

DINNER SPECIALS

FRIDAY OCTOBER 20th, 2017

SMALL PLATES

VEGAN QUESO \$9 **

HOUSE MADE CORN TORTILLA CHIPS

GRILLED CAULIFLOWER STEAK \$8

TOMATO CONFIT, AVOCADO PUREE, LOCAL MIXED GREENS, TOASTED SUNFLOWER SEEDS

FIRE ROASTED FALL VEGETABLES \$8 **

CRISPY GARBANZOS, MINT, CROUTON CRUMBLE, RED WINE GASTRIQUE, ROMESCO SAUCE**

SMOKED SALMON SASHIMI \$11

AVOCADO, PICKLED ONION, GRAPEFRUIT, CITRUS-SOY VINAIGRETTE



*Mango-Mint
Agua Fresca*

\$4

LARGE PLATES

44FARMS SHORT RIB \$18

GREEN BEANS, MASHED "POTURNIPS", NATURAL JUS

YELLOWFIN TUNA STEAK \$19

GRILLED BROCCOLINI, SALSA VERDE

MESQUITE-SMOKED CHICKEN BREAST \$18

POLENTA CAKE, ROASTED GARLIC "MARINARA"

VEGGIE POWER BOWL \$14

QUINOA-CURRY TOFU STIR-FRY, BLACK LENTILS, KALE, SEASONAL VEGGIES, AVOCADO VINAIGRETTE

ADD CHICKEN, SHRIMP OR SALMON \$18