

SHAREABLES

NZ SAUSAGE ROLLS / 12
Housemade New Zealand Ketchup

SMOKED CHOOK WINGS / 18

KARANCHI CHILI CRUNCH GF +
ADD XTRA SPICY CHILI OIL +1
SESAME TAMARI GOCHUJANG GF
BEER BUFFALO -or- GF BUFFALO
ROASTED GARLIC + HERB + PARM GF

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

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

ELOTE CRAB DIP / 19
Charred Corn, Pulled Jumbo Lump Crab,
Cheddar, Franks Red Hot, Crostini

MUSHROOM BULGOGI FRIES VEGAN / 20 GF
Tamari Mushrooms, Wasabi ‘Aioli’,
Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 20 GF
Smoked Lamb, Creamy Chimichurri, Queso Fresco,
Garlic Aioli, Spring Onions



DOUBLE DUCK SMASH BURGER / 15
2 Duck Patties, American Cheese, Caramelized Onions,
Dijonaise, side of Fries (only available sundays)

SMALL PLATES

BIRRIA SHORT RIB TOSTADAS / 18 GF
Avocado Ppuree, Slaw, Queso Fresco, Pickled Onion,
Chile Lime Crema, Cilantro - Corn Salad

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](#)

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

SALADS + BOWLS

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, Crunchy Beets

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

MAINS

FISH + CHIPS CAN MAKE VEGAN / 23 GF
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 GF
locally made by Sierra’s Baking Corner | candied walnuts, pineapple carrot sauce

Sunday Brunch

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

DOUBLE DUCK
SMASH BURGER / 15
2 Duck Patties, American Cheese,
Caramelized Onions, Dijonaise,
side of Fries



SHAREABLES + SALADS

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

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

SMOKED CHOOK WINGS / 18
KARANCHI CHILI CRUNCH GF | SESAME TAMARI GOCHUJANG GF | BEER BUFFALO -or- GF BUFFALO | 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 / 20 GF
Tamari Mushrooms, Wasabi 'Aioli', Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 20 GF
Smoked Lamb, Queso Fresco, Creamy Chimichurri, 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

SMOKEY MOUNTAIN SHRIMP + GRITS / 23
Grilled Shrimp, Garlic Mushrooms, Benton's Bacon,
Heirloom Tomato, Heirloom Cheesy Grits

BIRRIA SHORT RIB BURRITO / 14
Short Rib, Crunchy Potatoes, Guacamole,
Pico de Gallo, Queso Fresco

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
Birria Short Rib, Sweet Potato, Bell Peppers, Onions, Fried Egg,
Avocado Crema, Queso Fresco, Pickled Fresno Chiles

VEGGIE HASH VEGETARIAN / 16 GF
Impossible Meat, 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 Roja,
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

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

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

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 GF
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

***ALL NON-BRUNCH FAVORITES AVAILABLE
DURING BRUNCH/DINNER SWITCH OVER