

## SHAREABLES

**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

**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

## 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

**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

Menu

## 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

**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*

**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**  
A 3% SURCHARGE WILL BE ADDED TO ALL ORDERS WITH SPECIAL REQUESTS. ALL PRICES ARE SUBJECT TO SEASONAL FLUCTUATIONS IN THE COSTS OF CERTAIN INGREDIENTS.  
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

**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 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, 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

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

**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**