



SEASONAL CHEF RECOMMENDATIONS

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Goopy Queso & Chorizo Fundido 14.99

Roasted Shishito Peppers, Chimichurri,
Toasted Flatbread

WINE PAIRING *Pinot Gris 10.00*

ENTRÉE

Cilantro Lime Chicken Salad 18.99

Jicama, Sweet Corn, Aged Cheddar, Grape Tomatoes,
Avocado, Crispy Tortillas, Cilantro-Lime Vinaigrette,
Chipotle Ranch

WINE PAIRING *Abrillante 11.50*

DESSERT

Lemon Butter Cake 9.99

Lemon Blueberry Jam, Citrus Cream

WINE PAIRING *Cooper's Hawk Lux Ice Wine 13.00*

TRY OUR MAY WINE OF THE MONTH

Spice Chest GLASS 11.00

This robust blend is loaded with spicy flavors of cardamom, black pepper, clove, and bay leaf. Those notes are matched with juicy blackberry and plum leading to a long finish of vanilla and baking spices.

Join the Wine Club for \$21.99, plus earn points!



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Goopy Queso & Chorizo Fundido 14.99

Roasted Shishito Peppers, Chimichurri,
Toasted Flatbread

WINE PAIRING *Pinot Gris 10.00*

ENTRÉE

Filet Medallions &

Spinach Mascarpone Ravioli 35.99

Asparagus and Arugula Salad, Balsamic Glaze

WINE PAIRING *Spice Chest 11.00*

DESSERT

Lemon Butter Cake 9.99

Lemon Blueberry Jam, Citrus Cream

WINE PAIRING *Cooper's Hawk Lux Ice Wine 13.00*

TRY OUR MAY WINE OF THE MONTH

Spice Chest **GLASS 11.00**

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DINNER