments.

Fried Calamari 19

Lightly battered calamari deep-fried and served on a spring mix bed with your choice of garlic aioli dipping sauce.

Tuna Mango Ceviche 18

Refreshing dish that combines raw tuna with the tropical sweetness of mango, all marinated in citrus juices. Served with chips.

Nachos 17

Tortilla chips topped with in house made cheese sauce,onion, jalapeno, guacamole and sour cream. Served with your choice of chicken or beef.

Carne Asada Fries 18

Hand cut fries, house cheese blend, Pico de Gallo, sourcream, guacamole and Carne Asada.

Crispy Brussels Sprouts & Cauliflower 15

Flash fried Brussels sprout and cauliflower,served with chipotle mayo(Vegan if skip the dipping sauce)

Spinach and Artichoke Dip 17

A creamy blend of melted cheeses, spinach and artichoke served with tortilla chips.

Jumbo Pretzel 13

10 Oz pretzel served with beer cheese.

Burrata and Prosciutto Board 18

Served with Arugula and a drizzle of lemon sauce.

Fried Mozzarella Bites 14

Hand breaded mozzarella served with marinara sauce.

SIGNATURE TACOS

Our tacos can be served protein style in lettuce cups upon request. Add salsa $2. Add Pico de Gallo $2. Substitute zero net carbs tortilla for $2.

Fish Tacos 18

Grilled fish filets on 3 corn tortillas, topped with Baja sauce and Asian slaw. Gf

Chicken Tacos 15

Marinated chicken, grilled and served on 3 flour tortilla, topped with pico de gallo and Baja sauce.

Baja Shrimp Tacos 18

Tequila marinated grilled shrimp topped with Asian slaw and pico de gallo. Served on 3 flour tortilla with Baja sauce.

Carne Asada Tacos 15

Beef top sirloin marinated and grilled, served on 3 corn tortilla, topped with pico de gallo. Served with salsa.

DINNER MENU EVERYDAY 3pm-Close

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Gf- Gluten free items

BURGERS* 18.50

Half pound in house made Angus beef patties served on a bun or protein style with lettuce,tomato,onion and pickle. Served with your choice of hand cut fries or house salad. Add avocado $2. Add bacon $4.

Veggie Burger*

Made with Beyond burger(TM). Vegan

Southwest Burger*

With green chili, bacon and pepper jack cheese. Served with chipotle mayo.

Chef`s Burger*

With avocado, provolone and sauté mushroom.

BBQ Burger*

Swiss, BBQ sauce, grilled onions and bacon.

SIGNATURE BURGERS*

Served with your choice of hand cut fries or house salad. Add avocado $2. Add bacon $4.

Lamb Burger* **18.50**

8 oz lamb patty, Tzatziki sauce, lettuce, tomato.

Goat Cheese Burger* **18.50**

8 oz lamb patty, goat cheese, grilled onion and tomato.

Wagyu Burger* **21.50**

8 oz Wagyu patty with Brie, bacon, tomato, lettuce. Cooked medium. Served on a Brioche Bun.

Salmon Burger* **18.50**

8 oz salmon patty with lemon, dill and capers. Topped with onion, lettuce and Baja sauce.

ENTREES

Bacon Wrapped Shrimp Skewers 23

Served with Asian slaw and your choice of side.

Southwest Chicken Sandwich 21

Grilled chicken, bacon, pepper jack cheese and green chili on toasted artisan ciabatta with chipotle mayo. Served with small house salad or hand cut fries. Substitute Keto friendly bread or GF for $2.

Cajun Chicken Sandwich 21

Cajun blackened grilled chicken breast, pepper jack, avocado, tomato, lettuce, onion and Chipotle mayo. Served in ciabatta with your choice from small house salad and hand cut fries. Substitute Keto friendly or GF bread for $2.

Beef Skewers (3) 23

Beef strip loin Served with chimichurri and your choice of side.

Chicken Skewers (3) 21

Lemon-curry marinade chicken grilled and served with your choice of a side. Gf

Chicken Carbonara 21

Fettuccine cooked al dente and tossed in a creamy house made carbonara sauce, topped with grilled chicken.

Grilled Salmon 25

8 oz grilled center cut salmon served with wild rice and basmati pilaf. Add grilled shrimp $8.

DINNER MENU EVERYDAY 3pm-Close

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Gf- Gluten free items

SIDES

Wild rice and basmati pilaf (Gf)	5	House salad	6
Fresh seasonal sautéed veggies (Gf)	8	Hand cut fries (Gf)	5
Sautéed mushrooms (Gf)	5		

Chef`s Mac`n Cheese 14

Ask your server about today`s Mac`n Cheese.

FRESH GARDEN SALADS

All salads are served with toasted bread.

Add: chicken $5, bacon $4, shrimp $8, salmon $12

Greek 15

Spring mix, tomatoes, cucumber, red onion, olives and feta cheese. Served with Greek vinaigrette. Gf

Shrimp Salad 18

Spring mix, avocado, tomatoes, onion, cilantro, grilled shrimp, in house made Baja sauce.

Caesar 15

Romaine lettuce, shaved parmesan, croutons and Caesar dressing.

Kid`s Menu 15

Chicken Strips *served with fries or small house salad.*

**Mac`n Cheese.** *Ask your server about today`s offer.*

Kid`s menu is available for kids 10 and under, beverage included.

DESSERT of the day 8.99

BEVERAGES

Iced Tea fresh brewed and unsweetened)	3.99	San Pellegrino sparkling	6
Coke, Diet Coke, Sprite, Dr. Pepper	3.99	Aqua Panna	6
Mexican coke	4.50	Natural lemonade	4.50
Fanta orange	4.50		

Italian soda (Sprite and vanilla or strawberry syrup, mixed with a dash of cream) 4.50

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Gf- Gluten free items

DINNER MENU EVERYDAY 3pm-Close

HAPPY HOUR DRINKS

Mo-Fri Open-6pm

$5.50 Glass of house wine

$4.50 Well drinks

$1 off draft and domestic bottles

$25 Flatbread & 2 Glasses of House Wine

Bottomless Mimosa $12 plus $2/refill with a minimum $15 in food purchase. Offer available Saturdays and Sundays until 2pm.

"Dinner for 2" Free 1 Btl of house wine when you spend a minimum $50 for food (Offer available Sunday-Wednesday after 6pm for 2 adults, dine in only. This offer is subject to changes during special holidays.

"Taco Tuesday" (3pm-close) - $4/ea for chicken, carne Asada and pork, $5/ea for fish and shrimp, minimum 2 tacos per order. $5.5 Corona, Modelo and Dos, $6 Margarita.

Our offers are available for dine in only.

We apply a 20% Service charge for parties 6 and larger.

DINNER MENU EVERYDAY 3pm-Close

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Gf- Gluten free items