DINNER FEATURES

**SALMON SALAD** $17
MIXED GREENS, GOCHUJANG VINAIGRETTE, MARINATED LOCAL GRAPEFRUIT, RED ONION, SLICED AVOCADO, TOASTED ALMONDS

**POKE BOWL** $13
YELLOWFIN TUNA, KELP NOODLES, SPRING MIX, CABBAGE, SRIRACHA AIOLI, CITRUS-CHILI VINAIGRETTE

**VEGAN FRITO PIE** $11
VEGAN TACO “MEAT”, CASHEW QUESO, PICO DE GALLO

**HALF ROASTED CHICKEN** $17
JERK SEASONING, CRIPSY POTATOES, SAUTEED GREEN BEANS, FRESH HERBS, PIQUILLO PEPPER COULIS

**VEGAN POWER BOWL** $14
BEANS, ZUCCHINI, YELLOW SQUASH, CURRIED TOFU, CHERRY TOMATOES, AVOCADO VINAIGRETTE

**ROASTED LOCAL VEGETABLES** $6
RAINBOW CARROTS, RED BELL PEPPER, SUMMER SQUASH, OREGANO

DRINK SPECIALS

**LONE STAR LEMONADE** $9
OLD FORESTER BOURBON, LAVENDER LEMONADE

**“SANTO MARIA”** $7
SAINT ARNOLD’S SANTO, CHILI-SALT RIM, LIME, HOUSE MICHELADA MIX

**LONE PINT “TORNADO SHARK”** $8
AMERICAN STRONG ALE / 8.1% / 16.9OZ