

DINNER

FEATURES

CHEF'S SPECIALS

BRUNCHY CHICKEN \$14

NUT CRUSTED CHICKEN BREAST, BACON, FRIED EGG, PROVOLONE,
GREEN GODDESS, TOASTED PRETZEL BUN

EL CUBANO \$14

ROAST PORK, PECAN SMOKED HAM, GENOA SALAMI, SWISS CHEESE,
PICKLES, MUSTARD AND SERVED ON A CIABATTA

VEGAN FRITO PIE \$11

VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

FISH TACOS \$15

MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

DINNER BOWLS

SEAFOOD GUMBO \$16

GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

BRAISED SHORT RIB \$18

GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

VEGAN POWER BOWL \$14

CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14

TAVOLA PASTA, SEASONAL VEGGIES, PARMESAN,
COCO-BUTTERNUT KAFFIR LIME SAUCE
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP

CHIMICHURRI ROASTED CHICKEN \$18

GULF SHRIMP \$16

CATCH OF THE DAY \$21

DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

GARLIC MASHED POTATOES