

Today's Features:

BRUNCHY CHICKEN SANDWICH \$14

NUT CRUSTED CHICKEN BREAST, PROVOLONE, BACON, FRIED EGG,
WITH GREEN GODDESS, ON TOASTED PRETZEL BUN

FRITO PIE \$11

VEGAN CHILI, VEGAN QUESO, CORN TORTILLA CHIPS, PICO DE GALLO
(CONTAINS NUTS)

FISH TACOS \$15

MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW, PIQUILLO
PEPPER AIOLI, SERVED ON CORN TORTILLAS

VEGAN POWER BOWL \$14

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

From the Bar:

WINES BY THE GLASS

MER SOLIEL SILVER CHARDONNAY
B SIDE PINOT NOIR

OR THE CARAFE!

SABINE ROSE
ZARDETTO PROSECCO

COCKTAILS

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)