

DINNER

FEATURES

CHEF'S SPECIALS

VEGAN CHILE CON QUESO \$8
SERVED WITH CORN TORTILLA CHIPS
(CONTAINS NUTS)

VEGAN FRITO PIE \$11
VEGAN CHILI, VEGAN QUESO, CORN CHIPS,
PICKLED RED ONIONS (CONTAINS NUTS)

DINNER BOWLS

SEAFOOD GUMBO \$16
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

BRAISED SHORT RIB \$18
GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

VEGAN POWER BOWL \$14
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14
TAVOLA PASTA, SEASONAL VEGGIES, PARMESAN,
COCO-BUTTERNUT KAFFIR LIME SAUCE
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

**SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP**

**CHIMICHURRI ROASTED
CHICKEN \$18**

GULF SHRIMP \$16

CATCH OF THE DAY \$21

DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

**GARLIC MASHED
POTATOES**