



...FOOD GURU EXPERIENCE...

## **DINNER FEATURES**

### **Guacamole**

Fresh, house-made guacamole and roasted tomato salsa with warm tortilla chips. 8

### **Jerk Chicken Salad**

Grilled, jerk-spiced chicken breast served on mixed greens with a roasted jalapeno, pineapple and mango salsa. 14

### **Lobster Mac and Cheese**

Tender chunks of lobster in cheese sauce with macaroni, topped with a parmesan breadcrumb crust. 9

### **Wok-Fried Lo Mein**

Wok-fried vegetables and shrimp tossed with pasta in a zesty, chile-spiked peanut sauce. 14

### **Godzilla Roll**

Steak, asparagus and cream cheese in a tempura-fried sushi roll. 13

### **Shiso Horny Vegetables**

Grilled peppers, portabellas and asparagus tossed with spinach and fresh shiso. 10

## **FEATURED COCKTAILS**

### **Smoky Margarita**

Herradura Silver, Cointreau, fresh lime and grapefruit, blood orange bitters, chipotle infused simple syrup. 11

### **Italian Stallion**

Galliano liqueur, fresh basil, pineapple and lime, splash of Tuaca. 10

### **Indian Summer**

Chivas Regal, Cointreau, fresh lemon and orange, chipotle and honey infused simple syrup, egg white. 11

### **Pimm's Cup**

A sweet and tangy classic cocktail from England. Pimm's No. 1, fresh mint, lemon and cucumber, topped with ginger beer. 10

### **Caribbean Sidecar**

Remy Martin VSOP, orange curacao, house-made falernum, fresh lime. Served up, rimmed with a blend of sugar and Caribbean spices. 13

### **Thai-phoon Martini**

Rain Organic Vodka, Thatcher's organic elderflower liqueur, Thai basil, hibiscus, fresh lemon and orange. 11

### **Summer Thyme Martini**

Tito's Handmade Vodka, fresh lime, raspberry, ginger and thyme infused simple syrup. 11

### **Lemontree Martini**

House-made Lemoncello, Cynar, fresh basil, orange and grapefruit. 10