DAILY SPECIALS

Broccoli Cheddar Potato Soup -$8
Smoked Bacon, Bread & Butter

Gobbler Empanadas -$15
Roasted Turkey, Stuffing, Cranberries,
Turkey Jus, Cotija, Pepitas, Scallions

Flatbread -$18
Mild Italian Sausage, Roasted Fennel,
Crushed Tomato, Mozzarella, Pecorino

Chicken Tinga Tacos -$18
Sauteed Onions, Cotija, Scallions,
Micro-Cilantro, Yellow Corn Tortilla

Charred Octopus -$24
Merguez Lamb Sausage, Creamy Polenta,
Roasted Cherry Tomato & Scallion

Pan Seared Trout -$30
Caper Lemon Beurre Blanc, Crispy Shoestring Potatoes

Braised Short Rib -$38
Sweet Potato Mash, Garlic Sautéed Kale, Red Wine Jus

Featured Wines

Dei Castelli di Jesi Verdiccio -25' -Italy –13% -$12/$56
Crisp, High Acidity, Lemon Zest, Green Apple, White Peach, Almond Finish

Rilasso Montepulciano d'Abruzzo -24' -Italy -12% -$12/$60
Blackberry, Black Cherry, Plum, Earthy, Mild Tannins, Soft Finish.

Flip For Sweets & After Dinner Libations



DAILY SPECIALS

Broccoli Cheddar Potato Soup -$8
Smoked Bacon, Bread & Butter

Gobbler Empanadas -$15
Roasted Turkey, Stuffing, Cranberries,
Turkey Jus, Cotija, Pepitas, Scallions

Flatbread -$18
Mild Italian Sausage, Roasted Fennel,
Crushed Tomato, Mozzarella, Pecorino

Chicken Tinga Tacos -$18
Sauteed Onions, Cotija, Scallions,
Micro-Cilantro, Yellow Corn Tortilla

Charred Octopus -$24
Merguez Lamb Sausage, Creamy Polenta,
Roasted Cherry Tomato & Scallion

Pan Seared Trout -$30
Caper Lemon Beurre Blanc, Crispy Shoestring Potatoes

Braised Short Rib -$38
Sweet Potato Mash, Garlic Sautéed Kale, Red Wine Jus

Featured Wines

Dei Castelli di Jesi Verdiccio -25' -Italy –13% -$12/$56
Crisp, High Acidity, Lemon Zest, Green Apple, White Peach, Almond Finish

Rilasso Montepulciano d'Abruzzo -24' -Italy -12% -$12/$60
Blackberry, Black Cherry, Plum, Earthy, Mild Tannins, Soft Finish.

Flip For Sweets & After Dinner Libations



SWEETS

Blue Corn Crème Brulee -$10
Ginger Snap Cookie

Bread Pudding -$10
Brown Sugar, Cinnamon, Walnuts & Peanuts,
Whipped Cream, Powdered Sugar

Cheesecake -$10
Fig Compote, Thirty-Year Aged Balsamic Reduction,
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

SWEETS

Blue Corn Crème Brulee -$10
Ginger Snap Cookie

Bread Pudding -$10
Brown Sugar, Cinnamon, Walnuts & Peanuts,
Whipped Cream, Powdered Sugar

Cheesecake -$10
Fig Compote, Thirty-Year Aged Balsamic Reduction,
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