

LATE NIGHT CRAVINGS

SUN-THURS: 10PM 'TIL 12AM & FRI-SAT 11PM 'TIL 1AM

Chef's selection served with housemade accoutrements

Cheese Board:	\$14
Charcuterie Board:	\$14

SMALL BITES

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

CURRIED COCONUT WINGS

with cucumber mint yogurt

DEVILED EGGS

choose four: bleu & bacon or pesto & sundried tomato

BAKED GOAT CHEESE

tomatoes, kalamata olives, basil, fried capers, baguette

SPICY BEEF TARTARE

raw tenderloin, apple, chives, lime, kimchi sauce

SPICY TUNA TARTARE

yellow fin tuna, chive, lime, kimchi sauce

CHICKEN & WAFFLE

red curried coconut chicken tenders

KOREAN DOG

kimchi, cilantro

THAI DOG

papaya slaw, ginger aioli, cilantro

LOBSTER MAC

*gruyere, white cheddar, parmesan, panko
- with sriracha candied bacon*

SWEET TOOTH

S'MORES

homemade toasted marshmallow, crispy cookie crumble, chocolate torte

SEASONAL CHEESECAKE

please inquire with your server

CHOCOLATE INDULGENCE

flourless chocolate torte, blueberry balsamic coulis

BEIGNETS

3 deep fried buns, powdered sugar

add blueberry balsamic coulis or salted caramel

LEMON SORBET

blueberry coulis