

SHAREABLES



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

CAROLINA BBQ CHICKEN 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

SHORT RIB TOSTADAS / 18 **GF**
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

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, Flash Fried Arugula

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

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

MAINS

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 CHICKEN 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 *
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 VEGETARIAN / 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, Hash Patty 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, Hash Patty or Side Salad*
Vegan Bun Is Seedy Whole Wheat | **ADD HOLY GHOST CHILI OIL | \$1**

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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

*** AVAILABLE DURING BRUNCH/DINNER SWITCH OVER