



# DINNER MENU

## SHAREABLES

### WINGS 16

FLAVORS: PLAIN, BUFFALO, ASIAN  
CHILE, MANGO HABANERO  
LEMON PEPPER, HONEY BBQ

### FLATBREAD 15

MANCHEGO, JACK AND OAXACA  
CHEESE, BLEU CHEESE CRUMBLES  
ARUGULA, TRUFFLE OIL.  
UPGRADE: CHICKEN +6, STEAK +9  
SHRIMP +7, LOBSTER +12

### BURRATA 18

BRUSCHETTA, ARUGULA, GARLIC  
CROSTINI, BASIL OIL BALSAMIC  
GLAZE

## TACOS

### LOBSTER TACOS 18

CHILE MARITA BUTTER,  
CRISPY SHALLOTS, PICO DE GALLO.

### SHRIMP TACOS 17

TEMPURA FRIED SHRIMP  
PICO DE GALLO AND SALSA VERDE

### STEAK TACOS 15

3-CHEESE BLEND  
TOPPED WITH CRISPY ONIONS  
AND CHIMICHURRI

### CHICKEN TACOS 13

CHILE CHICKEN CILANTRO  
MOZZARELLA AND WHITE CHEDDAR  
TOPPED WITH PICO DE GALLO AND  
RADISH

## SNACKS & SIDES

### GUAC & CHIPS 13

### HUMMUS & PITA 12

### FRENCH FRIES 7

REGULAR, CAJUN  
PARMESEAN TRUFFLE +1

## LARGE PLATES

### NEW YORK STEAK 25

6OZ STEAK, SMOKED SPICES AND  
CHIMICHURRI SERVED WITH ROASTED  
FINGERLING POTATOES AND PEPPERS

### CHICKEN SKEWERS 21

CHILE ANCHO CHICKEN, FRESH HERBS  
TZATZIKI SAUCE. SERVED WITH PITA BREAD  
UPGRADE: STEAK +5, SHRIMP +7, LOBSTER +12

### MAC & CHEESE 18

CREAMY ELBOW PASTA, JACK CHEDDAR  
MANCHEGO, NUTMEG, TOPPED WITH  
BREADCRUMBS

### OPEN-FACE QUESADILLAS 18

CARAMELIZED MONTEREY JACK BLEND  
FLOUR TORTILLA, CHIMICHURRI, RANCH CREMA  
UPGRADE: STEAK +7

### SHRIMP AND GRITS 26

GARLIC SHRIMP SAUTÉED OVER CREAMY  
GRITS, CREOLE SAUCE

### JALAPEÑO BACON BURGER 18

SMASHED BURGER, JALAPEÑO BACON JAM  
SHARP CHEDDAR, BUTTER POTATO ROLL  
TAJÍN FRIES

### CHICKEN & WAFFLE SANDWICH 16

HOUSE-MADE BUTTERMILK WAFFLE  
SOUTHERN-STYLE CRISPY CHICKEN BREAST  
BACON JAM, APPLE SLAW, BBQ EMULSION  
HOT HONEY DRIZZLE

## DESSERT

### TIRAMISU 13

### MOLTEN LAVA CAKE 14

### STRAWBERRY CHEESECAKE 13