

## SNACKS, STARTS & SHARES

### SHARKOUTERIE BOX | \$17

A mix of smoked and cured meats, artisan cheese, seasonal fruit, pickles, whole grain mustard sauce, crackers

### HUMMUS & CHOPPED GREEK SALAD BOX | \$12

roasted garlic hummus, chopped Greek salad with feta, grilled pita bread

### CRAB RANGOON DIP | \$9

with kamikama, sweet chili sauce & fried wonton chips

### STEAKHOUSE SHRIMP COCKTAIL | \$9

jumbo shrimp (5), housemade cocktail sauce, lemon wedge

## SOUP & SALADS

### POSOLE | \$7

shredded cabbage, cilantro & onions, fresh lime

### WILD SALMON WINTER CITRUS CAESAR SALAD | \$17

6oz wild salmon filet, shredded kale, purple cabbage & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

### GRILLED CHICKEN WINTER CITRUS CAESAR SALAD | \$14

6oz roasted halal chicken, shredded kale, purple cabbage & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

### PEAR & BLEU CHEESE SALAD | \$9

pears, creamy bleu cheese, candied walnuts, local honey, kombucha & chia seed vinaigrette

### CAESAR WINTER SIDE SALAD | \$5

shredded kale & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

### SIMPLE HOUSE SALAD | \$5

tomato, cucumber, carrot, local honey, kombucha & chia seed vinaigrette

## ENTREES

**HATCH GREEN CHILI STUFFED PORK LOIN** | \$17  
southwest rice pilaf, roasted zucchini, cilantro lime cream sauce

**ACHIOTE BUTTER TURKEY BREAST** | \$17  
southwest rice pilaf, roasted zucchini, cilantro lime cream sauce

**SIDE ONLY** | \$5

## SWEETS & WEEKEND TAKE HOMES

**HONEY BUTTER CORNBREAD COOKIES** | \$4

**BLACK FOREST TRIFLE CUPS WITH TOASTED ALMONDS** | \$5

**LEMON RASPBERRY CAKE WITH WHITE CHOCOLATE FROSTING** | \$5

**RAVENS CROFT LEGENDARY BROWNIES** | \$5 / \$8 with ice cream  
available at intermission only

JAZZBIRD  
NIGHTS