

Today's Features:

VEGAN CHILE CON QUESO \$8

SERVED WITH CORN TORTILLA CHIPS (contains nuts)

OYSTER MUSHROOM POBOY \$13

PANKO-CORNMEAL CRUSTED MUSHROOMS, VEGAN AIOLI
LETTUCE, TOMATOES, PICKLES, ON TOASTED BAGUETTE

VEGAN POWER BOWL \$14

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

SHRIMP TACOS \$15

SAUTEED SHRIMP, MANGO SALSA, AVOCADO VINAIGRETTE,
CABBAGE SLAW, PIQUILLO PEPPER AIOLI

LUNCH HAPPY HOUR MON-FRI 11:00-2:00 PM

WINES BY THE GLASS \$5

SABINE ROSE

THE DROP WHITE BLEND

THE DROP ROSE

CLINE PINOT NOIR

DOMAINE ST. VINCENT BRUT

CAN BEER \$3

(ASK CASHIER ABOUT OUR LOCAL CAN BEER)

FROM THE BAR

WATERMELON SANGRIA (Pinot Gris, elderflower, watermelon juice)

LONESTAR LEMONADE (Bourbon, lemon liqueur, lavender lemonade)

SEASONAL COOLER (vodka, elderflower, seasonal fruit, basil, lemon, soda)

FRENCH 75 (Champagne, gin, lemon juice, mint)

CLASSIC MARGARITA (Z tequila, Paula's orange liqueur, sweet & sour)