

## SALAD

**Caesar Salad \$12**

**Artisan Green Salad \$12**

grape tomato, cucumber, red onion, berries, raspberry dressing

**Tossed Miami Cobb \$13**

greens, corn, beans, tomato, egg, roasted pepper, cilantro, bacon, ranch dressing

**Enhance your salad:**

Chicken \$5 Grilled Steak \$12 Seared Salmon \$10

## SHARE

**Chips and Salsa \$9**

crisp tortilla chips, mild salsa, guacamole

**Tossed Wings \$12**

with a choice of sauce: Traditional Buffalo, Korean BBQ, Cajun or dry rub lemon paper

**Cheese Quesadilla \$11**

flour tortilla, corn and black beans, cheddar and Monterey Jack cheese, salsa, guacamole

## HANDHELD

(All our sandwiches come with fries)

**Burger \$16**

8 oz. beef patty, brioche bun, cheese, lettuce, tomato, onion, pickled spear

**Grilled Chicken Sandwich \$15**

multigrain hoagie, provolone cheese, lettuce, tomato, onion, garlic aioli

**Local Mahi-Mahi Sandwich \$15**

grilled blackened Mahi-Mahi, brioche bun, tartar sauce, lettuce, tomato, onion

## KNIFE AND FORK

**Chicken Fettuccine "Al Ajilio" \$23**

grilled chicken breast, brocolini, parsley, parmesan cheese, olive oil

**Grilled Flat Iron Steak (6 oz. Sirloin) \$28**

fries, brocolini

**Salmon "a la plancha" \$27**

brocolini, brown rice

## DESSERTS

**"Arroz con leche" Rice Pudding \$9**

Flan \$9

## WINES

### BUBBLES

**Veuve Clicquot**, Brut, France

**GLASS 750ml**  
\$120.00

**Chandon**, California

\$20.00 \$78.00

**Mionetto**, Prosecco, Italy

\$11.00 \$42.00

**La Marca**, Prosecco, Veneto, Italy

\$9.50 \$36.00

### CHARDONNAY

**Sonoma Cutrer**, California

\$16.50 \$60.00

**Meiomi**, California

\$13.00 \$50.00

**Chateau St. Jean**, California

\$11.50 \$44.00

**Sycamore Lane**, California

\$8.00 \$30.00

### PINOT GRIGIO

**Pighin**, Italy

\$12.00 \$46.00

VINO, Casa Smith, Washington

\$9.00 \$34.00

**Sycamore Lane**, California

\$8.00 \$30.00

### SAUVIGNON BLANC

**Kim Crawford**, New Zealand

\$14.00 \$56.00

**Brancott Estate**, New Zealand

\$10.00 \$38.00

**CK Mondavi**, California

\$8.00 \$30.00

### WHITE SPECIALTY

**Seven Daughters**, Moscato, California

\$9.50 \$38.00

**C. St. Michelle**, Riesling, Washington

\$9.00 \$35.00

### ROSE

**Chateau Minuty "M"**, France

\$21.00 \$80.00

**Fleurs de Prairie**, France

\$13.00 \$50.00

**Beringer**, White Zinfandel, California

\$8.00 \$30.00

### PINOT NOIR

**Erath**, Oregon

\$52.00

**Meiomi**, California

\$13.00 \$50.00

**Mark West**, California

\$10.00 \$38.00

**Sycamore Lane**, California

\$8.00 \$30.00

### MERLOT

**St. Francis**, California

\$72.00

**Los Osos**, J. Lohr Estates, California

\$11.00 \$40.00

**Sycamore Lane**, California

\$8.00 \$30.00

### CABERNET SAUVIGNON

**Black Stallion**, California

\$19.00 \$74.00

**Columbia Crest H3**, Washington

\$11.00 \$40.00

**Sycamore Lane**, California

\$8.00 \$30.00

### RED SPECIALTY

**Troublemaker**, California

\$50.00

**Alamos**, Malbec, Argentina

\$8.50 \$32.00

**Diamond Label**, Shiraz, Australia

\$8.00 \$30.00

## BEER

	GLASS	ABV	IBU
<b>Mala Yerba</b> , Session IPA	\$7.00	5.2%	47
<b>Elysian Space Dust</b> , IPA	\$7.00	8.2%	73
<b>Jai Alai</b> , IPA	\$7.00	7.5%	65
<b>60 Minute</b> , IPA	\$7.00	6.0%	60
<b>Yuengling</b> , Red and Amber	\$7.00	4.9%	36
<b>Stella Artois</b>	\$7.00	5.2%	30

	GLASS	ABV	IBU
<b>Sam Adams Boston Lager</b>	\$7.00	5.0%	30
<b>Havana Lager</b>	\$7.00	5.0%	30
<b>Shocktop</b> , Belgian White	\$6.00	5.2%	10
<b>Bud Light</b>	\$5.00	4.2%	10
<b>Sam Seasonal</b>	\$7.00		