

WEEKEND FEATURES!

Friday & Saturday, Oct 16th & 17th

5pm - close

Shepherd's Pie | 18

Braised beef & lamb in a rich stew with carrots, celery, peas, onions, and topped with golden mashed potatoes.

Served with a side salad.

Wine pairing: Crow Cabernet Sauvignon | 7

Ranchero Mahi Tacos | 16

Two fish tacos with lettuce, tomato, onion, shaved manchego cheese, and adobo ranchero sauce. Served with chips, fruit, and a pickle.

Wine pairing: Crow Canyon Chardonnay | 7

Ghost Pepper Mostaccioli | 17

Pulled chicken breast and penne noodles in a spiced cream with melted Italian cheeses. Served with a side salad.

Wine pairing: Piemonte Barbera | 8

Butternut Squash Ravioli | 17

Stuffed ravioli in our sage & cinnamon cream sauce with raisins, wild mushrooms, and green onions. Served with a side salad.

Wine pairing: Montepulciano | 7

Succo Pizza

Butternut squash, alfredo sauce, pizza cheeses, caramelized onions, and maple syrup drizzle

LG | 18 SM | 10

house-made desserts:

maple-pear cheesecake | 6

chocolate cake | 5 (gluten free)

kahlua tirimisu | 6

chocolate cannoli | 4

limoncello cake | 6