

SEPTEMBER SPECIALS

~~AMAZING APPETIZER~~

Chorizo Mussels: New Zealand Mussels | Homemade Chorizo Sausage | Slow-Simmered Seafood Broth **Gluten Free \$15**

~~ENTICING ENTREES~~

Served with your choice of 2 sides, unless otherwise noted
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Calamari Piccata: Panko-Crusted Calamari Steak | White Wine | Lemon | Cream | Capers **Gluten Free \$24**

Brisket Burrito Bowl: Poblano Rice | Black Beans | Shredded Beef Brisket Barbacoa | Queso | Lettuce | Pico | Cotija *No Sides* **Gluten Free \$17**

Autumn Chicken: Chicken Breast | Carrots | Bell Peppers | Mushrooms | Red Wine Mushroom Sauce **Gluten Free \$18**

Chipotle Piña Shrimp: Jumbo Shrimp | Chipotle Pineapple Glaze | Bed of Poblano Rice *1 Side Choice* **Gluten Free \$20**

Add a Cup of Soup or a Petite House Salad to any Entrée for \$2

~~DECADENT DESSERTS~~

Apple Pie Cheesecake: Homemade Cheesecake | Apple | Cinnamon \$8

Orange Clove Flan: Creamy Baked Custard | Orange | Clove **Gluten Free \$7**

UPCOMING EVENTS:

Thursday, September 19th: **Ten to One Rum Pairing Dinner** on International Talk Like A Pirate Day (pirate attire welcome, but not required)

Thursday, October 17th: **J Lohr Pairing Dinner** with Very Special Guest, **Cynthia Lohr** (Co-Owner & Chief Brand Officer)

MARVELOUS MOCKTAILS

N/A Mojito: \$6

Fresh Mint | Fresh Lime | House-Made Lime Mix | Agave
Nectar | Club Soda

*Plain *Strawberry *Mango *Prickly Pear

MOCKarita: \$5

Fresh Lime | House-Made Lime Mix | Salt/Sugar Rim

Flavored MOCKarita: \$6

Fresh Lime | House-Made Lime Mix

*Cucumber Basil *Strawberry *Mango
*Chipotle Pineapple *Prickly Pear

N/A Mary: \$6

Bloody Mary Mix | Pickle | Olive | Mushroom

MOCKscow Mule: \$6

Fresh Lime | Ginger Beer | Choice of Plain or Flavored

*Prickly Pear *Chipotle Pineapple *Strawberry *Mango

Squirrely Shirley: \$5

Starry | Orange Juice | Grenadine

Beach Bum: \$5

Pineapple Juice | Orange Juice | Grenadine | Splash Starry