LUNCH 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 8

FIVE-SPICED CASHEWS & PEANUTS (V) kaffir lime, golden garlic 7

FRESH BAKED CORNBREAD thai red curry butter 6

SMALL PLATES

AYESHA'S CHICKEN WINGS (DF)(GF) jerk spice, habanero mango chutney 14

GRILLED BROCCOLI 'CAESAR' parmigiano-reggiano, fennel taralli 13

GLAZED PORK GYOZA (DF) gochujang, shaved cucumber 13

MAMA MINA'S FALAFEL (V)(GF) hummus, tehina, aleppo pepper 13

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 14

SO. CAL WEDGE avocado green foddess, cotija, chorizo, cherry tomatoes, shaved radish 16

TENBRINK TOMATOES & AVOCADO (GF)(V) tomato water vinaigrette, bush basil 15

add chicken 10 salmon 13 short rib steak 15

GLOBALLY INSPIRED LARGE PLATES

LEMONGRASS PORK BAHN MI kaffir lime mayo, pickled daikon & carrots 16

LEMON PEPPER ROASTED TURKEY 'CLUB' prosiutto, basil pistou, crispy onions 17

THE CHEF'S BURGER double patty, double cheese, caramelized onions, pickles, secret sauce 18

CHILEAN SEABASS (GF) bok choy, hon shimeji muhsrooms, 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 I 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 I ny strip 42

SIDES

WHIPPED POTATOES chives 9

DRY FRIED GREEN BEANS fermented black bean, soy 8

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 7

LYCHEE & VANILLA BEAN CUSTARD (GF) tenbrink farm's strawberries, yuzu water 8

INTERNATIONAL SMOKE FEAST

$60 PER PERSON

MARINATED CUCUMBER & WATERMELON (V) golden shallots

AYESHA'S CHICKEN WINGS (DF)(GF) jerk spice, habanero mango chutney

CHERMOULA-ROASTED ORA KING SALMON (GF) jalapeno creamed corn I **AMERICAN BBQ ST. LOUIS PORK RIBS (DF)(GF)**

MAC & CHEESE (VEG) I **DEVIL'S FOOD CHOCOLATE LAYER CAKE** whipped cream **(VEG)**

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

LUNCH BEVERAGE MENU

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

DIANE'S BLOODY MARY 32oz MIXER 9
original or jalapeno

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 amador county, ca, 2018 39
EXCELSIOR syrah, south africa, 2017 19
ROOTDOWN mourvedre, amador county, ca, 2018 39