



SPECIALS

Mondays in September 5:00pm-7:30pm

FEATURED COCKTAIL \$6

tea thyme

vodka, green tea, thyme infused simple syrup, garnished with thyme sprig

FEATURED SHAREABLES \$7

avocado hummus

marinated mixed olives, grilled sourdough bread

teriyaki chicken flatbread

bell peppers, cashews, scallions, sesame seeds, julienned carrots, smoked cheddar

sesame steak flatbread

skirt steak, tomato, onions, baby arugula, shaved parmesan cheese

wild mushroom flatbread

marinated mushrooms, spring onions, smoked cheddar

FEATURED SALADS \$7

grain salad

red & white quinoa, carrots, pea shoots, cucumbers, tomatoes, dried cranberries, crispy parmesan bowl, valencia orange dressing

baby kale salad

blood orange segments, dehydrated goose berries, point reyes cheese, meyer lemon vinaigrette

STAYING FOR DINNER?

Enjoy our 3-Course Option \$39

Choice of one salad:

baby kale or baby spinach

Choice of one entrée:

grilled tofu, brick chicken, or beet cured salmon

Choice of one sorbet:

pink grapefruit, mango, guava, white peach, black cherry, or raspberry

