



DINNER MENU

RESTAURANT WEEK 2025

JANUARY 21 – FEBRUARY 9

— \$60 THREE COURSE MEAL —

FIRST COURSE

(choice of 1)

Hummus **v/vg**

Tahini, Extra Virgin Olive Oil, Chickpeas, Sun-Dried Tomatoes, Grilled Pita

Caesar Salad

Little Gem, Chopped Kale, Reggiano, Herbed Breadcrumbs

Tuna Tartare **gf**

Mango, Avocado, Wasabi cream, Sesame, Taro root chips

Suggested Cocktail Pairing

Sunny Day in Paris

Bacardi Superior Silver Rum, St. Germain, Lemon Juice, Peach Nectar

SECOND COURSE

(choice of 1)

Mahi Mahi Tacos

Blackened Mahi Mahi, Cabbage Slaw, Pickled Red Onion, Avocado Crema, Queso Fresco, Kimchi Aioli

Toscana Chicken Sandwich

Grilled Chicken Thigh, Smoked Mozzarella, Garlic Roasted Peppers, Banana Peppers, Basil, Honey Aioli, Ciabatta, French Fries

Classic Burger **OR** Impossible Burger

House Blend or Impossible Patty, Bibb Lettuce, Tomato, Red Onion, Brioche Bun, Herb Fries
(add cheese +\$1, smoked bacon +\$3, fried egg +\$2)

Herb-Crusted Salmon **gf**

6oz Atlantic Salmon, Feta, Goat Cheese, Spinach Rice, Citrus Sauce, Breadcrumbs

Suggested Cocktail Pairing

Pineapple Mint Margarita

Milagro Tequila, Triple Sec, Pineapple Juice, Lime Juice, Mint

DESSERT

(choice of 1)

Chocolate S'more Tar

Crème Brulee

Suggested Cocktail Pairing

Espresso Martini

Stolichnaya Vodka, Mr. Black Coffee Liqueur, CW Espresso, Coffee Beans
(add +\$2 for Bailey's)

— \$40 COCKTAIL PAIRING ADD-ON —
suggested cocktail pairing included with each course

OR

— \$30 BOTTLE CITY BUBBLES CAVA —
two bottles max

v: vegetarian / vg: vegan / gf: gluten-free
sf: shellfish / nuts: dish contains nuts