

date night

DINNER — TUE, WED, THU
FOUR COURSES TO SHARE
& A BOTTLE OF WINE
99.95 FOR TWO GUESTS

COURSE ONE, CHOICE OF —

FARMED ATLANTIC SALMON CEVICHE

(DF) coconut leche de tigre, avocado,
chili oil — taro chips

WILD TAHITIAN ALBACORE TUNA POKE

(DF) blood orange aji amarillo
dressing, jicama, cucumber
— taro chips

COURSE TWO, CHOICE OF —

GREEN GODDESS SALAD

(GF) baby kale, bacon, avocado,
crispy corn nuts, cucumber,
tomato, goat cheese

BURRATA CHEESE with APPLE CHUTNEY

(V) curry oil, garlic chips
— grilled rustic bread

TIJUANA CAESAR SALAD

kale and baby romaine, tortilla
crisps, pepitas, cotija cheese,
anchovy, tajin

COURSE THREE, CHOICE OF —

STEAMED PEI MUSSELS

in THAI GREEN CURRY

MAKE 'EM SPICY +1.95

MAKE 'EM MOULES-FRITES +4.95

(DF) coconut milk, ginger, kaffir lime
— grilled rustic bread

CRISPY OAXACAN HOT SHRIMP

guajillo and arbol chili oil, charred
scallion aioli — classic fries or
garden salad

COURSE FOUR, CHOICE OF —

THAI MILK TEA BLONDIE SUNDAE

'greater than the sum of its parts' —
vanilla ice cream, thai tea caramel,
sea salt

CHOCOLATE BREAD PUDDING

chocolate chipotle ganache,
salsa seca streusel, cinnamon
whipped cream

BOTTLE OF WINE CHOICE OF —

With this evening's bottle choice, we invite you to choose from any of our 17 wordly wines available on our by-the-glass menu. Whether you're in the mood for a bottle of crisp Prosecco, herbaceous Sancerre, bold Cabernet Sauvignon, or something in between, we are proud to offer more choice, and more value with our Date Night bottled Wine Offerings. Unsure what to sip this evening? We are here to serve.