

SHAREABLES

CAROLINA BBQ SLIDERS / 19
Fresh Peach, Boursin, Arugula, Pickled Onions, Pretzel Buns, Pickles

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

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 / 17.5
Charred Corn, Pulled Jumbo Lump Crab,
Cheddar, Franks Red Hot, Crostini

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



SMALL PLATES

SHORT RIB TOSTADAS / 18 GF
Coca Cola Braised, Slaw, Avocado Puree, Queso Fresco,
Pickled Onion, Chile Lime Crema, Micro Cilantro. Corn Salad

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

VEGAN MAC + CHEESE / 14
Serrano Coconut ‘Cheese’ Sauce, Panko Crust, “Parmesan”
add a protein - fried chicken, bacon, lamb, gardein

CHILI-CRISP COCONUT BRUSSELS
CAN BE MADE VEGAN / 14 GF
Crispy Fried House Bacon, Karanchi Chili Glaze,
Lime, Toasted Coconut

SALADS + BOWLS

PICK YOUR PROTEIN

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

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

VEGGIE RISOTTO BOWL VEGAN / 15.5 GF
Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula

GREEN GODDESS SALAD CAN MAKE VEGAN / 16
Bibb Lettuce, Parm Focaccia Croutons, Shaved Parmesan, Green Goddess Dressing, Grilled Lemon, Fresh Herbs, Evoo

CHILE GLAZED SALMON + ORZO CAN MAKE VEGAN / 21.5
Roasted Corn + Veggie Orzo, Crispy Onions, Chimichurri

MAIN PLATES

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 / 11
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 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 GF ***
Coca Cola Braised, 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, Shaved Manchego, Tangy Balsamic Vinaigrette

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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 GF**
Coca Cola Braised Short Rib, Sweet Potato, Bell Peppers, Onions, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles
- VEGGIE HASH VEGAN / 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 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 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*

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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