



FOODUARY

FEBRUARY 22 - 28, 2026

DINNER MENU

DAILY 4PM - CLOSE, DINE IN ONLY

**CHOOSE ONE SPECIALTY BEVERAGE, ONE APPETIZER,
ONE ENTRÉE AND ONE DESSERT. 55**
per person, excludes tax and gratuity

SPECIALTY BEVERAGES

GRANDMA'S PINK LEMONADE

One Vodka, fresh strawberries, peach schnapps, house-made sour mix.

COLLINS & BERRIES

New Amsterdam Gin, Bacardi Raspberry, house-made sour mix, blueberries, club soda.

KENTUCKY BARREL OLD FASHIONED

Bulleit Bourbon, black cherry syrup, simple syrup and Angostura bitters.

STRONG ISLAND ICED TEA

Grey Goose, Bacardi, Casamigos, Cointreau, house-made sour mix, Coke.

GLASS OF WINE

Red: Merlot, Cabernet Sauvignon, Malbec or Pinot Noir

White & Bubbles: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé or Prosecco

LOCAL CRAFT 16oz. DRAUGHT

Ask your server about our rotating seasonal selections
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ZERO-PROOF HIBISCUS LIMONCELLO SPRITZ

House-made hibiscus syrup, sour mix, soda, lemon wheel.

PROOF-LESS PEACH SMASH

House-made ginger beer syrup, triple-peach purée, house-made sour mix, soda.

WATERMELON-CUCUMBER MOCKTINI

Watermelon-cucumber mix, sour mix, soda, cucumber, mint sprig.

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol 🌱 Vegetarian 🌿 Plant-Based (Vegan) 🌾 Gluten-Free



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APPETIZERS

LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA 🌱 GF

House-made, tahini-based, sunflower seeds, apricots, olive oil, pickled onions, cilantro.

BUFFALO WINGS (5)

Roasted in-house, then fried, with celery and bleu cheese dressing.

LOCAL BURRATA BRUSCHETTA 🌱

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough.

ENTRÉES

LEMON CHICKEN PICCATA ♥

Caper lemon sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies.
– Cal 598, Fat 28g, Chol 98mg, Carb 38g, Fiber 6g, Prot 45g

THAI CAULIFLOWER QUINOA PASTA 🌱 GF

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash, scallions, basil, quinoa pasta, nooch, peach salsa, pistachios.

CREEKSTONE FARMS BLACK ANGUS MEATLOAF

Half-pound, thickly sliced, brown gravy, crispy onion straws, mashed Yukon Gold potatoes, fresh veggies, corn.

DESSERTS

BROWNIE DECADENCE GF

Chewy fudge brownie topped with all-natural Tillamook vanilla and chocolate.

DOUBLE-CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream!
Drizzled with vanilla and dark chocolate.

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