

# DAILY **FEATURES**

NOSH | SIP | SHOP



### **SPECIAL DESSERT**

KATZ COFFEE AND DARK CHOCOLATE SOFT SERVE \$4 WAFFLE CONE, SPRINKLES, MAGIC SHELL

#### SPECIAL SOUP

CHICKPEA MINESTRONE \$4.5/8 V MACARONI, ZUCCHINI, ACORN SQUASH, BASIL, PARMESAN CHEESE

HAM & BRIE SANDWICH \$18

FALCON LAKE FARM HAM, HOUSE STRAWBERRY JAM, FRIED EGG, BRIE, AIOLI, MIXED GREENS, CIABATTA

CHARCOAL GRILLED GULF BLACK DRUM \$28 GF

BLOOD ORANGE AND FENNEL SALAD, SESAME VINAIGRETTE, AVOCADO, CUCUMBER, SHALLOT, ROASTED GARLIC AND CHILE BUTTER

#### LFM GRAB & GO

WINTER BEET AND BARLEY SALAD \$12/PINT N VG HONEY CRISP APPLES, PICKLED ONION, CORIANDER, MINT, MAPLE-TAHINI VINAIGRETTE

**SMOKED CHICKEN SALAD \$12/PINT GF** 

GOLDEN RAISINS, RED JALAPENO, CELERY, GARLIC, SHALLOT

**SWEET POTATO & QUINOA SALAD \$12/PINT GF N VG** CELERY, DRIED CHERRIES, SCALLIONS, SMOKED PAPRIKA, CASHEW-MAPLE VINAIGRETTE

SPICY SHAVED BRUSSEL SPROUT SALAD \$12/PINT GF N VG

PICKLED GINGER, GREEN ONION, BLACK SESAME GARLIC, CHILE OIL, AGAVE, CHAMPAGNE VINEGAR, ROASTED WALNUTS

**HOUSE MADE COLD SMOKED SALMON \$15/6 OZ** 

N CONTAINS NUTS/SEEDS GF GLUTEN FREE V VEGETARIAN VG-VEGAN

## SEASONAL COCKTAILS

**WINTER SANGRIA \$10** 

RED BLEND, CRANBERRY, CINNAMON, ORANGE, POMEGRANATE

**ROSÉ CHAMPAGNE COCKTAIL \$12**ROSE BITTERS, BROWN SUGAR CUBE, BRUT ROSE, GLITTER

**PASSIONFRUIT SPRITZ \$12**PASSIONFRUIT, PROSECCO, GINGER BEER