



3/10/2026

Appetizers:

Chicken Rice Soup – Micro cilantro, rosemary focaccia - 11

Thai Calamari – Crispy fried calamari, tossed in Thai dressing, limes, chives – 18

Entrees:

Seared Halloumi Cheese Salad - 8oz seared halloumi cheese, hot honey glaze, za'atar pistachio crumbles, pomegranate arils, crispy shallots, baby gems, tossed in champagne vinaigrette, mint - 20

Crispy Chicken & Red Pesto Sandwich * – Crispy chicken breast, gruyere cheese, rosemary focaccia, red pesto, tomato, arugula tossed in sherry vinaigrette, served with French fries - 24

PEI Mussels – Saffron herb cream and white wine, served with French fries & toasted sourdough – 30

Double-Cut Pork Chop – Sweet potato puree, broccolini, grain mustard & apple chutney - 42

Dessert:

Maja Blanca (Coconut Corn Pudding) – Sweet corn cream sauce, toasted coconuts curds, coconut pandan tuile – 14

Apple Pie – Vanilla ice cream, whipped cream, caramel, mint – 14

*- contains nuts

Featured Wines

Grounded, by “Josh Phelps”, Modesto, CA, 2024 *Sauvignon Blanc* 15/gls 56/btl

A dazzling array of fruit aromas, ranging from white peach to passion fruit and guava are highlighted by fresh lime and Meyer lemon notes. In the mouth, the wine is alive and refreshing with a long finish and lingering hints of jasmine, green apple, and Bosc pear.

Nino Costa, Piedmont, Italy 2023 *Nebbiolo* 17/gls 64/btl

Fresh, soft and elegant wine. Color is dark ruby red with purple reflexes. Notes of currant, pomegranate and light poppy sentors are perceived at the nose.