



SMALL PLATES

STINKY BUNZ

made famous from our food truck days

- seared pork belly** with kimchi 4.5
- fried zucchini** with crispy garlic & shallots 4
- panko fried shrimp** with papaya slaw & ginger aioli 4.5
- duck confit** with pickled daikon 6
- red curry crispy chicken** with cucumber mint yogurt 4.5
- chinese bbq pork** with pickled radish 4.5

TRUFFLED TATER TOTS

with lemon creme fraiche

6.5

CRISPY WINGS

*spicy korean bbq or curried coconut
with cucumber mint yogurt*

9

10

DEVILED EGGS

choose five: bleu & bacon or everything bagel

CRAB RANGOON DIP

japanese krab, cream cheese, scallions w/fried wontons

7.5

SAVORY PLATES

BAKED GOAT CHEESE

tomatoes, kalamata olives, basil, fried capers, bread

12.5

SPICY BEEF TARTARE

raw tenderloin, apple, chives, lime, kimchi sauce, sesame

10.5

SPICY TUNA TARTARE

yellow fin tuna, chives, lime, kimchi sauce, sesame

14.5

CHICKEN & WAFFLE

red curried coconut chicken wings

12.5

LAMB LOLLIPOPS

cucumber, tomato, red onion, feta, yogurt sauce

small

14

large

24

SOUPS

PORK BELLY RAMEN

*pork broth, crispy pork belly, fish cake,
roasted mushrooms, soft boiled egg, scallions
- with kimchi*

13

14

SEAFOOD RAMEN

*lobster broth, grilled shrimp, fish cake, krab stick,
mushrooms, soft boiled egg, nori*

15

SALADS

ROASTED BEET SALAD 7.5

*arugula, spinach, goat cheese, almonds,
grapefruit vinaigrette*

- with grilled chicken breast 11
- with beef tenderloin 16
- with grilled shrimp 14
- with seared tuna 16.5
- with tofu 11

GREEK SALAD 9.5

*artichoke & palm hearts, red onion, cucumber,
tomato, feta, pepperoncini, red wine vinaigrette*

- with grilled chicken breast 13
- with beef tenderloin 18
- with grilled shrimp 16
- with seared tuna 18.5
- with tofu 13

BERRY SALAD 9.5

*green leaf, seasonal berries, parmesan,
almonds, grapefruit vinaigrette*

- with grilled chicken breast 13
- with beef tenderloin 18
- with grilled shrimp 16
- with seared tuna 18.5
- with tofu 13

add quinoa +1

CHEESE & CHARCUTERIE

Chef's selection served with housemade accoutrements

Cheese Board: \$15

Charcuterie Board: \$15



BIGGER BITES

SMOKED TUNA STACK 11.5
pineapple relish, pickled red onion, ginger aioli, crispy wontons

LOBSTER MAC 11.5
gruyere, white cheddar, parmesan, panko
- **with sriracha candied bacon** 13.5

JAP CHAE 7.5
gluten free noodles, sauteed vegetables, scallions, sesame soy sauce
- **with grilled chicken breast** 11
- **with beef tenderloin** 16
- **with grilled shrimp** 14
- **with seared tuna** 16.5
- **with tofu** 11

BETWEEN THE BREAD

LOBSTER BLT 16.5
fried green tomatoes, sriracha candied bacon, arugula, scallions

ROAST VEGGIE PANINI 8.5
mushroom, zucchini, carrots, red onion, goat cheese
- **with sriracha candied bacon** 12.5

STEAK SANDWICH 16.5
beef tenderloin, arugula, parmesan, onion straws, horseradish aioli

GREEK BURGER 13.5
cucumber, tomato, feta, onion, tzatziki

THAI BURGER 12.5
papaya slaw, jalapenos, ginger aioli, cilantro

BUILD YOUR OWN BURGER

THE BURGER OR CHICKEN BUILDING BLOCK 12

our whole beef patty or chicken breast with lettuce, tomato, onion, & house made pickle upon request

CHEESES
(PRICE PER CHEESE) +1
AMERICAN
FETA
BLEU
WHITE CHEDDAR
GOUDA

SAUCES
(PRICE PER SAUCE) +.5
HOISIN BBQ
TZATZIKI
GINGER AIOLI
DIJON MUSTARD

TOPPINGS
JALAPENOS +.5
KIMCHI +.5
CARMELIZED ONION PEAR JAM +1
BABY ARUGULA +1
SRIRACHA CANDIED BACON +2
FRIED EGG +2

SIDES

cucumber, tomato, onion & feta salad 6.5
fresh baked bread 2.5
jasmine rice 4.5

SWEET TOOTH

S'MORES 10
homemade toasted marshmallow, crispy cookie crumble, chocolate torte
SEASONAL CHEESECAKE 10
please inquire with your server
CHOCOLATE INDULGENCE 10
flourless chocolate torte, blueberry balsamic coulis
BEIGNETS 6
3 deep fried buns, powdered sugar
add blueberry balsamic coulis or salted caramel +1
LEMON SORBET 7
blueberry coulis

