



Specials for June 19th

Small Plate

Japanese Style Grilled Chicken Meatball Skewers with a Soy-Ginger Glaze and Cucumber Salad. \$17

Pasta

Spaghetti with Steamed Manila Clams in a Spicy Tomato Sauce with Fresh Basil, Parsley, Garlic and White Wine. \$19

Large Plate

Pork Chili Verde.

Pork Shoulder Braised with Smoked Tomatillo, Poblano Peppers and Hominy, topped with Shaved Cabbage, Crispy Tortilla, Sour Cream and Tillamook Pepper Jack. Handmade Flour Tortilla \$30
(GF without Flour Tortilla)

Wine Special

Chenin Blanc, Kiona Winery, WA
Glass \$9 Bottle \$32
Melon, Almond, Coconut

Desserts \$8

Strawberry-Rhubarb Crisp with Vanilla Ice Cream. (GF)

Cream Puff filled with Strawberry Custard and topped with Fresh Strawberries and Chocolate Sauce.

Sundae with Hot Fudge, Toasted Almonds, Whipped Cream and a Cherry On Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked.