

SHAREABLES

HOT HONEY HARISSA VEGGIES / 17.5
Roasted Veggies, Whipped Lemon Feta, Citrus Vinaigrette Arugula
suggested protein add-on: Salmon

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**

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

WHIPPED FETA + LAMB SLIDERS / 21
Whipped Citrus Feta, Bibb Lettuce, Roma Tomato, and Pickled Onion

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



SMALL PLATES

SAUSAGE ROLLS / 12
Housemade New Zealand Ketchup

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

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

PUMPERNICKEL CHICORY PANZANELLA CAN BE VEGAN / 17
Frisée, Radicchio, Mandarin, Toasted Pumpernickel Croutons, Orange Honey Vinaigrette, Blue Cheese, Pistachio

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

CRUNCHY KALE SALAD / 17
Baby Black Kale, homemade Caesar Dressing topped with Croutons, Toasted Hazelnut, Parmesan Crisp, and Boquerones Frito

MAINS

DOUBLE DUCK SMASH BURGER / 21
ONLY \$15 ON SUNDAYS!
2 Duck Patties, American Cheese, Caramelized Onions, Dijonaise, side of Fries

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

SMOKEHOUSE BACON BURGER CAN MAKE VEGAN / 21
White Cheddar, Benton's Bacon, Bibb, Onion, Heirloom Tomato, Special Sauce, Brioche Bun With Fries or Side Salad
Vegan Bun Is Seedy Whole Wheat | ADD HOLY GHOST CHILI OIL | \$1

DESSERTS

HAZELNUT CHOCOLATE GANACHE TORTE / 12
Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel

SUNDAY BRUNCH

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

SHAREABLES + SALADS

- 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
- CRUNCHY KALE SALAD CAN MAKE VEGAN / 17**
Baby Black Kale, homemade Caesar Dressing topped with Croutons, Toasted Hazelnut, Parmesan Crisp, and Boquerones Frito

BRUNCH FAVORITES

- PUMPKIN PRALINE PANCAKES / 16**
Bourbon Whipped Cream
- SMOKEY MOUNTAIN SHRIMP + GRITS / 21**
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
- 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 Rojo, 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

- HOT HONEY HARISSA VEGGIES / 17.5**
Roasted Veggies, Whipped Lemon Feta, Citrus Vinaigrette Arugula
- SMOKEHOUSE BACON BURGER CAN MAKE VEGAN / 21**
White Cheddar, Benton’s Bacon, Bibb, Onion, Heirloom Tomato, Special Sauce, Brioche Bun *With Fries or Side Salad*
Vegan Bun Is Seedy Whole Wheat
- 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
- DOUBLE DUCK SMASH BURGER / ONLY 15!**
2 Duck Patties, American Cheese, Caramelized Onions, Dijonaise, side of Fries



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