

APPETIZERS

Charcuterie Board	25	Pork Green Chili	18
<i>Chef's selections of meats and cheese, served with toasted garlic Noble Bread and accompaniments.</i>		<i>In house smoked pork in a tri blend green chili stew. Topped with cheese and served with tortilla chips.</i>	
Fried Calamari	19	Crispy Brussels Sprouts & Cauliflower	15
<i>Lightly battered calamari deep-fried and served on a spring mix bed with your choice of garlic aioli dipping sauce.</i>		<i>Flash fried Brussels sprout and cauliflower, served with chipotle mayo (Vegan if skip the dipping sauce)</i>	
Nachos	17	Spinach and Artichoke Dip	17
<i>Tortilla chips topped with in house made cheese sauce, onion, jalapeno, guacamole and sour cream. Served with your choice of chicken or beef.</i>		<i>A creamy blend of melted cheeses, spinach and artichoke served with tortilla chips.</i>	
Carne Asada Fries	18	Jumbo Pretzel	13
<i>Hand cut fries, house cheese blend, Pico de Gallo, sourcream, guacamole and Carne Asada.</i>		<i>10 Oz pretzel served with beer cheese.</i>	
		Meatballs Marinara (3)	15
		<i>In house made meatballs smothered in delicious marinara sauce and topped with melted cheese. Served with garlic bread.</i>	

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	Baja Shrimp Tacos	18
<i>Grilled fish filets on 3 corn tortillas, topped with Baja sauce and Asian slaw. Gf</i>		<i>Tequila marinated grilled shrimp topped with Asian slaw and pico de gallo. Served on 3 flour tortilla with Baja sauce.</i>	
Chicken Tacos	15	Carne Asada Tacos	15
<i>Marinated chicken, grilled and served on 3 flour tortilla, topped with pico de gallo and Baja sauce.</i>		<i>Beef top sirloin marinated and grilled, served on 3 corn tortilla, topped with pico de gallo. Served with salsa.</i>	
Pork Street Tacos	15		
<i>In house pulled smoked pork served on 3 corn tortilla, topped with cilantro and onion. Served with salsa.</i>			

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

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

Southwest Chicken Sandwich 19

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.

Cheddar Crusted Chicken 25

Cheddar crusted chicken breast served with your choice of side.

Cajun Chicken Sandwich 19

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.

Chicken Skewers 21

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

Bacon Wrapped Shrimp Skewers 23

Served with Asian slaw and your choice of side.

Ahi Tuna Steak 25

8 oz Ahi tuna steak sesame-soy marinated and seared. Served with your choice of side. Add grilled shrimp \$7.

Grilled Salmon 29

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

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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		

Soup of the day Bowl 12/ Cup 8

Fresh made from scratch and served with artisan toasted garlic bread.

Chef`s Mac`n cheese 14

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

FRESH GARDEN SALADS

All salads are served with toasted artisan garlic 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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HAPPY HOUR

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) - \$3.50/ea for chicken, carne Asada and pork, \$4/ea for fish and shrimp, minimum 2 tacos per order. \$5.50 Corona, Modelo and Dos, \$6 Margarita.

"Wild Women Wednesday" (6pm-close) \$4.50 Bubbly, \$4.50 Well drinks, \$5.50 House wine, \$19.99 Charcuterie board. Offer available for single ladies every Wednesday after 6p.

Our offers are available for dine in only.

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

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