LUNCH FEATURES

DUCK CONFIT $18
CRANBERRY SAUCE, BRIE CHEESE, ARUGULA, AIOLI, ON WALNUT WHEAT

LEMONGRASS-GINGER TUNA SALAD $19
APPLES, CUCUMBER, CRISPY SESAME RICE, PEANUTS, KAFIR LIME VINAIGRETTE

GULF SHRIMP TACOS $15
CORNT Tortillas, MANGO SALSA, CABBAGE SLAW, AVOCADO VINAIGRETTE
SERVED WITH 2 SIDES OR 1 CUP OF SOUP

VEGAN POWER BOWL $14
LENTILS, ROASTED TURNIPS, SWEET POTATOES, QUINOA, BROWN RICE, FLAX SEEDS, CHIA SEEDS, PUMPKIN SEEDS
ROMESCO SAUCE

DRINK SPECIALS

‘ZOE’ RODITIS WHITE WINE $10/BTG
GREECE

‘ZOE’ AGIORGITIKO ROSÉ $10/BTG
GREECE

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

RED WINE SANGRIA $9
CITRUS, APPLES, FALL SPICES, BRANDY, SPLASH OF CHAMPAGNE

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

MER SOLEIL RESERVE PINOT NOIR $35
SANTA LUCIA HIGHLANDS

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