Appetizer Special

SEAFOOD CAMPECHEANA 14.
Texas style seafood cocktail, diced avocado, bell pepper, served with house potato chips

Dinner Entrees

SESAME-CRUSTED SALMON 18.
Served with cauliflower “fried rice,” napa cabbage, red onion, bell pepper, thai chili sauce

VEGAN “CARBONARA” 16.
Boh pasta, casewh “alfredo,” broccoli, summer squash, english peas, vegan “bacon,” casewh “parmesan”
Add chicken 2. / Add shrimp 3.

VEGAN PASTA BOLOGNESE 13.
Crimini mushrooms, ground vegan “meat,” fresh herbs served over Mr. Maxwell’s pasta

Dinner Plates

WITH YOUR CHOICE OF 2 DINNER SIDES

ROASTED CHIMICHURRI CHICKEN 18.
GULF SHRIMP 16.

DINNER SIDES

SAUTÉED GREENS
GARLIC MASHED POTATOES
SUMMER VEGGIES

Chef Specials

GULF TUNA FATTOUSH 22.
Raw yellow fin tuna marinated with lemon & garlic, served over a salad of baby kale, bagel chips, roasted okra, feta, olives, mint & cilantro

UPPER KIRBY “CLASSIC” BURGER 15.
Consuming raw or undercooked meat may increase risk of foodborne illness.
Two 4oz. angus beef patties, cheddar, romaine, tomato, caramelized onion, pickles, secret sauce, sesame-potato bun with your choice of 2 sides.
Burger add-ons:
Crispy bacon 2. / Fried egg 2.
Avocado 1.5

OVERNIGHT OAT PARFAIT 8.
Overnight oats & chia seeds, vanilla soy milk, marcona almonds, mixed berries, & coconut chips

Featured Wine

KING ESTATE PINOT GRIS
HALF BOTTLE 17.
WILLAMETTE VALLEY

BY THE GLASS
FRIULANO 8.
COLLIO, ITA