

## STARTERS

EGGROLLS 

Minced mixed vegetables in a crispy wrap with sweet and spicy dipping sauce — 8

BACON WRAPPED DATES   

6 dates wrapped in crispy bacon served with blue cheese and honey mustard dipping sauce — 8

AHI TUNA TARTAR 

6oz sushi grade tuna tossed in house green chile tartar sauce served on a bed of arugula with a crostini — 14

HOT WINGS  

House honey BBQ, Traditional buffalo, or citrus chipotle sauce, 6 — 9 or 12 — 16



## SOUP &amp; SALAD

## SOUP OF THE EVENING

Your server will describe — mp

HOUSE SALAD   

Mixed lettuce, cherry tomatoes, seasoned cucumbers, feta cheese, red onion, creamy house dressing— 12

ARUGULA SALAD   

Roasted walnuts, sliced apples, blue cheese, grapefruit Supremes, citrus vinaigrette, honey drizzle — 14

## FRIED BRUSSELS SPROUTS

Perfect for sharing, Brussels tossed in a sweet balsamic vinaigrette with manchego cheese — 8

ADD TO ANY SALAD — BACON +2, CHICKEN +5

SIDE OF TOAST AND BUTTER - 4

## ENTREES

## BURGER

Cheddar, green chile, lettuce, tomato, onion, pickle, fries — 16

SUB BLUE CHEESE OR ADD SPICY REMOULADE + 1.  
ADD BACON, EGG, AVOCADO + 2.

## PASTA ALFREDO

House pasta in a creamy alfredo sauce with bacon, green Chile, and parmesan — 16

ADD — SHRIMP +6, CHICKEN +5. ADD SCALLOPS + 12. GF NOODLES + 6.

SCALLOPS  

3 large scallops, Green Chile tartar sauce, roasted Shishido peppers, miso beurre blanc — 24

RIBEYE STEAK FRITES 

12oz ribeye, truffle seasoned steak fries, black pepper and blue cheese aioli — 32

VERMICELLI NOODLE BOWL   

Sautee vegetable medley and bean thread noodles served in a spicy peanut sauce with quick pickled radishes — 16  
ADD — SHRIMP +6, CHICKEN +5. ADD SCALLOPS + 12

## CHICKEN AND WAFFLE

6oz fried chicken breast on a sweet Belgian waffle served with hot sauce, maple syrup, and butter — 15

ADD — CHICKEN BREAST +5.

CALABACITA TACOS  

A trio of sweet corn, calabacita squash, and onions. Served with roasted red bell peppers and siracha avocado aioli — 18

## COD FISH AND CHIPS

Crispy battered cod served with shoe string fries, red chile tartar, and lemons — 16

PLEASE ASK YOUR SERVER ABOUT THIS EVENING'S DESSERT AND PORT OFFERINGS

VEGETARIAN  GLUTEN FREE  KETO  | ASK YOUR SERVER ABOUT VEGAN OPTION

\*WE PROUDLY SERVE CAPPELLO'S GRAIN FREE, GLUTEN FREE ALMOND FLOUR PASTAS

WE TRY TO SOURCE AS MANY LOCAL AND FRESH PRODUCTS AS POSSIBLE • NO SEPARATE CHECKS ON PARTIES 6 OR MORE