

CHEF'S FEATURES

Thursday, June 26-
Sunday, June 29



FRITES SAMPLER

15

Trio of indulgent crispy mac and cheese bites, Italian chicken cordon blue bites, and golden zucchini fries served with jalapeno cilantro ranch and cheese sauce

MEATBALL SUB

18

Baked Italian-style meatballs on a hoagie roll, topped with shaved mozzarella, provolone, marinara sauce, and a touch of basil pesto served with fries

50/50 SLOPPY GRILLED CHEESE

20

4 oz smashed beef patty, bourbon BBQ pulled pork, grilled tomato, lettuce, red onion, and melted yellow cheddar on sourdough bread served with fries

HOT 'N HONEY FLATBREAD

20

White sauce, sun-dried tomatoes, Gorgonzola cheese, baby arugula, and a drizzle of hot honey

SKIN-ON PAN-SEARED SALMON

26

Pan-seared salmon served with a farro and corn summer salad, finished with a parsley pesto gremolata

Featured Drinks

Rocket Pop Crush | 8

New Amsterdam Raspberry, Razzmatazz, Lemon juice, Club soda

Michelada | 10

Pacifico Spanish Lager, Chef's house made Clamato mix, tajin rim

Dead Mans Handle | 12

Partron Repasado, Aperol, Orgeat, fresh lime, tajin rim

Rotating Beers

Pacifico | 6

High Noon Peach

Iced Tea | 6

Corona Premier | 6

V= Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.

CHEF'S FEATURES

Thursday, June 26-
Sunday, June 29



FRITES SAMPLER

15

Trio of indulgent crispy mac and cheese bites, Italian chicken cordon blue bites, and golden zucchini fries with served with jalapeno cilantro ranch and cheese sauce

MEATBALL SUB

18

Baked Italian-style meatballs on a hoagie roll, topped with shaved mozzarella, provolone, marinara sauce, and a touch of basil pesto served with fries

50/50 SLOPPY GRILLED CHEESE

20

4 oz smashed beef patty, bourbon BBQ pulled pork, grilled tomato, lettuce, red onion, and melted yellow cheddar on sourdough bread served with fries

HOT 'N HONEY FLATBREAD

20

White sauce, sun-dried tomatoes, Gorgonzola cheese, baby arugula, and a drizzle of hot honey

SKIN-ON PAN-SEARED SALMON

26

Pan-seared salmon served with a farro and corn summer salad, finished with a parsley pesto gremolata

Featured Drinks

Rocket Pop Crush | 8

New Amsterdam Raspberry, Razzmatazz, Lemon juice, Club soda

Michelada | 10

Pacifico Spanish Lager, Chef's house made Clamato mix, tajin rim

Dead Mans Handle | 12

Partron Repasado, Aperol, Orgeat, fresh lime, tajin rim

Rotating Beers

Pacifico | 6

High Noon Peach

Iced Tea | 6

Corona Premier | 6

V= Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.