

CHEF'S FEATURES

*Thursday, Jan 9th -
Sun, Jan 12th*



CRAB GUACAMOLE 22

House made guacamole, tomato, red onion, jalapeno, cilantro, jumbo lump crab meat, wonton/tortilla chips

SLOPPY JOE TACOS 15

Shaved cabbage, guacamole, blended cheese, hard tortilla shell

CHICKEN TINGA QUESADILLA 18

House made braised chicken tinga, pico de gallo, chipotle sour cream, tomato cucumber salad

THREE CHEESE SPINACH FLATBREAD 16

White sauce, Mozzarella, provolone, cheddar jack, wilted spinach, pesto aioli

SWEET & SOUR CHICKEN 24

Breaded dark chicken meat, onion, pepper, pappardelle pasta, sweet & sour sauce

Featured Drinks

Boulevardier

Basil Hayden bourbon, Campari, sweet vermouth | 14

French 75

Empress gin, St-Germain, fresh lemon juice, champagne | 14

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 FOODBORNE 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.