



Mango Lime Wings 16.99

Cordon Bleu Eggrolls- Two egg rolls stuffed with diced ham, chicken, Swiss cheese, and cream cheese. Served with creamy Dijon sauce 11.99

Chorizo and Potato Empanadas- Four empanadas stuffed with a mixture of diced potatoes, spicy crumbled chorizo, sauté onion, and mozzarella. Served with a side of cilantro lime sour cream for dipping 14.49

Goat Cheese Spring Salad- Spring mixed greens tossed with candied walnuts, pickled red onion, diced beets, and champagne vinaigrette dressing. Topped fried goat cheese balls. Served with a side of garlic bread 18.99

Shallot Butter Burger- 8oz Rancher's burger patty with white cheddar, mixed greens, and caramelized onion. Topped with shallot compound butter and served on a brioche bun. Choice of side 16.99

Birria Grilled Cheese Sandwich- Tender beef birria and Oaxaca cheese sandwiched between grilled sourdough bread. Served with smoky, spiced tomato soup for dipping and your choice of side 16.99

Cajun Chicken Alfredo Sandwich- Cajun spiced grilled chicken breast on a butter toasted brioche bun with mozzarella and peppered bacon. Cut into half and served in a cast iron skillet with bubbling Cajun alfredo sauce. Served with your choice of side 17.49

Island Flavored Pulled pork Bowl- Yellow rice topped with black beans, pickled red onion, pulled pork, fried plantains, and avocado. Drizzled with sweet Island sauce 16.99

Grilled Shrimp Rice Bowl- Cilantro lime rice topped with mango Pico De Galo, avocado, grilled Cajun spiced shrimp, and drizzled with Cholula hot sauce aioli. Garnished with cilantro and lemon wedge 23.99

Baja Style Shrimp Tacos- Three flour tortillas filled with a smear of guacamole, Three Taverns beer battered shrimp, shredded citrus cabbage slaw mix, Pico de Galo, and drizzled with chipotle mayonnaise. Served with a side of salsa Verde and sour cream

19.49