



# 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  
.....

### 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    V Vegetarian    P Plant-Based (Vegan)    GF Gluten-Free



# FOODUARY

FEBRUARY 22 – 28, 2026

## APPETIZERS

### LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA 🌱 GF

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

### BUFFALO WINGS (10)

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.

---

### Healthier Flexitarian Options

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