

SHAREABLES



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

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



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

‘Dream Dressing’ made by the winners of the Annual Fourth Grade Salad Dressing
Competition at Birney Elementary. 20% of sales to be donated back to the school!

SMALL PLATES

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

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

SALADS + BOWLS

PICK YOUR PROTEIN

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

- MISO CURRY VEGGIE BOWL VEGAN / 14 GF
Kabocha Squash, Roasted Turnips, Sweet Potato, Parsnip, Ginger Salsa Verde, Shaved Radish, Pepitas, Crispy Shallots
- CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF
Charred Red Grapes, Fresh Blueberries, Goat Cheese, Sliced Almonds, Crispy Pancetta, Candied Kumquats, Spring Mix, Kumquat-Passion Fruit Vin
- HONEY CRUNCH SALAD / 15 GF
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey 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

- 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

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

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

BLOOD ORANGE PISTACHIO CAKE / 13
Almond Vanilla Cake, Fresh Blood Oranges, Orange Blossom, Citrus Glaze, Crushed Pistachios + Pistachio Gelato

Sunday Brunch

BRUNCH MENU | 10AM-2PM

DINNER MENU | 2:30PM-CLOSE

SHAREABLES + SALADS

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

BARBACOA LAMB FRIES / 18 GF

Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

HONEY CRUNCH SALAD / 15 GF

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing

CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF

Charred Red Grapes, Fresh Blueberries, Goat Cheese, Almonds, Crispy Pancetta, Candied Kumquat, Spring Mix, Kumquat-Passion Fruit Vinaigrette

BRUNCH FAVORITES

SUMMER BERRY PANCAKES / 15

Fresh Berries, Crème Anglaise, Vanilla Whip, Berry Compote

KALI BREAKFAST TACOS / 12

Crispy Bacon, Scrambled Eggs, Smashed Fries, Monterey Jack, Chipotle Aioli, Pico De Gallo, Add a Cheesy Crust +1

CHIMI BREAKFAST TACOS / 11 CAN MAKE VEGAN +1.5

Mixed Mushrooms, Fire-Roasted Poblano, Scrambled Eggs, Monterey Jack Cheese, Smashed Fries, Housemade Chimichurri, Lime Crema

SUNRISE OATS BOWL VEGAN / 14 GF

Overnight Oats, Fresh Blueberries, Fresh Sliced Kiwi, Anzac Crumbles, Passion Fruit Coulis, Chia Seeds

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

SANDWICHES

KARANCHI CHICKEN SANDO / 19

Karanchi Glazed Fried Chicken, Kimchi, Scrambled Egg, Gouda, Gochujang Aioli, Brioche Bun, With Fries or Side Salad

SUNDAY FISH SANDO / 19

Beer Battered Fish, Cajun Remoulade, Slaw, Pickled Onions, Seedy Whole Wheat Bun, With Cajun Fries or Side Salad

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 MIXED FRUIT + CRÈME ANGLAISE SIDE OF BACON / 4
POACHED EGG / 2 SMASHED POTATOES / 5