



**3 COURSES for \$33**

*Choose one starter, entree and dessert to complete your 3-course meal.*

## STARTERS

### Mediterranean Meatballs

Seasoned with Moroccan harissa and spices, seared, served with hummus, feta & cucumber tomato salad, garlic mint yogurt sauce and naan bread.

### Artichoke Spinach Dip

Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

### Spicy Fried Cauliflower\*\*

Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro, and Sriracha aioli.

## ENTREES

### Pork Carnitas Salad Bowl

Pork carnitas simmered in tomatillo salsa, with steamed rice, Tajin spice, crisp greens, sweet chipotle dressing, Napa cabbage, black beans, jicama, Cotija cheese, roasted corn, red peppers, avocado, pickled radish, jalapeño and cilantro.

### Wagyu Beef & Bacon Jam Burger\*

Snake River Farms American Wagyu ground beef, Muenster cheese, arugula, crispy onions and mayonnaise on toasted ciabatta. Served with choice of fresh hand-cut fries, Napa slaw or small house salad.

### Grilled Shrimp Pad Thai\*\*

Grilled shrimp, rice noodles, carrot, ginger, red peppers, bok choy, peanuts, scrambled egg, cilantro & basil sautéed with tamarind coconut sauce.

### Tuscan Romano Chicken

Pan seared with pecorino Romano, lemon herb beurre blanc, balsamic marinated tomatoes, garlic Parmesan noodles, fresh basil and seasonal vegetables.

## DESSERTS

### Whiskey Apple Crumble\*\*

Whiskey glazed Granny Smith apples, baked with a cinnamon-pecan streusel topping, vanilla ice cream and salted caramel sauce.

### Crème Brûlée

Rich French vanilla bean custard with hand-fired sugar crust.

### Whiskey Bing Cherry Bread Pudding

Baked with whiskey and dried Bing cherries. Served with whipped cream and whiskey caramel sauce.

## Seasonal Bar Menu

### Featured COCKTAILS

#### Tito's Hibiscus Lemonade

Hibiscus purée, muddled basil, orange & lime, Tito's Handmade Vodka, Malibu Coconut Rum, lemonade and Sprite. 12

#### Spicy Mango Margarita

Jalapeños, Sauza Hacienda tequila, sweet & sour, fresh lime juice, agave and mango puree with a Tajin rim. 12.5

### Highlighted DRAFTS

#### Four Peaks Arizona Peach

A refreshing beer with a light peach flavor that invites you to have another. 4% ABV

#### Papago Orange Blossom Wheat

Light wheat ale flavored with mandarin orange and vanilla. 4.5% ABV

### Featured WINES

#### Joel Gott Sauvignon Blanc CA

11 / 14.5 / 39

#### Meiomi Sonoma Pinot Noir CA

13 / 16.5 / 46

### Seasonal REFRESHERS

#### Blood Orange Ginger Iced Tea

Non-Alcoholic 5.5

#### Hibiscus Basil Lemonade

Non-Alcoholic 5.5

#### Passion Fruit & Mango Agua Fresca

Non-Alcoholic 5.5



*\*\*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.*