



Summer Menu

Salads

Petite Licorice Greens & Spinach

Cantaloupe, Sweet Grass Dairy Asher Blue Cheese & Gingered Finger Lime Vinaigrette

Firzracker Mizuna, Wild Chickweed & Romaine

Pickled Daikon, Tri-Colored Tortilla Strips & Chile Buttermilk Dressing

Daily Selection of Greens

Maple Cashew Granola, Rainier Sun Dried Cherries & Prickly Pear Vinaigrette

* * *

Entrées

Shaved Beef & Asparation Chinatown Noodles

Black Bean Sauce

Mushroom Ravioli with Meyer Lemon & Dandelion Pesto

Chioggia Beets

Mini Farfalle Mac n Cheese

Cacciatore Salami, Taleggio & Long Flats

Cedar Plank Dry Rubbed Salmon

Yuzu Marmalade

Sumac Rubbed Mahi Mahi in Crazy Water

Green Tomatoes

Mesquite Powder Coated Chicken

Carolina Fondue Vidalia Onions

Celery Salt Grilled Chicken

Buffalo Panko

Baby Back Ribs, Dominican Rum & Brown Sugar

Slathered... Tangy Rhubarb BBQ

Mulato Chile & Pumpkin Seed Pork Tenderloin

Tecate Beer

Dr. Pepper Grilled Hanger Steak
Basil Crema

Smoked Paprika Sticzed Filet Mignon
Chimichurri

*

French Fingerling Potato Salad
Dijon & Shallots

Orzo with Gouda Gold & Cured Olives
Arugula

Brulzed Pineapple Basmati Rice
Macadamia Nuts & Charrzed Scallions

Corn on the Cob
Steakhouse Butter

Two Cabbage & Green Grape Slaw
Dill & Sugared Walnuts

Summer Polz Beans, Pink Himalayan Sea Salt
Tomato Drizzle

An Assortment of Bread
Radish Top Pesto Grass Fed Butter

* * *

Sweets

Mini Cupcakes

Bug Juice (tangerine cake/midori melon frosting)

Campfire (chocolate cake/marshmallow frosting/graham crumble topping)

Root Beer Float (vanilla cake/root beer infused buttercream/pirouline straw)

Squares

Lemon, Cookie & Cream Brownies, Cappuccino Brownies

Cookies

Double Chocolate, Oatmeal Raisin, PB&J, Turbinado Sugar, Chocolate Chip

Little Bites

Tarts: Lemon Graham Cracker/Orange Coconut/Mixed Berry

Cheesecake: Old Fashioned/Raspberry

Drzamsielz Shake Shots

Whipped Cream