

Today's Features:

VEGAN CHILE CON QUESO \$9
SERVED WITH CRISPY CORN TORTILLA CHIPS

FISH TACOS \$15
SEARED AMBER JACK, CABBAGE SLAW, MANGO SALSA,
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

SHRIMP PASTA \$16
BOK CHOY, MUSHROOMS, ONIONS, CHERRY TOMATOES,
TAVOLA PASTA, PARMESAN CHEESE,
COCONUT-KAFFIR LIME-BUTTERNUT SAUCE

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

LUNCH HAPPY HOUR MON-FRI

11:00-2:00 PM

WINES BY THE GLASS \$5 / BTLS \$20

THE DROP WHITE BLEND

THE DROP ROSE

HEAD HIGH PINOT NOIR

DOMAINE ST. VINCENT BRUT

CAN BEER \$3

(ASK CASHIER ABOUT OUR LOCAL CAN BEER)

FROM THE BAR

LONESTAR LEMONADE (Bourbon, lemon liqueur, lavender lemonade)

CRANBERRY ORANGE SANGRIA (Domino cabernet, Paulas Orange liqueur)

SEASONAL COOLER (vodka, ginger liqueur, seasonal fruit, sage, lemon, soda)

FRENCH 75 (Champaane. ain. lemon iuice. mint)