DAILY SPECIALS

Split Pea & Ham Soup -$8
Pecorino, Croutons

Pulled Pork Empanadas -$15
Sweet Potato, Chihuahua Cheese,
Pepitas, Cotija, Scallions, Sour Cream

Flatbread -$18
Smoked Bacon, Roasted Broccoli,
Crushed Tomato, Mozzarella, Pecorino

Crispy Shrimp Tacos -$18
Hoisin, Mango, Pickled Red Onion, Purple Cabbage,
Scallions, Micro-Cilantro, Yellow Corn Tortilla

Grilled Smoked Ham & Brie Sandwich -$19
Granny Smith Apple, Dijon Mustard, Sourdough, Fries

Featured Wine

Bonpas Luberon des Challières Blanc – '25 – Rhone Vally, FR -13% - 12/$48
Varietals: 50% Rolle (Vermentino), 40% Grenache Blanc, and 10% Ugni Blanc
Apricot, Peach, Green Apple & Mango with citrus fruit & White Flower notes.

Flip For Sweets & After Dinner Libations

DAILY SPECIALS

Split Pea & Ham Soup -$8
Pecorino, Croutons

Pulled Pork Empanadas -$15
Sweet Potato, Chihuahua Cheese,
Pepitas, Cotija, Scallions, Sour Cream

Flatbread -$18
Smoked Bacon, Roasted Broccoli,
Crushed Tomato, Mozzarella, Pecorino

Crispy Shrimp Tacos -$18
Hoisin, Mango, Pickled Red Onion, Purple Cabbage,
Scallions, Micro-Cilantro, Yellow Corn Tortilla

Grilled Smoked Ham & Brie Sandwich -$19
Granny Smith Apple, Dijon Mustard, Sourdough, Fries

Featured Wine

Bonpas Luberon des Challières Blanc – '25 – Rhone Vally, FR -13% - 12/$48
Varietals: 50% Rolle (Vermentino), 40% Grenache Blanc, and 10% Ugni Blanc
Apricot, Peach, Green Apple & Mango with citrus fruit & White Flower notes.

Flip For Sweets & After Dinner Libations

SWEETS

Pumpkin Pie Crème Brulee -$10
Ginger Snap Cookie

Bread Pudding -$10
Apple, Cinnamon, Black Currant,
Whipped Cream, Powdered Sugar

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

SWEETS

Pumpkin Pie Crème Brulee -$10
Ginger Snap Cookie

Bread Pudding -$10
Apple, Cinnamon, Black Currant,
Whipped Cream, Powdered Sugar

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