

# Summer

## SEASONAL FEATURES



### SHRIMP CEVICHE\*

Marinated in lime and olive oil with habanero peppers, sweet onions, avocado, cilantro, tomatoes and jicama. Served with fresh corn tortilla chips. 10.95

### GRILLED FRESH ARTICHOKE

Grilled with roasted garlic herb butter, crispy onion strings and lemon thyme aioli. 10.95

### FRESH HEIRLOOM TOMATO CAPRESE SALAD

Vine ripened tomatoes, fresh mozzarella, basil and spring greens with white balsamic vinaigrette, lemon shallot vinaigrette, virgin olive oil, sea salt and maple balsamic glaze. 9.95

### GREEN PAPAYA & THAI SHRIMP SALAD\*\*

Seared Thai shrimp, shredded green papaya, grape tomatoes, green beans, red radish, basil, green onions, cilantro, mint and roasted peanuts tossed with spicy lime vinaigrette. 14.95

### SPICY FRIED CHICKEN SANDWICH

Marinated with jalapeno and buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. Served with fresh hand cut fries, Napa slaw or side salad. 12.95

### MESQUITE SMOKED ST. LOUIS RIBS

House smoked with our own spice rub, grilled with spicy maple BBQ sauce, roasted corn & red pepper succotash and fresh hand cut fries. 23.95

### GRILLED WILD ALASKAN SALMON\*

Fresh from the rivers of Alaska, grilled with lemon and roasted garlic butter, served with mango quinoa salad and fresh heirloom tomatoes. Ask your server for current availability. 25.95

## DESSERT

### STRAWBERRY RHUBARB & WHITE CHOCOLATE CHEESECAKE\*\*

Sour cream, fresh whipped cream, strawberry rhubarb purée and fresh sliced strawberries in a chocolate-hazelnut crust. 7.50



## CRAFT COCKTAILS

**RASPBERRY MINT MULE-JITO** : Fresh raspberries muddled with mint, lemon & lime, Bacardi Rum, Malibu Rum, simple syrup and Reed's Ginger Beer. 8.95

**WHITE WINE SANGRIA** : Riesling, Triple Sec, Brandy, Peach Schnapps, Pineapple Juice, Sprite, Lemon, Lime and Orange. 8.95

## ROTATING TAPS

**BALLAST POINT GRAPEFRUIT SCULPIN** : Tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. 7% ABV

**NEW BELGIUM TARTASTIC SOUR ALE** : A refreshing sour ale with the lip-tingling sweet & sour flavors of lemon & ginger. 4.5% ABV

**SAINT ARCHER WHITE** : Brewed with high quality pilsner and wheat malts, generously spiced with coriander and fresh orange peel. 5% ABV

**COLLEGE STREET BIG BLUE VAN** : American-Style wheat beer that is infused with the far out flavors of blueberry and vanilla. 5.4% ABV

## WINES

**CHATEAU STE. MICHELLE** : Chardonnay / Washington / 6oz glass - 8.5 / 9oz glass - 11.5 / Bottle - 26

**STERLING** : Cabernet Sauvignon / California / 6oz glass - 9 / 9oz glass - 12 / Bottle - 27

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

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*