



SEASONAL

Chef Recommendations

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

APPETIZER

Lobster & Deviled Egg Toast *19.99*

Green Goddess, Pickled Shallots,
Mustard Seed Caviar, Togarashi

WINE PAIRING Cooper's Hawk Lux Sparkling *14.75*

ENTRÉE

Crispy Shrimp Tacos &
Tomatillo Bisque *19.99*

Cabbage Slaw, Pickled Vegetables,
Pumpkin-Seed Salsa Verde

WINE PAIRING Sauvignon Blanc *10.75*

DESSERT

Pineapple Upside-Down Mochi Cake *12.99*

Macadamia Nut Crumble, Coconut Cream,
Pineapple Caramel, Tillamook® Vanilla Bean Ice Cream

Gluten Free Option Available Upon Request

WINE PAIRING Cooper's Hawk Lux Ice Wine *13.50*

TRY OUR SEPTEMBER WINE OF THE MONTH

Garnacha **GLASS** 11.50

This rich and earthy wine from Spain is known for its vibrant and complex flavor profile. It is loaded with flavors of dried cherries, cranberries, red plums, herbs, and coffee.



**JOIN THE WINE CLUB
FOR 22.99**

Plus earn points!

LUNCH



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ENTRÉE

Shanghai Braised Short Ribs *36.99*

Soy Chili Glaze, Roasted Broccolini,
Shiitake Mushrooms, Wasabi Mashed Potatoes

WINE PAIRING Cab Zin *11.75*

DESSERT

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DINNER