

DIVERSITY

MORNING, NOON, AND NIGHT

CHEF SPECIALS

THUR - SUN

From The Grill

BLACKENED MAHI MAHI

27.99

6 oz blackened mahi mahi, goat cheese grits, tomato vinaigrette
featured pairing: Cliff Lede Sauvignon Blanc

RIBEYE

64.99

16oz Wagyu Ribeye with red wine butter, IPA honey glazed
carrots, red potato mash
featured pairing: Chasing Rain Cabernet Sauvignon

In Your Glass

5oz / 9oz / btl

SAUVIGNON BLANC

9.99/17.99/49.99

Cliff Lede, Staggs Leap District, Napa Valley, CA

features aromas of lime flower, grapefruit, and honeysuckle, leading to a creamy
palate of kiwi, lychee, pear, and orange marmalade with a mineral-driven,
toasted brioche finish

CABERNET SAUVIGNON

7.99/13.99/39.99

Chasing Rain, Red Mountain, WA

black cherry, dried herb and hints of espresso and mocha on the nose.
Very refined on the palate, with generous fine grain tannins and a dense,
savory mid palate that leads to a long, pleasing finish.