

DINNER FEATURES

THURSDAY, FEBRUARY 21ST

Featured Drinks

“WELCOME TO THE DARK SIDE”
HOUSE MADE COFFEE LIQUEUR, VODKA
KATZ COFFEE, SEA SALT \$7

“MACHO-MOSA”
FRESH ORANGE JUICES, GIN,
KARBACH BLOOD ORANGE RADLER \$7

DINNER PLATES

VEGAN POWER BOWL \$14

BEANS, ROASTED TURNIPS, PEAS, CURRIED TOFU,
CHERRY TOMATOES, AVOCADO VINAIGRETTE

GRILLED SALMON \$15

ASPARAGUS, SNOW PEAS, RED BELL PEPPER,
YELLOW SQUASH, ZUCCHINI, RED WINE VINAIGRETTE

GULF SHRIMP \$18

ROASTED BUTTERNUT SQUASH, SAFFRON RISOTTO,
LOCAL MUSHROOMS, BROCCOLINI, LOCAL GREENS

ROASTED HALF CHICKEN \$17

JAMAICAN JERK, YUCA-SWEET POTATO HASH,
ROASTED CORN, BLACK BEANS, COCONUT-MANGO DRESSING

BLACKENED SNAPPER \$18

ROASTED CAULIFLOWER, FRESH HERBS, LEMON

ROASTED LOCAL VEGETABLES \$6

ASPARAGUS, EDAMAME, RAINBOW CARROTS, SHIITAKE & CRIMINI MUSHROOMS