

\$37 per Person  
Plus, Tax & Gratuity



Appetizers:

- ⚙ Orange & Fennel Salad (GF)  
Cara Cara Oranges with Fresh Fennel,  
and Pistachio  
Served with Mint & Honey Vinaigrette
- ⚙ Crunchy Vietnamese Salad (GF)  
Shredded Napa Cabbage, Carrots, Red  
Onion, Cilantro, and Mint  
Served with Peanut & Nuoc Cham  
Dressing
- ⚙ Mini Birria Tacos (GF)  
Slow Roasted Beef with Cilantro, Diced  
Onion, Cotija Cheese, and Fresh Lime  
Served with Dipping Broth
- ⚙ Rosemary Guacamole (GF)  
Served with Flash Fried Tostones



3 Course Dinner  
Choose 1 Each Per Course



Entrees:

- ⚙ Hippie Bowl (GF)  
Organic Mixed Greens with Quinoa, Roasted Red  
Peppers, Flash Fried Chic Peas, Sliced Avocado, Red  
Cabbage, and Fresh Dill  
Served with Curry Poblano Drizzle  
Add a Protein (Price Increase per Protein)
- ⚙ Sausage, Fennel, and Arugula Pie (GF Available)  
Oil & Garlic Base with Fresh Sausage, Thinly Sliced  
Fennel, Arugula, and Hot Honey Drizzle
- ⚙ Wood Fired Pork Loin Chop (GF)  
Thick Cut Pork Loin Chop with House Made Mango  
Ginger Chutney  
Served with Starch & Seasonal Vegetable
- ⚙ Pan Seared Halibut (GF) +\$10  
With Lemon Caper White Wine Pan Sauce, Showered  
with Crispy Straw Fries  
Served with Starch & Seasonal Vegetable
- ⚙ Logan's Family Farm Skirt Steak (GF) +\$10  
With Smokey Pepper Coulis and Fresh Cut Fries

Desserts:

- ⚙ House Made Chocolate Mousse (GF)
- ⚙ House Made Peanut Butter Cookie (GF)  
With Vanilla Ice Cream, Peanut Butter, and Chocolate Sauce
- ⚙ House Made Vanilla Crème Brulee (GF)
- ⚙ Sweet Cake Design Mexican Hot Chocolate Cake (GF)  
with Agave Whipped Cream