

SHAREABLES

CRUNCHY CHICHARRÓN SHRIMP / 17.5
Bacon Jam, Bibb Lettuce Cups, Garlic Aioli, Spicy Pickled Veggies

SPRING ROLLS VEGAN / 15 GF
Spring Mix, Quinoa, Bell Pepper, Cabbage, Carrots, Thai Peanut

SMOKED CHOOK WINGS / 18
SESAME TAMARI GOCHUJANG GF
PASSIONFRUIT CHILI GF
BEER BUFFALO -or- GF BUFFALO
KIWI SERRANO GF
ROASTED GARLIC + HERB + PARM GF

ELOTE CRAB DIP / 17.5
Charred Corn, Pulled Jumbo Lump Crab,
Cheddar, Franks Red Hot, Crostini

MUSHROOM BULGOGI FRIES VEGAN / 18
Tamari Mushrooms, Wasabi ‘Aioli’,
Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 18 GF
Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions



SMALL PLATES

PISTACHIO + MEYER LEMON DONUTS / 12
Pistachio Butter, Creme Anglaise

GIRL DINNER / 15
Small Caesar Salad, Skinny Fries + Spicy Chinese Mustard Aioli

VEGAN MAC + CHEESE / 14
Serrano Coconut ‘Cheese’ Sauce, Panko Crust, “Parmesan”
add a protein - fried chicken, bacon, lamb, gardein

CHILI-CRISP COCONUT BRUSSELS
CAN BE MADE VEGAN / 14 GF
Crispy Fried House Bacon, Karanchi Chili Glaze,
Lime, Toasted Coconut

SALADS + BOWLS

PICK YOUR PROTEIN

SHRIMP • 7 CHICKEN • 5 SALMON • 7 LAMB • 6 BACON • 4 VEGAN FYSH • 5 GARDEIN • 5

BIRNEY BERRY SALAD CAN BE VEGAN / 16 GF
Fresh Berries, Spring Mix, Baby Arugula, Lemon Basil, Pickled Red Onions, Candied Walnuts, Shaved Manchego, Tangy Balsamic Vinaigrette

MISO CURRY VEGGIE BOWL VEGAN / 14 GF
Kabocha Squash, Roasted Turnips, Sweet Potato, Parsnip, Ginger Salsa Verde, Shaved Radish, Pepitas, Crispy Shallots

AGAVE CRUNCH SALAD / 15 GF
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Sweet + Tangy Mustard Dressing

VEGGIE RISOTTO BOWL VEGAN / 15.5 GF
Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula

GREEN GODDESS SALAD CAN MAKE VEGAN / 16
Bibb Lettuce, Parm Focaccia Croutons, Shaved Parmesan, Green Goddess Dressing, Grilled Lemon, Fresh Herbs, Evoo

MAIN PLATES

PADRES PRIME RIB SANDWICH / 23
Slow Roasted Smoked Prime Rib, With Roasted Tomato Aioli, Crispy Buttermilk Onion, Green Leaf Lettuce, Gouda Sauce

FISH + CHIPS CAN MAKE VEGAN / 23
Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup

CARNITAS TACOS / 20 GF
Braised Pork Shoulder, Fresh Kiwi Salsa, Cabbage, Pickled Fresno, Avocado Crema, Cilantro, Corn Tortillas, side of Pinto Beans + Cheese

HOLY GHOST SANDWICH CAN MAKE VEGAN / 22
Crispy Chicken, Tangy Mustard Slaw, Pickled Red Onion, Pickles, Holy Ghost Pepper Aioli, Brioche Bun With Fries or Side Salad
Vegan Bun Is Seedy Whole Wheat | ADD HOLY GHOST CHILI OIL | \$1

PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 20
Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Crispy Shallots, Brioche Bun With Fries or Side Salad
Vegan Bun Is Seedy Whole Wheat | ADD HOLY GHOST CHILI OIL | \$1

TRUFFLE BLANCO BURGER CAN MAKE VEGAN / 20
White Cheddar, Truffle Aioli, Citrusy Arugula, Onion Jam, Heirloom Tomato, Brioche Bun With Fries or Side Salad
Vegan Bun Is Seedy Whole Wheat | ADD HOLY GHOST CHILI OIL | \$1

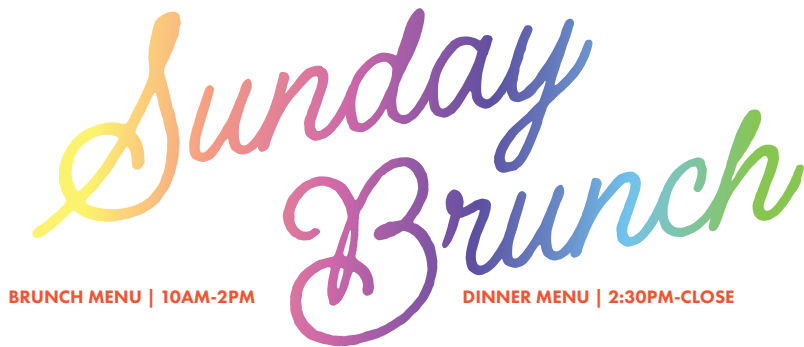
WAGYU JAM BURGER / 23
Gouda, Bacon Jam, Bibb lettuce, Heirloom Tomato, Garlic Aioli, Brioche Bun With Fries or Side Salad

DESSERTS

HAZELNUT CHOCOLATE GANACHE TORTE / 11
Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel

VEGAN CARROT CAKE / 12
locally made by Sierra’s Baking Corner | candied walnuts, pineapple carrot sauce, vegan + gluten-free

A 3% SURCHARGE WILL BE
ADDED TO EACH CHECK TO
HELP COVER INCREASING
OPERATIONAL & LABOR
COSTS



SHAREABLES + SALADS

PISTACHIO + MEYER LEMON DONUTS / 12
Pistachio Butter, Creme Anglaise

SMOKED CHOOK WINGS / 18
SESAME TAMARI GOCHUJANG GF | PASSIONFRUIT CHILI GF | BEER BUFFALO -or- GF BUFFALO | KIWI SERRANO GF | GARLIC + HERB + PARM GF

ELOTE CRAB DIP / 17.5
Charred Corn, Pulled Jumbo Lump Crab, Cheddar, Franks Red Hot, Crostini

SPRING ROLLS VEGAN / 15 GF
Spring Mix, Quinoa, Sliced Bell Pepper, Savoy Cabbage, Carrots, Thai Peanut Sauce

MUSHROOM BULGOGI FRIES VEGAN / 18
Tamari Mushrooms, Wasabi 'Aioli', Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 18 GF
Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

AGAVE CRUNCH SALAD / 15 GF
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Sweet + Tangy Mustard Dressing

BIRNEY BERRY SALAD CAN BE VEGAN / 16 GF
Fresh Berries, Spring Mix, Baby Arugula, Lemon Basil, Pickled Red Onions, Candied Walnuts, Shaved Manchego, Tangy Balsamic Vinaigrette

BRUNCH FAVORITES

SUMMER BERRY PANCAKES / 15
Fresh Berries, Crème Anglaise, Vanilla Whip, Berry Compote

KALI BREAKFAST TACOS CAN BE VEGETARIAN / 12
Crispy Bacon, Scrambled Eggs, Smashed Fries, Monterey Jack, Chipotle Aioli, Pico De Gallo
Cheesy Crust +1 | Avocado +2 | Holy Ghost Chili Oil +1

CARNITAS HASH / 18 GF
Sweet Potato, Bell Peppers, Onions, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles

VEGGIE HASH VEGETARIAN / 16 GF
Impossible Meat, Fried Egg, Sweet Potato, Bell Peppers, Onions, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles

LAMB SWEET POTATO HASH / 18 GF
Fried Egg, Chimichurri, Sweet Potato, Bell Peppers, Onions, Queso Fresco, Lime Crema, Jalapeños, Green Onions

CHICKEN TINGA CHILAQUILES / 18 GF
Shredded Chicken Tinga, Poached Egg, Salsa Rojo, Ranchero Beans, Avocado, Lime Crema, Cotija, Pickled Red Onion, Fried House Tortilla Chips

SALSA ROJO CHILAQUILES VEGAN / 16
Gardein Tinga, Salsa Rojo, Ranchero Beans, Avocado, Lime 'Crema', Vegan Cheddar Cheese, Pickled Red Onion, Fried House Tortilla Chips

LUNCH

KARANCHI CHICKEN SANDO / 19
Karanchi Glazed Fried Chicken, Kimchi, Scrambled Egg, Gouda, Gochujang Aioli, Brioche Bun, *With Fries or Side Salad*

FISH + CHIPS CAN MAKE VEGAN / 23
Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup

TRUFFLE BLANCO BURGER CAN MAKE VEGAN / 20
White Cheddar, Truffle Aioli, Citrusy Arugula, Onion Jam, Heirloom Tomato, Brioche Bun *With Fries or Side Salad*
Vegan Bun Is Seedy Whole Wheat | **ADD HOLY GHOST CHILI OIL | \$1**

WAGYU JAM BURGER / 23
Gouda, Bacon Jam, Bibb lettuce, Heirloom Tomato, Garlic Aioli, Brioche Bun *With Fries or Side Salad*

ADD-ONS + SIDES

FRUIT CUP / 7 SIDE OF BACON / 4 SAUSAGE LINKS / 6 POACHED EGG / 2 SMASHED POTATOES / 5