

**MAY SPECIAL | AFTER 4 PM**

THIS MENU WAS CURATED BY  
EXECUTIVE CHEF | **SHAYNE BELL**

# feature MENU

## STARTERS

### **ROASTED FENNEL, BEET + ORANGE SALAD**

Slow roasted fennel and beet served warm with charred red onion, orange segments, and fried goat cheese with honey shallot Dijon vinaigrette dressed arugula. | 17

*pairs well with* our House white, Peller Family Pinot Grigio

## ENTRÉE

### **CHORIZO AND AVOCADO BURGER**

Our local Gerber Farms beef patty topped with crispy chorizo drizzled with a chimichurri aioli, melted smoked gouda, avocado, iceberg, and a mango and peach chutney. | 22

*pairs well with* Corona

### **SIZZLING SKILLET FAJITA**

All fajitas arrive on sizzling skillets glazed with chipotle onion and pepper mix, shredded mixed cheese, shredded lettuce, guacamole, sour cream, fresh pico de gallo, cilantro and grilled lime, and a southwest spiced rice and warm flour tortillas.

Grilled Beef 34 | Grilled Chicken 30

Sautéed Garlic shrimp 32 | Portobello Mushroom 28

*pairs well with* our classic Margarita