



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 JUNE WINE OF THE MONTH

Vin Velouté (*vin veh-looh-tay*) **GLASS 11.00**

This wine's soft and silky texture is matched with flavors of jammy dark fruit and sweet baking spices. Juicy fruit notes make it a perfect pairing with rich sauces.

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 *Vin Velouté* 11.00

DESSERT

Lemon Butter Cake 9.99
Lemon Blueberry Jam, Citrus Cream

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

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DINNER