SHAREABLES



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

Menu

ON SPECIAL SHORT RIB TOSTADAS / 18

Coca Cola Braised, Cabbage Slaw, Avocado Puree, Queso Fresco, Pickled Onion, Chile Lime Crema, Micro Cilantro. Side Of Corn Salad

SMALL PLATES

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

MISO CURRY VEGGIE BOWL VEGAN / 14 GF

Kabocha Squash, Roasted Turnips, Sweet Potato, Parsnip, Ginger Salsa Verde, Shaved Radish, Pepitas, Crispy Onions

AGAVE CRUNCH SALAD / 15 GF

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Sweet + Tangy Mustard Dressing

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

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 CHILL OIL | \$1

PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 20

Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Buttermilk Crispy Onions, Brioche Bun With Fries or Side Salad Vegan Bun Is Seedy Whole Wheat | ADD HOLY GHOST CHILL 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 CHILL 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

 $locally \ made \ by \ Sierra's \ Baking \ Corner \ | \ candied \ walnuts, pineapple \ carrot \ sauce, \ vegan \ + \ gluten-free$

A 3% SURCHARGE WILL BE ADDED TO EACH CHECK TO HELP COVER INCREASING OPERATIONAL & LABOR COSTS



CREME PANCAKES WITH WHIPPED CREAM

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

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

AGAVE CRUNCH SALAD / 15 GF *

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Sweet + Tangy Mustard Dressing

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

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 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

ADD-ONS + SIDES

FRUIT CUP / 7 SIDE OF BACON / 4 SAUSAGE PATTIES / 6 POACHED EGG / 2 HASH PATTY / 4