

DINNER MENU

We are currently open for take-out and delivery, featuring many of our signature dishes, available 12pm – 8 pm, seven days a week. Visit our website to order DoorDash or TOCK for delivery or pick up from 252 California St.

SNACKS

- PIMENTO CHEESE DIP (VEG)** sea salt & pepper potato chips 7
FIVE-SPICED CASHEWS & PEANUTS (V) kaffir lime, golden garlic 6
FRESH BAKED CORNBREAD thai red curry butter 6

SMALL PLATES

- AYESHA'S CHICKEN WINGS (DF)(GF)** jerk spice, habanero mango chutney 13
GRILLED BROCCOLI 'CAESAR' parmigiano-reggiano, fennel taralli 12
GLAZED PORK GYOZA (DF) gochujang, shaved cucumber 13
MAMA MINA'S FALAFEL (V)(GF) hummus, tehina, aleppo pepper 12 3
MARINATED CUCUMBER & WATERMELON (V) golden shallots 9
KAUAI SHRIMP SALAD (GF) green papaya, carrot, celery, bell pepper, nuoc mam vinaigrette 14

SALADS & SOUP

- THAI COCONUT CURRY SOUP** sweet peas, soft tofu, fresh herbs 14
SHREDDED KALE & QUINOA (GF)(V) cucumber, avocado, sunflower seeds, ginger vinaigrette 15
LEGENDARY CAESAR SALAD parmesan croutons, romaine hearts 16
SO. CAL WEDGE avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish 16
TENBRINK TOMATOES & AVOCADO (GF)(V) tomato water vinaigrette, bush basil 15
add chicken 8 salmon 12 short rib steak 14

GLOBALLY INSPIRED LARGE PLATES

- CHILEAN SEABASS (GF)** bok choy, hon shimeji mushrooms, ginger dashi 35
FRIED CHICKEN honey butter, yuzu kosho, jalapeno creamed corn 24
SZECHUAN PEPPER BEEF (DF) green beans, soy glaze, steamed white rice 21
FAMOUS AMERICAN BBQ ST. LOUIS-STYLE RIBS (DF)(GF) half rack 17 full rack 35
CHERMOULA-ROASTED ORA KING SALMON (GF) lentils, green garlic 28
GRILLED AHI TUNA ratatouille timbale, heirloom squash, basil pistou 35
STEAK AU POIVRE 'BEEF Tournedo' (GF) broiled tomato, crispy duck fat potatoes
filet 41 | ny strip 42

SIDES

- WHIPPED POTATOES** chives 9
DRY FRIED GREEN BEANS fermented black bean-soy glaze 10
SWEET & SOUR BRUSSELS SPROUTS (DF) 9
PARMESAN TRUFFLE FRIES (VEG) 9
BBQ RIB TIP MAC & CHEESE 13
JALAPENO CREAMED CORN cilantro 8

DESSERTS

- SALTED CARAMEL & CHOCOLATE PROFITEROLES (VEG)** toasted almond, puffed cocoa 9
SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG) vanilla pound cake, whipped cream 9
DEVIL'S FOOD CHOCOLATE LAYER CAKE whipped cream 8
STICKY TOFFEE DATE PUDDING flake granola, vanilla cream 9
LYCHEE & VANILLA BEAN CUSTARD (GF) tenbrink farm's strawberries, yuzu water 8

INTERNATIONAL SMOKE FEAST

\$55 PER PERSON

- FRESH BAKED CORNBREAD** thai red curry butter | **MARINATED CUCUMBER & WATERMELON (V)** golden shallots
AYESHA'S CHICKEN WINGS (DF)(GF) jerk spice, habanero mango chutney
ROASTED ORA KING SALMON (GF) | **AMERICAN BBQ ST. LOUIS PORK RIBS (DF)(GF)**
MAC & CHEESE (VEG) | **DEVIL'S FOOD CHOCOLATE LAYER CAKE** whipped cream (VEG)

(DF) dairy free (GF) gluten free (VEG) vegetarian (V) vegan (CBV) can be vegan

DINNER BEVERAGE MENU

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ZERO PROOF

7UP 2 | **COCA-COLA** 2 | **DIET COCA-COLA** 2 | **BOYLAN ROOTBEER** 2
FIJI WATER 4 | **PERRIER SPARKLING** 2 | **ST. GERON NATURAL SPRING WATER** 4

BOOZIE & BOUGHIE COCKTAILS

BIJOU beefeater gin, sweet vermouth, green chartreuse 14
NIGHTCAP buffalo trace bourbon, amaro, green chartreuse 14
CUCUMBER DELIGHT cucumber vodka, lillet blanc, basil, lime 14
PATIO SIPPER templeton rye, tea, blackberry, lemon 14
LAVENDER BLISS loch & union gin, strawberry, lavender, lemon 14
PATIO SIPPER templeton rye, tea, blackberry, lemon 14
SPICY MARGARITA jalapeno-infused tequila, agave, lime 14
LILIKOI MAI TAI havana club rum, goslings, lilikoi, pineapple, lime 14

BEER

ANCHOR STEAM california common, san francisco, ca 4.9% abv 3ea | 15 six pack
NORTH COAST BREWING CO. SCRIMSHAW pilsner, fort braff, ca 4.5% 4ea | 20 six pack
CERVEZA PACIFICO CLARA pilsner, mazatlan, mex, 4.5% abv 3ea | 15 six pack
WOODFOUR BOHEMINA NECTAR saison, sebastopol, ca, 6.2% abv 5ea | 15 four pack
SAPPORO PREMIUM 22oz lager, tokyo, jpn 4.9% abv 4ea | 20 six pack
PLINY THE ELDER 510ml IPA, santa rosa, ca, 8% abv 10ea
MCBRIDE SISTERS SPRITZER SHE CAN berry coastal 6ea
MCBRIDE SISTERS SPRITZER SHE CAN tropical citrus 6ea

SPARKLING WINE

BISOL JEIO PROSECCO BRUT italy, nv 19
MOET & CHANDON IMPERIAL ROSE CHAMPAGNE champagne, fr 78
COLLET BRUT champagne, fr 39

WHITE WINE

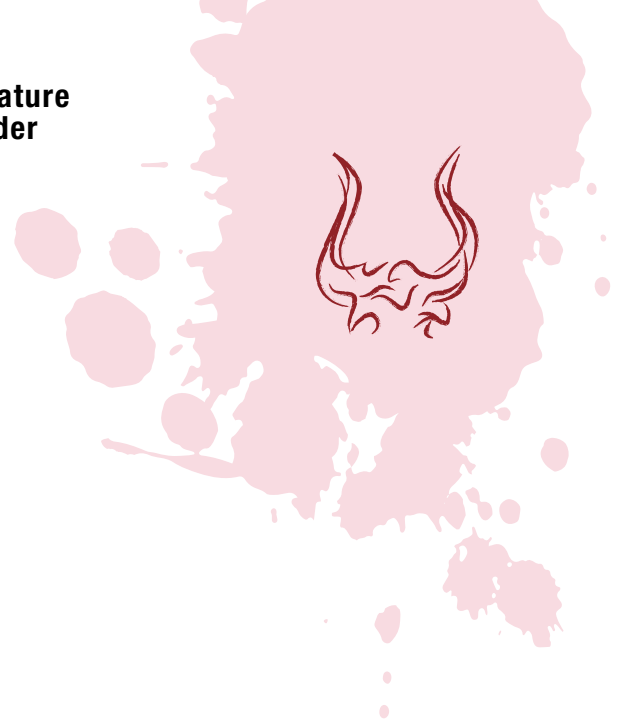
DOMAINE DENIZOT SANCERRE loire valley, fr, 2018 39
CHASING VENUS sauvignon blanc, malborough, nz, 2019 19
GALERIE EQUITEM sauvignon blanc, knights valley, ca, 2017 39
EVA FRICKE RIESLING MELIFLUOUS riesling, rheingau, ger, 2017 29
MAN chenin blanc, south africa, 2019 19
SCAR OF THE SEA chardonnay, santa barbara, ca, 2017 39
HANZELL chardonnay, sonoma vallet, ca, 2018 29
DOMAINE LAROCHE CHABLIS SAINT MARTIN knights valley, ca, 2018 39

ROSE WINE

MAISON SALEYA provence, fr, 2018 19
FINCA NUEVA 'ROSADO' rioja, sp, 2018 29
CYNTHY ROSE OF CABERNET FRANC sonoma, ca, 2018 29

RED WINE

LA FOLLETTE pinot noir, ca, 2017 29
TENTURA DI ARCENO chianti, italy, 2016 19
ALTOS D'OLIVA tempranillo, catalunya, sp, 2018 19
AMALAYA malbec, argentina, 2018 19
INDABA MOSAIC cabernet blend, south africa, 2018 19
CHAPPELLET cabernet blend, napa valley, ca 2018 39
DAOU amator county, ca, 2018 39
EXCELSIOR syrah, south africa, 2017 19
ROOTDOWN mourvedre, amator county, ca, 2018 39



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DIANE'S BLOODY MARY 32oz MIXER 9

original or jalapeno

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