

DAILY SPECIALS

Loaded Baked Potato Soup - \$8

Bacon, Cheddar, Scallions, Bread & Butter

Local Beet Salad - \$16

Whipped Goat Cheese, Toasted Pistachios,
Shallots, Frisée, Mustard Vinaigrette

Roasted Delicata Squash - \$15

Arugula, Pomegranate Seeds, Blue Cheese Crumbles,
Toasted Walnuts, Maple Balsamic Vinaigrette

Chicken Pipián Verde Empanadas - \$15

White Rice, Onion, Chihuahua Cheese,
Pepitas, Sour Cream

Flatbread - \$17

Roasted Eggplant, Ricotta, Crushed Tomato,
Mozzarella, Pecorino

Seared Salmon Tacos - \$17

Avocado Salsa, Pickled Onion, Scallion, Purple Cabbage,
Micro Cilantro, Corn Tortillas

Featured Wine

Domaine Romy Beaujolais - 23 - Burgundy, FR - 13.5% - \$14/56 Chilled

100% Gamay, Red Berries, White Pepper, Velvety finish

Flip For Sweets &

After Dinner Libations



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SWEETS



Crème Brulee -\$10

Horchata

Cheesecake -\$10

Caramel, Toasted Walnuts, Powdered Sugar



After Dinner Cocktails & Mocktails



Dubai Chocolate Martini -\$15

Pinnacle Whipped Vodka, Fabrizia Pistachio Cream,
Frangelico, Crème de Cocoa



Salted Caramel Martini -\$15

Tito's, Bailey's, Frangelico, Dulce de Leche Cream



Espresso Martini -\$15

Vanilla Vodka, La Colombe Cold Brew,
Mr. Black Coffee Liqueur, Demerara
Add Bailey's or Frangelico -\$3



Salted Caramel Iced Latte -\$10

La Colombe Cold Brew, Hazelnut Syrup,
Dulce de Leche Cream



Matcha & Lavender Dream -\$10

La Colombe Cold Brew, Lavender Syrup,
Matcha Cream Foam

After Dinner Cordials

Fernet-Branca- \$11

Averna Amaro -\$10

Amaro Nonino \$15

COME. SIT. STAY



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