

MONTHLY SPECIALS

~ STUFF ~

BACON JALAPENO WONTONS 9

Jalapeño and bacon cream cheese stuffed wonton crisps served with sweet and sour sauce.

ARUGULA SALAD 12

Peppery arugula greens tossed with sliced, roasted almonds, red onions, strawberries and crumbled goat cheese, tossed in a blood orange balsamic dressing.

with grilled chicken ~ 4. with 3 shrimp ~ 6

FALAFEL SLIDERS 13

Golden brown falafel fritters with arugula greens, sliced red onion, heirloom tomato, herb yogurt aioli. Served with fries.

~ THINGS ~

SUNSET CUBAN PORK SANDWICH 16

Chile verde pork, sliced ham, pepperoncini, Swiss cheese and dijonaise, served on toasted then pressed hoagie roll with fries.

PORK BELLY AND POLENTA 18

Slow braised pork belly over creamy goat cheese polenta. Drizzled with an herb demi glaze jus. Served with seasonal veggies.

SUNSET SALMON CAPRESE* 22

Generous fresh filet is brined, dusted with Moroccan spices, grilled and topped with sun dried tomato butter and caprese salsa, served with choice of potato and seasonal veggies.

RIBEYE SEATTLE* 30

12 ounce cold-smoked ribeye is grilled to perfection, topped with mascarpone butter, grilled mushrooms and onions, and served with choice of potato and seasonal veggies.

~ SWEETS ~

Apple Cobbler 7

granny smith apples and brown sugar, topped with a sweet buttery crumble topping then baked. served ala mode.

Maui Wowie 7

baked to order in a cast iron skillet! macadamia nut, white & milk chocolate chip cookie, served warm and a la mode. topped with toasted coconut. for to get one braaa!

***consuming raw or undercooked meats may increase your risk of food borne illness.** Please inform your server of any allergies /health concerns you may have, not all ingredients listed. We'll gladly split an item \$1 ^{2/16}