



SMALL PLATES

STINKY BUNZ

made famous from our food truck days

braised pork belly with kimchi	4.5
fried zucchini with crispy garlic & shallots	3.5
panko fried shrimp with papaya slaw & ginger aioli	4.5
chili beef with pickled daikon	4
red curry crispy chicken with cucumber mint yogurt	4
chinese bbq pork with pickled radish	4

TRUFFLED TATER TOTS

with lemon creme fraiche

6.5

CURRIED COCONUT WINGS

with cucumber mint yogurt

8.5

DEVEILED EGGS

choose four: bleu & bacon or pesto & sundried tomato

8

SAVORY PLATES

BAKED GOAT CHEESE

tomatoes, kalamata olives, basil, fried capers, baguette

12.5

SPICY BEEF TARTARE

raw tenderloin, apple, chives, lime, kimchi sauce

10.5

SPICY TUNA TARTARE

yellow fin tuna, chive, lime, kimchi sauce

14.5

CHICKEN & WAFFLE

red curried coconut chicken tenders

12.5

KOREAN DOG

with kimchi & cilantro

4.5

THAI DOG

papaya slaw, ginger aioli, cilantro

4.5

SOUPS

PORK BELLY RAMEN

pork broth, crispy pork belly, fish cake, roasted mushrooms, soft boiled egg, scallions

13

- with kimchi

14

SEAFOOD RAMEN

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

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

CHEESE & CHARCUTERIE

Chef's selection served with housemade accoutrements

Cheese Board: \$14

Charcuterie Board: \$14

DINNER SPECIALS

ESCARGOT

garlic lemongrass herb butter, toasted baguette

9.5

GRILLED BEEF TENDERLOIN

red wine demi glaze, cauliflower mash

18

LAMB LOLLIPOPS

cucumber, tomato, red onion, feta, yogurt sauce

14

ITALIAN DRUNKEN PASTA

fresh pappardelle, tequila marinara, mushrooms

chicken or tofu

shrimp

beef tenderloin

16

19

20

BIGGER BITES



BOWLED

GRILLED SHRIMP TACOS	11.5
<i>sriracha candied bacon, papaya slaw, ginger aioli</i>	
DUCK CONFIT TACOS	11.5
<i>pickled daikon radish, jalapeno, hoisin bbq, cilantro aioli</i>	
SMOKED TUNA STACK	14
<i>pineapple relish, pickled red onion, ginger aioli, crispy wontons</i>	
LOBSTER MAC	11.5
<i>gruyere, white cheddar, parmesan, panko</i>	
- with sriracha candied bacon	13.5

JAP CHAE	7.5
<i>gluten free noodles, sauteed vegetables, scallions, sesame soy sauce</i>	
- with grilled chicken breast	11
- with beef tenderloin	16
- with grilled shrimp	14
- with seared tuna	16.5
- with tofu	11
CHILI BEEF BOWL	12.5
<i>sauteed greens, coconut rice</i>	
BRAISED PORK BELLY BOWL	12.5
<i>house made kimchi, coconut rice</i>	

BETWEEN THE BREAD

LOBSTER BLT	15.5
<i>fried green tomatoes, sriracha candied bacon, arugula, scallions</i>	
ROAST VEGGIE PANINI	8.5
<i>mushroom, zucchini, carrots, red onion, goat cheese</i>	
- with sriracha candied bacon	12.5
STEAK SANDWICH	16.5
<i>beef tenderloin, arugula, parmesan, onion straws, horseradish aioli</i>	

GREEK BURGER	13.5
<i>cucumber, tomato, feta, onion, tzatziki</i>	
THAI BURGER	12.5
<i>papaya slaw, jalapenos, ginger aioli, cilantro</i>	

BUILD YOUR OWN BURGER

THE BURGER BUILDING BLOCK 12

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

CHEESES

(PRICE PER CHEESE)	+1
AMERICAN	
FETA	
BLEU	
GOAT	
WHITE CHEDDAR	
MANCHEGO	
MOZZARELLA	

SAUCES

(PRICE PER SAUCE)	+ .5
HOISIN BBQ	
TZATZIKI	
RED CURRY WING SAUCE	
GINGER AIOLI	
CILANTRO AIOLI	
DIJON MUSTARD	

TOPPINGS

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

SIDES



SWEET TOOTH

mashed cauliflower	6.5
- with red wine demi glaze	7.5
cucumber tomato, onion & feta salad	6.5
fresh baked baguette	2.5
pita triangles (4 pcs.)	1.5
fried green tomatoes (5 pcs)	5.5
coconut rice	4.5
crostinis (5pcs)	1.5

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