

HOWELL'S

— kitchen & bar —

Craft Cocktails

FIRECRACKER

captain morgan spiced rum, watermelon puree, triple sec, lime juice, cayenne

LIBERTEA

asw fiddler bourbon, lemonade, tea, lemon bitters

HELLO SUMMER

el jimador blanco tequila, campari, pineapple juice, lime juice, simple syrup

GARDEN MULE

doma vodka, blueberry puree, lime juice, mint, ginger beer

\$15

M O N T H L Y S P E C I A L S

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil, evoo, balsamic reduction - 16

SHRIMP TACOS

chipotle shrimp, cabbage slaw, queso fresco, avocado crema, radish, cilantro, mexican rice - 18

PANKO CRUSTED SWORDFISH

lemon pepper risotto, braised fennel, truffle green beans - 32

SALMON & ARTICHOKE PIZZA

spinach, tomatoes, red onion - 12/24

Dessert

BREAD PUDDING

white chocolate, caramel sauce, cranberries, vanilla ice cream - 9

GRANDMA'S BANANA PUDDING

roasted banana pudding, fresh bananas, vanilla wafers, whipped cream - 8

DARK CHOCOLATE SOUFLEE CAKE

dolce de leche, whipped cream, caramel - 9

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SESAME SEEDS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergen free. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.