



## Wood Fired Wednesday

**3 Courses \$45**

### Starters

#### Grilled Halloumi

compressed watermelon, mint, chili, feta  
*ala carte 12*

#### Grilled Octopus

lentil salad, garden greens  
*ala carte 16*

#### Barbacoa Pork Tacos

grilled pineapple, Serrano relish, cotija cheese  
*ala carte 14*

### Entrees

#### Marinated Chicken

grilled vegetables, charred tomato vinaigrette  
*ala carte 22*

#### Grilled Swordfish

panzanella salad, garden herbs  
*ala carte 24*

#### Flank Steak

grilled potatoes and onions, chimichurri  
*ala carte 24*

### Desserts

*ala carte 10*

#### Grilled Peaches

mascarpone

#### Lemon Posset

wood fired berries

#### Local Strawberry Shortcake

creme fraiche



## **Wood Fired Wednesday**

### **Wines**

**\$7**

Nicolas Chardonnay

Nicolas Rose

Nicolas Sauvignon Blanc

Nicolas Cabernet

Nicolas Pinot Noir

Wood fired Peach Sangria \$9

### **Brew Menu \$5**

Allagash | White

Lagunitas | IPA

Dinkelacker | CD Pils

North Coast | Old Rasputin

Bud Light | Anheuser Busch Brewing

Heineken | Heineken Brewing

Guinness | Guinness Brewing

Corona | Modelo Brewing