

SHAREABLES

Menu



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

SMALL PLATES

BIRRIA SHORT RIB TOSTADAS / 18 **GF**

Avocado Puree, 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

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

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



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

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

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 VEGAN / 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 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

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*

*** AVAILABLE DURING BRUNCH/DINNER SWITCH OVER