



EVENING'S DINNER MENU

APPETIZER

Spinach Artichoke Dip | \$14 (GF)

Spinach, artichoke, cream cheese, parmesan, mozzarella, tortilla chips

Brussels Sprouts | \$14 (V)

Brussels sprouts, sweet chili sauce, macadamia nuts, green onion

Bruschetta | \$12 (V)

Tomatoes, garlic, basil, parmesan, balsamic glaze, crostini

Loaded Fries | \$14 (V)

Signature fries, queso fresco, green onion, pickled jalapeño, pickled red onion, cilantro lime crema

Chips and Dips | \$12 (GF) (V) (VG)

Tortilla chips, house-made guacamole and salsa

Shrimp Cocktail | \$14 (GF)

Shrimp, cocktail sauce, lemon wedges

ENTRÉE

Classic Burger | \$26 | Protein Style Available

Brioche bun, two charbroiled beef patties or single IMPOSSIBLE® burger, house-made vegan thousand island, cheddar cheese, lettuce, tomato, sautéed onion, pickles, side of fries or salad

Sweet BBQ Grilled Chicken Sandwich | \$24

Brioche bun, grilled chicken, cheddar cheese, BBQ sauce, bacon, grilled pineapple slaw, grilled onion, side of fries or salad

Meat Lovers Flatbread | \$24

Marinara, pepperoni, sausage, bacon, parmesan, mozzarella

Roasted Vegetable & Hummus Flatbread | \$18 (V)

Garlic hummus, zucchini, squash, bell pepper, red onion, tomato, mozzarella, balsamic glaze, parsley

Rustic Garden Salad | \$15 (V) (VG)

Rustic blend greens, carrots, cucumbers, cherry tomatoes, croutons, balsamic vinaigrette

Add protein | herb-marinated steak \$12 | miso-glazed salmon \$10 | chioptle honey chicken \$9 | baked coconut tofu \$6

DESSERT

Chef's Dessert | \$14

Ask your server about our current special

Cheesecake | \$14 (V)

Served with berries and cream and choice of strawberry, chocolate, or caramel sauce

Coconut Sorbetto | \$12 (GF) (V) (VG)

Dairy-free coconut sorbet

(GF) GLUTEN-FREE (V) VEGETARIAN (VG) VEGAN

All meals can be modified to meet dietary needs.