

HARVEST MENU

Seasonal Specials

HOUSEMADE GREEN CHILI PORK

\$9 CUP / \$12 BOWL

Topped with pico de gallo, queso fresco and served with tortilla chips.

SOUP OF THE WEEK

MARKET PRICE

Chef's soup of the week featuring seasonal flavors. Ask your server for more info!

PEPPERONI STUFFED CHEESE PUCKS

\$21

Mozzarella cheese and pepperoni breaded and deep fried. Served with marinara and housemade ranch for dipping

SOUTHWEST EGG ROLLS

\$13

Egg rolls stuffed with pico de gallo, corn, black beans, and cheddar cheese. Served with avocado ranch and salsa

QUESADILLA FLIGHT

\$21

Includes four perfectly paired quesadillas: Nashville chicken, green chili pork, bbq pulled pork, and super cheesy. Served with a side of crema and salsa

CHICKEN PARMESAN SUB

\$18

Toasted hoagie, hand breaded chicken breast, and marinara, layered with melted provolone and mozzarella cheese

BUFFALO CHICKEN FLATBREAD

\$18

Flatbread layered with buffalo sauce, bacon, diced chicken, shallots, mozzarella and cheddar cheese. Topped with bleu cheese crumbles and a ranch drizzle

MAHI FISH & CHIPS*

\$24

Breaded deep fried mahi served with chimichurri slaw, a side of tartar sauce, and your choice of fries or tots

SOUTHWEST SAMPLER PLATTER

\$39

Platter piled high with 6 boneless wings, 3 pepperoni stuffed cheese pucks, green chili pork nachos, 3 southwest egg rolls, Nashville chicken quesadilla, super cheesy quesadilla, carrots and celery. Includes housemade marinara, salsa, blue cheese dressing, and our chipotle ranch for dipping



** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Major allergens used: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. Please notify staff of any allergies.*

HARVEST MENU

Tacos

Includes 3 tacos, cilantro-lime rice & choice of charred street corn or seasoned black beans

BAJA MAHI TACOS *

\$21

Choice of crispy or grilled mahi mahi fillets tucked topped with our housemade chimichurri slaw and crema

STEAK TACOS *

\$21

Grilled steak topped with fresh onion, cilantro, and our smoky chipotle crema

CHICKEN TACOS

\$19

Grilled chicken with crisp cabbage, our housemade pico de gallo and a drizzle of crema

Desserts

FUNNEL CAKE BITES

\$9

Mini funnel cake bites served with caramel dipping sauce

DONUT BITES

\$9

Coated in cinnamon and sugar mix and served with caramel dipping sauce

DESSERT NACHOS

\$11

Our version of a Coors Field Classic. Fried wonton chips tossed in sugar and cinnamon and topped with fresh seasonal berries chocolate sauce and whipped cream

DESSERT SAMPLER PLATTER

\$19

A combo of our dessert nachos, donut bites, and mini funnel cake bites. Served with chocolate and caramel dipping sauces

