



DINNER MENU



STARTERS

CHARCUTERIE & CHEESE BOARD

CHEF'S SELECTION OF IMPORTED MEATS AND CHEESES |
DRIED APRICOTS | ALMONDS | CHUTNEY HONEY |
ORANGE MARMALADE | TOASTED BAGUETTE |
EVERYTHING CRACKERS | **\$26 (GF AVAIL.)**

EMPANADAS ARGENTINAS

BEEF AND VEGETABLE EMPANADAS |
HOUSE MADE SALSA DE TOMATE |
THREE PER ORDER | **\$14**
*CONTAINS EGG

ROASTED RED PEPPER HUMMUS

ROASTED RED PEPPERS | GARBANZO BEANS | PICKLED
RED ONIONS | EXTRA VIRGIN OLIVE OIL |
PITA CHIPS | **\$15 (GF AVAIL.)**

COCONUT SHRIMP

PIÑA COLADA DIPPING SAUCE | ARUGULA | FOUR
COCONUT FRIED SHRIMP PER ORDER | **\$17**

BONELESS WINGS

CHOICE OF BUFFALO OR MANGO-HABANERO SAUCE |
SIDE OF RANCH DRESSING | CARROTS AND CELERY |
EIGHT BREADED WINGS PER ORDER | **\$16**

SOUPS & SALADS

BROCCOLI & CHEDDAR SOUP

SMOKED CHEDDAR | BACON NIBBS |
CRÈME FRAÎCHE SWIRL
CUP **\$7** | BOWL **\$10**

FRESH GAZPACHO

FRESH, COOL VEGGIES | CROUTONS | (GF AVAIL.)
CUP **\$7** | BOWL **\$10**

CAESAR SALAD

CRISP ROMAINE | GARLIC CROUTONS | SHAVED
PARMESAN | HOMEMADE CAESAR DRESSING
REGULAR **\$14** | SIDE **\$9**
ADD CHICKEN **+\$5** | ADD SHRIMP **+\$7 (GF AVAIL.)**

FRIENDSHIP SALAD

SPRING LETTUCE MIX | MANDARIN ORANGES |
AVOCADO | PICKLED FENNEL | TOASTED ALMONDS | RED
ONION | HONEY CITRUS DRESSING
REGULAR **\$14** | SIDE **\$9**
ADD CHICKEN **+\$5** | ADD SHRIMP **+\$7 (GF AVAIL.)**

CAPRESE SALAD

FRESH SLICED TOMATO | BASIL | FRESH BURRATA |
BALSAMIC GLAZE | **\$14 (GF)**

SIDES

MEXICAN CORN **\$9** | LOADED MASHED POTATOES **\$8** |
GREEN BEANS **\$8** | ARROZ MOROS **\$5** |
FRENCH FRIES **\$6**

ENTRÉES

NEW YORK STRIP STEAK

8OZ NY STRIP STEAK | GORGONZOLA CREAM SAUCE |
BROCCOLINI | LOADED MASHED POTATOES | **\$35 (GF)**

HONEY GLAZED SALMON

WILD SALMON | HONEY PINEAPPLE GLAZE | AVOCADO SLICE |
LEMON GREEN BEANS | COCONUT STICKY RICE | **\$26 (GF AVAIL.)**

PORK MARSALA

PORK TENDERLOIN | MARSALA MUSHROOM GRAVY |
PAPPARDELLE PASTA | LEMON GREEN BEANS | **\$28**

BBQ BRISKET

HOUSE SMOKED BBQ BEEF BRISKET | LOADED MASHED POTATOES |
MEXICAN CORN | **\$28 (GF)**

SMOKED BRISKET TACOS

SMOKED BRISKET | PICO DE GALLO | SMOKED CHEDDAR |
POBLANO SAUCE | FLOUR TORTILLAS |
ARROZ MOROS | **\$21 (GF AVAIL.)**

CHICKEN GORDA

STUFFED CHICKEN BREAST | PROSCIUTTO | MUSHROOM | CARAMELIZED
ONIONS | WHITE CHEDDAR | LEMON GREEN BEANS |
LOADED MASHED POTATOES | **\$25 (GF)**

RASTA PASTA

PAPPARDELLE PASTA | ARTICHOKES | ROASTED CHICKPEAS | TOFU |
PESTO | PARMESAN CHEESE | **\$23 (V AVAIL.)**
ADD SHRIMP **+\$7** | ADD CHICKEN **+\$5**

SHRIMP TACOS

GRILLED TIGER SHRIMP | PICO DE GALLO | SLAW | AVOCADO | CILANTRO
LIME SAUCE | QUESO FRESCO | ARROZ MOROS |
FLOUR TORTILLA | **\$21 (GF AVAIL.)**

RISOTTO PRIMAVERA

CREAMY RISOTTO | BROCCOLI | CHERRY TOMATO | ASPARAGUS |
YELLOW SQUASH | PEAS | SHAVED PARMESAN CHEESE | **\$22**
ADD CHICKEN **+\$5** | ADD SHRIMP **+\$7 (V AVAIL.)**

HANDHELDS

TORTA DE POLLO GRANDE

CHICKEN BREAST | HAM | AVOCADO | CHIHUAHUA CHEESE |
BOLILLO BUN | REFRIED BEANS | SHREDDED LETTUCE | TOMATO |
SOUSCREAM | FRIES | **\$17 (GF AVAIL.)**

NEW YORK STEAK SANDWICH

NY STRIP STEAK | MARINATED MUSHROOMS | CARAMELIZED ONION |
ARUGULA | AGED CHEDDAR | ARTISAN SOURDOUGH | FRIES | **\$19 (GF AVAIL.)**

BERGAMOT CHICKEN SANDWICH

GRILLED CHICKEN BREAST | GUACAMOLE | BERGAMOT MARMALADE |
SUMAC | BURRATA | APPLEWOOD BACON |
ARTISANAL SOURDOUGH | FRIES | **\$17 (GF AVAIL.)**

NONNY BURGER

2 BEEF PATTIES | GOUDA CHEESE | BACON JAM | TRUFFLE AIOLI | LETTUCE |
TOMATO | CRISPY ONION | CHARCOAL BRIOCHE BUN | FRIES | **\$17 (GF AVAIL.)**

NONNY VEGGIE BURGER

CHEDDAR CHEESE | PORTER MUSTARD | SWEET ONION | TOMATO |
CHARCOAL BRIOCHE BUN | FRIES | **\$17 (GF AVAIL.)**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (V) = VEGAN



KIDS MENU



KIDS DINNER

CHICKEN TENDERS | FRIES | \$9

KIDS' CHEESEBURGER | FRIES | \$9

GRILLED CHEESE | FRUIT | \$9



KIDS BRUNCH

KIDS' FEAST

SCRAMBLED EGGS | BACON | PANCAKES | FRESH FRUIT | \$9

PANCAKES

SILVER DOLLAR PANCAKES | BACON | FRESH FRUIT | \$9

S'MORE WAFFLE

WAFFLE | HERSEY'S CHOCOLATE | TOASTED MARSHMALLOWS |
BACON | \$9



DRINKS

SOFT DRINKS (FREE REFILLS) \$3 | ORGANIC CHOCOLATE OR WHITE MILK \$3 |

ORANGE JUICE OR APPLE JUICE \$3 |

KIDS TIKI PUNCH (SERVED IN A TIKI CUP) \$7



HAPPY HOUR MENU



WEEKLY TUESDAY TO FRIDAY 4PM - 6PM



APPETIZERS

HAPPY HOUR BURGER \$10

LETTUCE | TOMATO | FRIES
(+\$1 FOR CHEESE)

EMPANADAS \$10

ROASTED RED PEPPER HUMMUS \$10

BONELESS WINGS (6 pcs) \$10

*choice of mango-habanero or buffalo

COCONUT SHRIMP (4 pcs) \$14

\$8 DRINKS

ZAC'S WHISKEY COCKTAIL

"YOU CALL IT"

VODKA, GIN, OR RUM

(CRANBERRY, TONIC, SODA, LEMONADE)

SELECT RED, WHITE OR ROSÉ WINE

\$5 DRAFT BEERS

