



Small Plates

Kimchi Pancakes

House made kimchi pancakes,
soy roasted shiitake mushrooms, scallions
Ponzu dipping sauce
\$10

Pizza Fries

Crispy garlic fries topped with mozzarella,
minced pepperoni, zesty marinara, fresh basil
\$12

Classic American Sliders

3 2oz seasoned wagyu beef sliders, cheddar cheese, house made pickles,
grilled onions, special sauce, soft potato bun
\$16
Add bacon \$20

Greek Cigars

Feta cheese, olives and herbs
rolled in crisp phyllo cigars
with Greek tomato sauce
\$10

Salmon Satay

Grilled thai marinated salmon skewers
mango lime sauce and roasted peanuts
cold sesame scallion soba noodles
\$21

3 Spicy Cauliflower Tacos

Crispy cauliflower, charred radish salsa, avocado crema, queso cotija, corn tortillas
\$8

Soup of the Day cup 3.50 bowl 7

Salads

House Salad half 7/whole 12/add grilled chicken breast 15

Field greens, watermelon radish, rainbow carrot, herbal balsamic vinaigrette

Caesar Salad half 7/whole 12/add grilled chicken breast 15

Hearts of Romaine, parmesan crisp, herbed croutons, house-made caesar dressing

Grilled Veggie Salad \$13

Flame grilled carrot, radish, peppers, marinated red onion, corn, seasoned pinto beans, field greens, avocado crema, tomato vinaigrette

Add chicken \$17 Add seared salmon \$25 Add sauteed prawns \$20

Chicken Banh Mi Salad \$17

Field greens, fresh cilantro, fresh basil, pickled carrot, marinated red onion, cucumber, daikon radish, chicken breast, lime vinaigrette, sriracha aioli, pickled jalapeno, sliced baguette

Sub salmon \$28 Sub sauteed prawns \$18

Entrees

Skirt Steak \$28

Flame kissed balsamic marinated skirt steak, served with roasted tomatoes and sauce verte, potato wedges, grilled sweet peppers and haricots verts

Burger of the Week \$18

Ask your server about this week's burger special!

Pan Roasted Duck Breast \$36

Seared duck breast served over a wedge of roasted napa cabbage with miso-tahini sauce, cucumber, radish, pickled ginger, roasted peanuts, scallion

Arroz con Pollo \$20

Grilled chicken breast with preserved meyer lemon, green olives, almonds, caramelized onion, garlic, butter served over saffron rice with green peas and sweet peppers

Honey Glazed Salmon \$23

Seared salmon filet, spiced honey garlic glaze, served over saffron rice with grilled peppers and sesame blue lake beans

Frutti di Mare Bianco \$20

Clams and shrimp sauteed with white wine, garlic, fennel and herbs served over linguini, fried caper garnish

Falafel Bowl

Crispy falafel, sliced English cucumber, grape tomato, red onion, marinated olives, quinoa, parsley marinated chickpeas, field greens tahini lemon sauce, naan

\$18

Dessert

Coconut-Saffron Cake \$11

Two layers of delicate vanilla sponge with sweetened saffron cream, mango-cardamom filling, coconut cream frosting, toasted coconut

Citrus Meringue \$8

Rosemary-citrus shortbread, grapefruit curd, meringue, citrus brulee

Chocolate Peanut Butter Decadence \$9

Rich chocolate sponge, peanut butter creme, bittersweet ganache, whipped cream, peanut mazapan garnish

Carrot Cake Cheesecake \$8

Moist house-made carrot cake layered with creamy cheesecake, brown sugar sour cream and candied carrot garnish