

Spring

SEASONAL
FEATURES



Ahi Poke Stack*

Ahi tuna marinated in soy, Sriracha chili, sweet onions, nori seaweed, scallions, sesame oil and Hawaiian sea salt, layered with sushi rice, soy ginger and Sriracha aioli with wonton chips 10.95

Thai Shrimp & Noodle Salad**

Ginger chili seared shrimp, udon noodles, arugula, Napa cabbage, mango, avocado, scallion, tomato, carrot, daikon, mint, cilantro, basil, Thai peanut vinaigrette, toasted coconut and roasted peanuts 14.95

Artisan Lamb Burger*

Ground lamb, fresh herbs, fontina & feta cheese, pickled red onions, arugula and garlic mint yogurt sauce on ciabatta bread. 14.95

Spanish Style Seafood Paella

Shrimp, salmon and Mediterranean mussels and linguica sausage, sautéed with asparagus, chicken breast, saffron rice and shrimp stock. 21.95

Bronzed Salmon & Mango Quinoa**

Fresh Atlantic salmon pan seared with Cajun spices, mango quinoa salad, mango salsa, red peppers, sunflower seeds, grilled asparagus, jalapeño lime beurre blanc and shaved fennel. 22.95

Grilled Ribeye Steak*

Center cut ribeye seasoned with our steak rub and grilled with roasted garlic butter. Served with white cheddar mashed potatoes, red peppers and grilled asparagus. 29.95

Add Grilled Shrimp 4.95

DESSERT

Strawberry Rhubarb & White Chocolate Cheesecake**

Sour cream, whipped cream, strawberry rhubarb purée and fresh sliced strawberries in a chocolate-hazelnut crust. 7.5



SEASONAL COCKTAILS

CUCUMBER ROSEMARY GIN & TONIC : Hendrick's Gin, muddled rosemary, cucumber and lime, rosemary simple syrup and tonic. 9.5

STRAWBERRY BASIL MARGARITA : El Jimador Silver Tequila, muddled fresh strawberry, basil, lime, agave and sweet and sour. 8.5

ROTATING TAPS

ODELL BREWING RUNOFF RED IPA : Complex malt backbone dry-hopped for notes of citrus and pine. 6.5% ABV

BALLAST POINT BONITO BLONDE : This brew draws you in with its golden color, soft malt character and dry finish. 4.5% ABV

TELLURIDE FISHWATER DOUBLE IPA : Caramel notes balanced by generous amounts of spicy and fruity hop goodness. 8.5% ABV • 13 oz pour

WINES

FRANCISCAN ESTATE : Chardonnay / California / 6oz glass - 9 / 9oz glass - 12

ERATH : Pinot Noir / Oregon / 6oz glass - 11.5 / 9oz glass - 14.5 / Bottle - 35

We accept all major credit cards - No checks please

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.