

## CHEF'S SPECIALS

### Watermelon Margarita

*Muddled Lime with Jose Cuervo Silver Tequila, Triple Sec,  
Watermelon Purée & Citrus Juices 23*

### Catalina Sounds Sauvignon Blanc

*Aromas of "...juniper and passion fruit...palate of grapefruit and melon." 2023 (N. Zealand) 19/72*

### Migration by Duckhorn Chardonnay

*Lush and graceful with "...aromas of pear, apple, honey, vanilla and oak." 2022 (Sonoma) 25/98*



### Chorizo & Hatch Chile Verde Flatbread

*Charred Corn • Mozzarella & Cotija Cheeses • Micro Cilantro 24*

### Avocado & Mango Summer Roll

*Sprouts, Carrots, Cucumber, Thai Basil, Cilantro & Scallion • Peanut Dipping Sauce 21*

### Cantonese Honey Walnut Shrimp & Broccoli

*Crispy Tiger Shrimp & Candied Walnuts • Sweet Mayo (appetizer) 26*

### Philly Cheesesteak Open-Face Sandwich

*Prime Flat Iron Steak & Melted Provolone • Sautéed Onions & Peppers  
Toasted Sourdough Baguette • Crispy Fries 32*

### Spaghetti with Ragú Bolognese

*Sausage & Pancetta • Tomato, Vegetables & Herbs • Reggio Parmesan 30*

### Indian Tikka Fish Curry & Garlic Naan

*California Sea Bass, Jumbo Prawns & Green Mussels • Coconut Curry with Ginger,  
Tomato & Indian Spices • Turmeric Cauliflower, Sweet Peppers & Okra 46*

### Filipino Chicken Adobo

*Organic Chicken Legs braised with Soy, Bay Leaves & Coconut Vinegar  
Hard-Cooked Egg & Scallions • Sticky Rice & Broccoli 35*

*"Complimentary parking available in the corner lot at Amado and Calle Encilia"*

**330 East Amado Road \* Palm Springs \* (760) 866-1952**