



SEASONAL

Chef Recommendations

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

APPETIZER

Sweet & Crunchy Shrimp *18.99*

Bibb Lettuce, Asian Cabbage Slaw, Toasted Cashews,
Chili Crisp Ranch

WINE PAIRING Pinot Gris *10.75*

ENTRÉE

Prime Carne Asada Tacos
& Tortilla Soup *20.99*

Aged White Cheddar, Lime-Pickled Vegetables,
Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

WINE PAIRING Washington Red *11.75*

DESSERT

Ginger Spiced Carrot Cake *11.99*

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Cooper's Hawk Lux Ice Wine *13.75*

MARCH WINE OF THE MONTH

Washington Red **GLASS** *11.75*

This wine bursts with bold, dark fruit flavors that are intertwined with luxurious cocoa and earthy notes.



**JOIN THE WINE CLUB
FOR 22.99**

Plus, earn points!

 **GF UPON REQUEST**

LUNCH



SEASONAL

Chef Recommendations

Available daily after 3:30 p.m.

APPETIZER

Sweet & Crunchy Shrimp *18.99*

Bibb Lettuce, Asian Cabbage Slaw, Toasted Cashews,
Chili Crisp Ranch

WINE PAIRING Pinot Gris *10.75*

ENTRÉE

Miso-Glazed Chilean Sea Bass  *41.99*

Ginger-Jasmine Rice, Ponzu, Black Vinegar,
Heirloom Tomato Salad, Citrus-Soy Butter

WINE PAIRING Cooper's Hawk Lux Chardonnay *13.75*

DESSERT

Ginger Spiced Carrot Cake *11.99*

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Cooper's Hawk Lux Ice Wine *13.75*

MARCH WINE OF THE MONTH

Washington Red **GLASS** *11.75*

This wine bursts with bold, dark fruit
flavors that are intertwined with
luxurious cocoa and earthy notes.



**JOIN THE WINE CLUB
FOR 22.99**

Plus, earn points!

 **GF UPON REQUEST**

DINNER