

The top of the page features a dark brown background on the left with the text 'BLT STEAK' in white. 'BLT' is in a large, bold, sans-serif font, and 'STEAK' is in a smaller, bold, sans-serif font. To the right, there is a close-up photograph of several wine glasses filled with red wine, with a white napkin tucked into one of them.

BLT
STEAK

\$5 APPETIZERS

5:00pm-7:00pm

Mini Sirloin Cheese Steaks
Seacat Gardens Arugula / Radishes

Santa Barbara Mussels
House-Made Chorizo / Ham Broth

Burgundy Escargot
Bacon Jus / Fines Herb Crust

Chefs Daily Bruschetta

Mclendon Farms Yuzu Panna Cotta
Rosemary Sugar Cookie

\$5 WINES

Parducci, Sustainable White Blend

JJ Vincent, Bourgoune Blanc

Jade Mountain, Le Provençale, Rhone-style Blend

Toad Hollow, Merlot

Septima, Malbec



BLT
STEAK



\$5 DRINKS

5:00pm-7:00pm

Fig-Titious Old Fashioned

Fig Infused Bulleit Bourbon / Navan / Orange Bitters

Jalisco 8

Cuervo Tradicional Silver / Blood Orange

Pomegranate Molasses Lemon / Mint

Spiced Cider Sour

Cruzan 9 Spice Rum / American Honey

Arizona Apple Cider / Lemon Sour/ Cinnamon

Stag's Tail

Red Stag / St. Elizabeth Pimento Dram

Arizona Prickly Pear / Lime / Peychaud's Bitters

Pom-Apple Pimm's Cup

Stoli Gala Aplik Vodka / Pimm's No.1

Pomegranate / Lemon / Club Soda

\$5 DRAFT BEERS

Stella Artois / Fat Tire Amber Ale

Four Peaks 8th St. Ale / Oakcreek Hefeweizen