

DAILY SPECIALS

Pozole Rojo -\$8

Cotija, Radish, Cilantro, Tostada

Mexican Street Corn -\$9

Chipotle Crema, Cotija, Smoked Paprika

Prosciutto & Melon Salad -\$14

Cantaloupe, Mozzarella, Arugula, Basil, Mint,
Extra Virgin Olive Oil

Shepherd's Pie Empanadas -\$15

Ground Lamb, Mashed Potato, Peas, Corn, Carrots,
Cotija, Red Wine & Rosemary Gravy

50% of proceeds will go to The Black Sheep Staff Fund

Flatbread -\$18

Pepperoni, Pickled Jalapeño, Hot Honey,
Crushed Tomato, Mozzarella, Pecorino

Blackened Steelhead Trout BLT -\$19

Remoulade, Toasted Sourdough, Fries

Gumbo -\$21

Andouille Sausage, Cajun Chicken, Shrimp,
Okra, White Rice

Featured Wine

Fritz Müller, Müller Thurgau Trocken Secco (nv) -Germany -11.5% -\$12/48

Sparklingly refreshing, fruity fun, exhilarating.

Pear, apple and grapefruit. Mild & balanced with exotic aromas

SWEETS

Cheesecake -\$10

Peach Compote, Powdered Sugar

Strawberry Parfait -\$10

Local Strawberries, Pound Cake,
Lemon Pudding, Whipped Cream

French Vanilla Crème Brulee -\$10