



Featured Menu

Nosh Sour \$10

Four Roses Bourbon, Sour Mix, & La Playa Merlot

CHATEAU DE SAINT COSME *COTES DU RHONE* \$10 - \$27

Black cherry & cassis notes lend fresh, juicy appeal, spicy tones of vanilla & anise & velvety tannins.

THE LITTLE SHEEP *MARLBOROUGH, NEW ZEALAND* \$13 - \$39

Aromas of citrus & cut grass, the palate is clean & crisp with high toned acidity.

Pan de Tomate \$10

Roasted garlic, on toasted bread topped with whole peeled plum tomatoes (pan de tomate)

Southwest Salad \$8 - \$16

Mixed greens topped with corn, sliced avocado, diced tomato, and pickled onion. Topped with black lava sea salt with a fire roasted jalapeno vinaigrette on the side.

Bean Curd Sliders \$18

Thin bean curd seared with hoisin on top of a house made pickle and topped tangy coleslaw served with your choice of side.

Jamaican Me Vegan \$17

Jamaican jerked yellow onions, mushrooms, and zucchinis with coconut milk risotto topped with Jamaican green sauce and pineapple.