



RESTAURANT WEEK- LUNCH MENU

\$25 per person - select one from each course

1ST COURSE

BRUSSELS SPROUTS

fried brussels sprouts, balsamic glaze, topped with parmesan cheese

CAESAR SALAD

romaine, parmesan cheese, croutons

CHILE SRIRACHA WINGS

fresno chiles, scallions, served with ranch

2ND COURSE

AVOCADO CHICKEN SANDWICH

grilled chicken, avocado, lettuce, pico de gallo, pepperjack cheese, artisan bun, curly fries

SHORT RIB GRILLED CHEESE

fontina and cheddar cheese, fried onions, sourdough, curly fries

MARGHERITA FLATBREAD

mozzarella, tomato, basil

option: GF Cauliflower Crust \$3

3RD COURSE

FRESH BERRIES

CHOCOLATE CAKE

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

choice of cocktail can also be from our extensive specialty cocktail menu

BORA BORA

Roku gin, elderflower, butterfly pea tea,
lemon, agave, Prosecco

PEEKABOO

Suntory toki, banana, lemon, Green Chartreuse,
honey, Vieux Carré absinthe