DINNER FEATURES

“JUST MADE” TROPICAL JUICE BLENDS $4.5
CHOICE OF: PASSION DRAGON, MANGO MORINGA, PAPAYA GINGER, GINGER GREENS

JESTER KING “KOLLABORATIONSBIER” 750 ML $20
FARMHOUSE ALE • COLLAB W/ LIVE OAK BREWERY • VEGAN

TEXAS KEEPER CIDER NO. 1 750 ML $20
FERMENTED 9 APPLE CIDER FROM AUSTIN, TX

FREY VINEYARDS NATURAL WINES $9.5 GLS / $27 BTL
CERTIFIED ORGANIC • REDWOOD VALLEY, CA
CHOICE OF MERLOT OR “SUN RAIN” CHARDONNAY

DRINK SPECIALS

CAJUN SHRIMP TACOS $15
CORN TORTILLAS, CABBAGE SLAW, AVOCADO, PINEAPPLE PICO DE GALLO
SERVED WITH 2 SIDES OR A CUP OF SOUP

CHICKEN LEMONGRASS SOUP $15
BROCCOLI, GREEN BEANS, ZUCCHINI, SQUASH, TOMATOES, RICE NOODLES, BEAN SPROUTS, CILANTRO, BASIL

VEGAN LASAGNA $14 **
YUKON GOLD POTATOES, MARINARA, ARUGULA PESTO, BASIL, CASHEW BECHAMEL, PECANS, QUINOA & MUSHROOM RAGU

PAN SEARED SALMON $17
EDAMAME PUREE, QUINOA, BUTTERNUT SQUASH, CURRIED CAULIFLOWER, POMEGRANATE SEEDS, SUN DRIED TOMATO, CHARRED LIME, HERB MIX

BLACKENED PACIFIC SNAPPER $18
COCONUT ORZO, CARAMELIZED SHALLOTS, ROASTED PEPPERS, POTATO, BABY ARUGULA, ROMESCO SAUCE