

DAILY SPECIALS

Tuscan Kale & Sausage Soup -\$8

Pecorino, Bread & Butter

Burrata -\$18

Local Strawberries, Pistachios, Red Onion, Arugula, Basil, Mint, Balsamic Reduction, Toasted Sourdough

Buffalo Chicken Dip -\$15

Tortilla Chips

Blistered Shishito Peppers -\$14

Thai Basil Pesto (contains nuts), Charred Scallion Ash

Chorizo Empanadas -\$15

Potatoes, Onions, Poblano Peppers, Chihuahua Cheese, Pepitas, Cotija, Chipotle Crema

Asparagus & Speck Flatbread -\$18

Vodka Sauce, Mozzarella, Pecorino

Blackened Steelhead Trout BLT -\$19

Remoulade, Toasted Sourdough, Fries

Chilled Soba Noodle Salad -\$16

Shredded Carrots, Cucumbers, Snap Peas, Purple Cabbage, Scallions, Toasted Peanuts, Soy Peanut Dressing

Dry Rubbed Salmon -\$25

Fenugreek, Cumin & Mustard, Pan Seared, Served with Pearled Couscous, Arugula, Sundried Tomatoes, Castelvetrano Olives, Citrus Gastrique

FEATURED WINE

Bonpas Vintoux des Challières –'24 -France -14% -\$12/48

Blend: Grenache, Syrah, Mourvèdre, Carignan

Delicate Spice, Strawberry, Cherry, Silky & Full-Bodied, Spring in a glass!

SWEETS

French Vanilla Crème Brulee -\$10

Cheesecake -\$10 ~ Strawberry Coulis, Powdered Sugar

Blueberry Bread Pudding -\$10 ~ Lemon Mascarpone, Powdered Sugar

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GOOD DOG BAR



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