



We do not list every ingredient we use. Also, many of our items can be prepared gluten free. Please let your server know of any special needs, or more importantly, any allergies. We will do our best to accommodate your request.

Please allow up to 30 minutes to properly prepare your entrée.

 DENOTES VEGITARIAN

STARTERS

-  spinach queso dip and tortilla chips ~9 | with chorizo ~ 10
-  pica pica salsa & tortilla chips ~ 6
-  guacamole & tortilla chips ~ 9
- black bean and wild mushroom quesadilla with roasted red peppers, cilantro pesto & goat cheese ~ 10
- skirt steak tacos with peppers and onions, chimichurri & pico de gallo ~ 10
- smoked duck breast quesadilla with caramelized onions, dried apricots & manchego cheese ~ 10
- cornmeal dusted calamari with romesco & chimichurri sauce ~ 10
- Ceviche of the moment with tortilla chips ~ 10
- salmon quesadilla with tomato-caper chile verde, blackbeans & goat cheese ~ 10
- baja fish tacos with cilantro-lime cabbage slaw, pico de gallo & spicy crema ~ 10
- steamed mussels in a flavorful fish broth with roasted pablanos, red peppers, scallions, pineapple & pico de gallo ~ 10
-  oven roasted sweet potato burrito with roasted eggplant, blackened tofu, goat cheese & a toasted pecan vinaigrette ~ 10
-  blackened tofu and garlic-cheese grits with wild mushrooms, peppers, onions, spinach, manchego cheese & romesco ~ 10
-  vegetable tostada layered with zucchini, red peppers, mushrooms, eggplant, spinach with a romesco cream sauce ~ 10
-  blackened tofu tacos with peppers, onions & chimichurri crema ~ 10

SOUPS & CHEESE PLATE

Soup Of The Moment ~ 6

Cheese Plate

Ask your server to see a cheese menu and our offerings.

SALADS

honey mustard vinaigrette, plum vinaigrette, balsamic-oregano vinaigrette, ancho ceasar dressing, & chipotle ranch

add blackened tofu ~ 3

add grilled chicken ~ 4

add grilled shrimp ~ 5

add grilled flat iron steak ~ 6

mixed greens tossed with cherry tomatoes, carrots, cucumbers, manchego cheese & chipotle candied pecans, ~7

small mixed green salad ~ 4

baby spinach salad with freshly sliced red and yellow bell peppers, red onions, goat cheese, pepitas & plum vinaigrette ~ 7

maytag blue cheese and strawberry salad over field greens with chipotle candied pecans & balsamic-oregano vinaigrette ~ 9

arugula and romaine ceasar salad with parmesan cheese, cherry tomatoes and parmesan crusted pepitas with an ancho ceasar dressing ~ 10

smoked duck breast salad over field greens with honey chipotle vinaigrette, granny smith apple, goat cheese & toasted almonds ~ 11

ENTREES

[add cup soup ~ 3 | add side salad ~ 3]

Flat Iron Steak ~ 14

yukon gold mashed potatoes, haricot verts studded with mushrooms

Peppered Jumbo Shrimp ~ 13

chorizo, chili verde & garlic-cheese grits

Mussel & Scallop Bowtie Pasta ~ 18

roasted pablanos, pico de gallo, garlic, & white wine cream sauce

Pan Seared Chicken Breast ~ 17

yukon gold mashed potatoes, fried spinach, & chipotle orange vinaigrette

Latin Rubbed Pork Ribeye ~ 19

roasted fingerling potatoes, mixed squash & plum fig jam

Fennel Crusted Duck Breast ~ 19

latin masa pancakes (Benton's bacon, corn, black beans, red peppers and jalapeños), grilled asparagus & a blackberry port reduction

FISH PREPERATIONS

Please ask your server about our fresh fish options, then pick one of our preparations to compliment your choice of fish.

Jalapeno Peach Preparation ~ 18

fresh fish of your choice served over jalapeno white peach rice with gingered sugar snap peas & a mango soy vinaigrette

Citrus Preparation ~ 18

fresh fish of your choice served with glazed sweet potatoes, grilled asparagus & a citrus beurre blanc

Veracruzana Preparation ~ 20

fresh fish of your choice served with a rich and rustic tomato sauce with capers & olives served over caramelized onion & goat cheese mashed potatoes with shallot sautéed haricot verts

La Costa Preparation ~ 20

fresh fish of your choice served over cheese grits & garlic sautéed chard with a rock shrimp & mushroom cream sauce