

TRUE FOOD KITCHEN

Social HOUR

Monday-Friday 3-6 PM

Sip...5

CRAFT COCKTAILS

Pom Cosmo *lemon-infused vodka, pomegranate, lemon*
Mojito *lime-infused rum, mint, lime*
Classic Margarita *silver tequila, lime, orange*

WINE Glass...5 / Bottle...15

Rosé *La Vieille Ferme (Rhône Valley, France)*
Red Blend *La Vieille Ferme (Rhône Valley, France)*
White Blend *La Vieille Ferme (Rhône Valley, France)*

BEER

Local IPA
Local Seasonal Beer

Sip & Savor...20

Bottle of Wine & Margherita Pizza **VEG**

Savor...5

🌿 Roasted Beet & Goat Cheese Flatbread
arugula, pumpkin seed, cilantro pumpkin seed pesto **VEG**

Herb Hummus
cucumber, organic tomato, onion, olive, feta,
lemon oregano vinaigrette & house-made pita **VEG**

Kale Guacamole
grapefruit, cilantro, roasted poblano, sunflower seed
& house-made pita chips **V**

Dip Duo
tzatziki & black olive dip, rainbow carrot, cucumber **VEG GF**

Chicken Taco
tomatillo avocado salsa, pickled jicama, dried sweet corn,
coconut lime crema **GF**

🌿 SEASONAL HIGHLIGHT

Dine-In Only **V** Vegan **VEG** Vegetarian **GF** Gluten Friendly

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

We proudly feature the following spirits in our craft cocktails: New Amsterdam, Matusalem Rum, and Jose Cuervo.