DINNER FEATURES

VEGAN FRITO PIE $11.5
FRITOS, VEGAN TACO MEAT, CASHEW QUESO, PICO DE GALLO

VEGAN POWER BOWL $14
LENTILS, ROASTED TURNIP, SWEET POTATO, MIXED GRAINS AND SEEDS, PUMPKIN SEEDS, ROMESCO

GRILLED SALMON $18
FALL VEGGIE COUS COUS, CHIMICHURRI

SHRIMP BOWL $18
RED CURRY, RICE NOODLES, BROCCOLINI, FENNEL-RADISH SLAW, BEECH MUSHROOM

HALF ROASTED CHICKEN $18
ROASTED POTATO, SAUTEED LEEK, PARSNIP PUREE, FRESH HERBS

DUCK RISOTTO $22
DUCK LEG CONFIT, OYSTER MUSHROOM, ACORN SQUASH, SMOKED GOUDA, BLACKBERRY GASTRIQUE

DRINK SPECIALS

‘ZOE’ RODITIS WHITE WINE $10/BTG
GREECE

‘ZOE’ AGIORGITIKO ROSÉ $10/BTG
GREECE

LONE PINT “TORNADO SHARK” $6
STRONG ALE - 8% ABV

FALL SO HARD $11
NINE BANDED WHISKEY, KRAKEN RUM, CRANBERRY, FALL SPICES

MER SOLEIL RESERVE PINOT NOIR $35
SANTA LUCIA HIGHLANDS

MOUTON CADET BORDEAUX RESERVE BY BARON PHILIPPE DE ROTHSCHILD $30
BORDEAUX, FRANCE