

# LUNCH FEATURES

## CHEF SPECIALS

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

ANDOUILLE DOG \$13  
BLACK HILL RANCH ANDOUILLE SAUSAGE, PROVOLONE, CREOLE RELISH,  
AND WHOLE GRAIN MUSTARD ON BAGUETTE

VEGAN FRITO PIE \$11  
VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

VEGAN CHICKEN FRIED MUSHROOM STEAK \$15  
VEGAN "CREAM GRAVY", MASHED POTATOES, SAUTEED GREENS

SHRIMP TACOS \$15  
SAUTEED SHRIMP, MANGO SALSA, AVOCADO VINAIGRETTE,  
CABBAGE SLAW, PIQUILLO PEPPER AIOLI

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

## LUNCH HAPPY HOUR MON- FRI 10:00-4:00

SELECT WINES BY THE GLASS \$7

ALL CAN BEER \$3  
(ASK CASHIER ABOUT OUR LOCAL CAN BEER)

COCKTAILS \$5  
CRANBERRY-OJ SANGRIA (cabernet, orange liqueur, sparkling)  
LONESTAR LEMONADE (bourbon, lemon liqueur, lavender lemonade)  
CLASSIC MARGARITA (Z tequila, orange liqueur, lime juice)  
SEASONAL COOLER (vodka, elderflower, seasonal fruit, basil, lemon, soda)  
FRENCH 75 (Champagne, gin, lemon juice, mint)