

JANUARY CHEAP FOOD MENU

EVERYDAY 4PM TO 5PM & 7:00PM TILL CLOSE
PICKUP ONLY
NO SUBSTITUTIONS

\$6.95

CARNITAS TINGA BURRITO

SW BRAISED PORK, ONION, JACK CHEESE & MEXICAN RICE IN A FLOUR TORTILLA. TOPPED W/ TINGA TOMATO SAUCE, CHEESE, GREEN ONION & SOUR CREAM

SPANISH CHORIZO & LINGUINI PASTA

HOUSE MADE SPANISH CHORIZO, BROCCOLI, ONION, CARROT, RED PEPPER, MARINARA SAUCE, LINGUINI & PARMESAN

🍷 YELLOW ZUCCHINI PARMESAN

SEASONED W/ ITALIAN SPICES, PANKO BREADED & FRIED. MARINARA SAUCE, BALSAMIC GLAZE, PARMESAN & BASIL

🍷 SOUTHERN PIMENTO CHEESE DIP

CHEDDAR & CREAM CHEESE, ROASTED RED PEPPER, RED ONION, HERBS & SPICES. SERVED WITH CELERY STICKS & FRIED PITA CHIPS

GUAJILLO CHICKEN & CORN ENCHILADAS

CHICKEN BREAST W/ CORN, PEPPERS & ONIONS IN CORN TORTILLAS W/ GUAJILLO SAUCE & SOUR CREAM

CAJUN CHICKEN & HAM GUMBO

FLAME GRILLED CAJUN CHICKEN & COUNTRY HAM SIMMERED W/ TOMATOES, SOUTHERN SPICES, BELL PEPPERS, OKRA, ONIONS & RED RICE

OLD FASHION' MEATLOAF

HOUSE MADE BEEF MEATLOAF TOPPED W/ ONION STRAWS, MUSHROOM & ONION SAUCE. SERVED W/ GARLIC MASHERS

HAM & GORGONZOLA MAC

CAVATAPPI PASTA SAUTÉED W/ COUNTRY HAM, GORGONZOLA BLEU CHEESE, ONIONS, RED PEPPERS PARMESAN CREAM SAUCE

THERAPEUTIC CHICKEN & VEGETABLE SOUP

COLD QUARTS ONLY

GREAT IMMUNE SYSTEM BOOSTER! CHICKEN, CELERY, CARROTS, ONIONS, RED PEPPER, KALE, PEA, GARLIC, LEMON, HONEY, GINGER, TURMERIC, PAPRIKA, BAY LEAVES, CAYANNE, BLACK PEPPER & HERBS SIMMERED IN A RICH CHICKEN STOCK

✦ COCKTAIL SPECIALS ✦

\$7.95

MADRAS MULE

HOUSE-INFUSED GINGER VODKA, LIME JUICE, SIMPLE SYRUP, CRANBERRY & ORANGE JUICE

HIBISCUS & HABANERO MARGARITA

100% AGAVE TEQUILA INFUSED WITH HIBISCUS FLOWERS & SPICY HABANERO'S. TRIPLE SEC, FRESH LIME AND ORANGE JUICE.

BLACKBERRY BOURBON LEMONADE

HOUSE INFUSED BLACKBERRY BOURBON & FARM BLACKBERRY SIMPLE SYRUP SHAKEN W/ HAND SQUEEZED LEMONADE

✦ BLUE PLATE SPECIAL 10.95 ✦

OREGON DOVER SOLE PARMESAN

WILD & FRESH DOVER SOLE PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

\$8.95

TRADITIONAL SHRIMP COCKTAIL

OLD BAY POACHED SHRIMP W/ SHREDDED LETTUCE & HORSE RADISH COCKTAIL SAUCE. GF

SMOKED SALMON & CREAM CHEESE WRAP

HOUSE SMOKED SALMON IN A FLOUR TORTILLA WITH CREAM CHEESE, CAPERS, RED ONION, CUCUMBER, ROMAINE & DILL SAUCE SERVED HOUSE MADE POTATO CHIPS

BUFFALO CHICKEN BITES

FRESH CHICKEN BREAST BITES W/ OUR HOMEMADE BUFFALO HOT SAUCE. SERVED W/ BLEU CHEESE SAUCE

BBQ PULLED PORK SANDWICH

PORK SHOULDER SLOW ROASTED IN BACON & ONION BBQ SAUCE ON A BRIOCHE BUN SERVED W/ CHIPS

CARRIBEAN ROCKFISH TACOS

PANKO BREADED ROCKFISH IN FLOUR TORTILLAS W/ CILANTRO, CABBAGE & RADISH W/ PEPPER JACK, TROPICAL SALSA & LIME JALAPENO SAUCE

ANY DESSERT DURING HAPPY HOUR \$5

CRAVING SOMETHING SWEET TO CAP THE MEAL, OR A LATE NIGHT TREAT? ORDER ANY OF OUR HOUSE MADE DESSERTS FOR ONLY \$5