

Menu

SHAREABLES

CAROLINA BBQ CHICKEN SLIDERS / 19

Fresh Peach, Boursin, Arugula, Pickled Onions,
Pretzel Buns, Pickles

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 / 19

Charred Corn, Pulled Jumbo Lump Crab,
Cheddar, Franks Red Hot, Crostini

MUSHROOM BULGOGI FRIES VEGAN / 20

Tamari Mushrooms, Wasabi 'Aioli',
Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 20 GF

Smoked Lamb, Chimichurri, Queso Fresco, Garlic Aioli, Spring Onions

SMALL PLATES

CHILI-CRISP COCONUT BRUSSELS

CAN BE MADE VEGAN / 14 GF

Crispy Fried House Bacon, Karanchi Chili Glaze,
Lime, Toasted Coconut

VEGAN MAC + CHEESE / 14

Serrano Coconut 'Cheese' Sauce, Panko Crust, "Parmesan"
add a protein - fried chicken, bacon, lamb, gardein

SHORT RIB TOSTADAS / 18

Avocado Puree, Slaw, Queso Fresco, Pickled Onion,
Chile Lime Crema, Cilantro - Corn Salad

GIRL DINNER / 15

Small Caesar Salad, Skinny Fries + Spicy Chinese Mustard Aioli

SALADS

PICK YOUR PROTEIN

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

CHILE GLAZED SALMON + ORZO CAN BE VEGAN / 21.5

Roasted Corn + Veggie Orzo, Crispy Onions, Chimichurri

VEGGIE RISOTTO BOWL VEGAN / 15.5 GF

Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula

BIRNEY BERRY SALAD CAN BE VEGAN / 16 GF

Fresh Berries, Spring Mix, Baby Arugula, Lemon Basil, Pickled Red Onions, Candied Walnuts, Manchego, Tangy Balsamic Vinaigrette

GREEN GODDESS SALAD CAN MAKE VEGAN / 16

Bibb Lettuce, Brioche Croutons, Shaved Parmesan, Green Goddess Dressing, Grilled Lemon, Fresh Herbs, Evoo

MAINS

FISH + CHIPS CAN MAKE VEGAN / 23

Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup

MANGO FISH TACO TRIO / 21 GF

Mango Salsa, Crunchy Slaw, Chipotle Aioli, Chile Lime Crema, Cotija, side of Fresh Corn Salad

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

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 / 12

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

Sunday Brunch

BRUNCH MENU | 10AM-2PM *** DINNER MENU | 2:30PM-CLOSE

Specials

CAROLINA BBQ CHICKEN SLIDERS / 19
Boursin, Arugula, Pickled Onions, Peaches, Pretzel Bun, Pickles

CHILE GLAZED SALMON / 21.5
Roasted Corn Orzo, Crispy Onions, Chimichurri

SHAREABLES + SALADS

SHORT RIB TOSTADAS / 18 *
Cabbage Slaw, Avocado Puree, Queso Fresco, Pickled Onion, Chile Lime Crema, Micro Cilantro. Side Of Corn Salad

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

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

BRUNCH FAVORITES

SUMMER BERRY PANCAKES / 15
Fresh Berries, Crème Anglaise, Vanilla Whip, Berry Compote - Short Stack available

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

SHORT RIB HASH / 18
Beer Braised Short Rib, 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, Hash Patty 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, Hash Patty 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, Hash Patty or Side Salad*

ADD-ONS + SIDES

FRUIT CUP / 7 SIDE OF BACON / 4 SAUSAGE PATTIES / 6 POACHED EGG / 2 HASH PATTY / 4

*** AVAILABLE DURING BRUNCH/DINNER SWITCH OVER