

## SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 6  
**MARINATED JAPANESE CUCUMBERS (V)** toasted garlic, chili oil, fresh mint 6  
**MAMA MINA'S FALAFEL (V)** hummus, cucumber, tomato jam, endive crudite 8  
**WHOLE BURRATA** local strawberries, basil, balsamic reduction, crispy baguette 14  
**WARM ORGANIC BROCCOLI (GF) (V)** toasted almonds, green garlic mojo 8  
**JAMAICAN JERK DUCK SPRING ROLL** spicy mango chutney, green sauce 9  
**VIETNAMESE CHICKEN LETTUCE CUPS** gem lettuce, pickled daikon & carrots, nuoc cham 14  
**CRAB & THAI COCONUT SOUP (GF)** sweet peas, soft tofu, fresh herbs 9

## ENTREE SALADS

- TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 13  
**AVOCADO B.L.T WEDGE (GF)** double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 15  
**MEDITERRANEAN GRAIN BOWL (GF), (CBV)** ancient grains, cucumber, tomato, feta cheese, red wine vinaigrette 13  
**KALE & QUINOA (GF), (V)** cucumber, radish, snap peas, sunflower seeds, quinoa, peanut dressing 14  
**ADD** chicken 4 beef 6 shrimp 6

## GLOBALLY INSPIRED LARGE PLATES

- GRILLED 'SINALOAN' STYLE MARY'S CHICKEN (GF)** achiote, chili, sweet potatoes, avocado 17  
**THE DOUBLE CHEESEBURGER** caramelized & raw onions, pickles, secret sauce 16 add bacon 3  
**WOOD-FIRED SALMON (GF)** whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes 19  
**SLOW SMOKED PULLED PORK SANDWICH** apple slaw, crispy onions, pickles, brioche bun 16  
**SPICY YAKI UDON NOODLES (V)** market vegetables, bean sprouts, toasted cashews, chili garlic sauce 17  
**KOREAN SHORT RIB RICE BOWL (GF)** steamed white rice, cucumber kimchi, toasted sesame seeds 19  
**MISO CHILEAN SEA BASS (GF)** watermelon radish, garlic fried rice, daikon sprouts, mushroom dashi 25

## BBQ PLATE LUNCH

choose one meat and one side. all plates are served with fresh baked cornbread and coleslaw

- BBQ PULLED PORK** 16  
**HOUSE-SMOKED TURKEY BREAST** 17  
**THINLY SLICED ROAST BEEF** 18  
**KOREAN SHORT RIB** 21  
**SLOW SMOKED ST. LOUIS CUT PORK RIBS** 19  
add a second meat option 6

## SIDES

- MAC & CHEESE** 5 add rib tips 2  
**MUSHROOM FRIED RICE (GF)** 4 add crab 4  
**SWEET & SOUR BRUSSELS SPROUTS** 5  
**WHIPPED POTATOES (GF)** 4 add truffle 3  
**FRENCH FRIES (V)** 3  
**MUSTARD POTATO SALAD (GF)** 4  
**HOUSE COLE SLAW** 4  
**ROASTED MUSHROOMS** 5

(GF) gluten free (V) vegan (CBV) can be vegan

## TEA-LIXERS

- TROPICAL PALMER** 5  
tropical green tea, fresh lemonade  
**SWEET BERRY BLUE** 5  
brewed sweet tea, muddled blueberries  
**ALOHA BREW** 5  
black tea, pineapple juice, mint

## ZERO PROOF

- GARDEN OF EDEN** 5  
grapefruit, cucumber, basil  
**DEL MAR COLADA** 5  
coconut, lime, lavender  
**GUAVA LEMONADE** 5  
guava puree, fresh lemonade

chef/proprietors MICHAEL MINA + AYESHA CURRY

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.*



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