



*In Addition to Our Regular Menu  
We are Offering Our Chef's Summer Menu*

***Peach Greek Salad \$16***

*Cucumber, Red Onion, Yellow Peach, Feta,  
Hemp Seeds, Lemon Vinaigrette*

***Ham, Melon & Arugula Salad \$21***

*Weiser Farm Heirloom Melon, Coppola Ham,  
Arugula, Balsamic Reduction & Olive Oil*

***Street Corn Salsa Prawns \$23***

*Lightly Fried Prawns, Yellow Corn, Cilantro, Chili Powder, Spicy Aioli*

***Alaskan Halibut \$49***

*Pan Seared Halibut, Spinach Roasted Red Pepper Orzo,  
Lemon Beurre Blanc*

***10oz Skirt Steak \$38***

*Tomato Chutney, Topped with Argentinian Chimichurri*

***Hibiscus Watermelon Popsicle \$9***

*Infused with Dos Boots Mezcal, Condensed Milk Drizzle*

***Tropical Coconut Cream Parfait \$12***

*Coconut Gelato, Red Dragon Fruit, Kiwi, Lychee*

*Executive Chef Jesus Mendoza*