

SMALL PLATES

- GIRL DINNER / 14**

Small Caesar Salad, Grated Parm, Croutons, Shoestring Fries + Side of Spicy Chinese Mustard Sauce
- CHILI-CRISP COCONUT BRUSSELS**

CAN BE VEGAN / 14 GF

Pan Roasted, Crispy Fried House Bacon, Karanchi Chili Glaze, Lime, Toasted Coconut
- MAC + CHEESE VEGAN / 14**

Serrano Coconut ‘Cheese’ Sauce, Panko Crust, “Parmesan”
add a protein - fried chicken, bacon, lamb, gardein
- SAUSAGE ROLL BITES / 12**

Tangy Mustard + Ketchup

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, Old Bay Buttered Bread
- MUSHROOM BULGOGI FRIES VEGAN / 18**

Sweet Tamari Marinated Mushrooms, Wasabi ‘Aioli’, Gochujang Sauce, Green Onion, Furikake
- BARBACOA LAMB FRIES / 18 GF**

Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

SALADS + BOWLS

PICK YOUR PROTEIN

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

- MISO CURRY VEGGIE BOWL VEGAN / 14 GF**

Kabocha Squash, Roasted Turnips, Sweet Potato, Parsnip, Ginger Salsa Verde, Shaved Radish, Pepitas, Crispy Shallots
- CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF**

Charred Red Grapes, Fresh Blueberries, Goat Cheese, Sliced Almonds, Crispy Pancetta, Candied Kumquats, Spring Mix, Kumquat-Passion Fruit Vin
- HONEY CRUNCH SALAD / 15 GF**

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey 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

- CARNITAS TACOS / 20 GF**

Braised Pork Shoulder, Fresh Kiwi Salsa, Cabbage, Pickled Fresno, Avocado Crema, Cilantro, Corn Tortillas, side of Pinto Beans + Cheese
- FISH + CHIPS CAN MAKE VEGAN / 22**

Fried Rockfish, Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup, Lemon
- PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 19**

Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Crispy Shallots, On Focaccia With Fries or Side Salad
- 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
- WAGYU JAM BURGER / 21**

Gouda, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic Aioli, Brioche Bun With Fries or Side Salad
- HOLY GHOST SANDWICH CAN MAKE VEGAN / 21**

Crispy Fried Chicken, Tangy Mustard Slaw, Pickled Red Onion, Pickles, Holy Ghost Pepper Aioli, Brioche Bun With Fries or Side Salad
add extra hot chili oil \$1 | vegan bun is seedy whole wheat

EXECUTIVE CHEF | STEVE MARTINEZ

A 3% SURCHARGE WILL BE ADDED TO EACH CHECK TO HELP COVER INCREASING OPERATIONAL & LABOR COSTS
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERTS

- HAZELNUT CHOCOLATE GANACHE TORTE / 11**

Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel
- BLOOD ORANGE PISTACHIO CAKE / 13**

Almond Vanilla Cake, Fresh Blood Oranges, Orange Blossom, Citrus Glaze, Crushed Pistachios + Pistachio Gelato

SUNDAY BRUNCH

BRUNCH MENU AVAILABLE
SUNDAY | 10AM-2PM
REGULAR SUNDAY MENU | 2:30PM-CLOSE

SHAREABLES + SALADS

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, Old Bay Buttered Bread

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

BARBACOA LAMB FRIES / 18 GF
Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

HONEY CRUNCH SALAD / 15 GF
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing

CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF
Charred Red Grapes, Fresh Blueberries, Goat Cheese, Almonds, Crispy Pancetta, Candied Kumquat, Spring Mix, Kumquat-Passion Fruit Vinaigrette

BRUNCH FAVORITES

KALI BREAKFAST TACOS / 12
Crispy Bacon, Scrambled Eggs, smashed tots, Monterey Jack, Chipotle Aioli, Pico De Gallo, add a cheesy layer

CHIMI BREAKFAST TACOS / 11 CAN MAKE VEGAN +1.5
Mixed Mushrooms, Fire-Roasted Poblano, Scrambled Eggs, Monterey Jack Cheese, Smashed tots, Housemade Chimichurri, Lime Crema

SUNRISE OATS BOWL VEGAN / 14 GF
Overnight Oats, Fresh Blueberries, Fresh Sliced Kiwi, Anzac Crumbles, Passion Fruit Coulis, Chia Seeds

BUTTERMILK PANCAKES / 12
Fluffy Buttermilk Pancakes, whipped butter, maple syrup

CHURRO PANCAKES / 14
Cinnamon And Sugar Coated Fluffy Buttermilk Pancakes, Salted Cajeta Drizzle. Topped With Churros And Whipped Cream

CARNITAS HASH /18 GF
Crunchy Sweet Potato, Bell Peppers, Onions, Carnitas, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles GF

LAMB SWEET POTATO HASH / 18 GF
Lamb Barbacoa, Fried Egg, Chimichurri, Queso Fresco, Lime Crema, Jalapeños, Green Onions

VEGGIE HASH / 16 GF
Impossible Meat, Fried Egg, Avocado ‘Crema’, Queso Fresco, Pickled Fresno Chiles, 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

SANDWICHES

KARANCHI CHICKEN SANDO / 19
Karanchi Glazed Fried Chicken, Kimchi, Scrambled Egg, Gouda, Gochujang Aioli, Brioche Bun, *With Fries or Side Salad*

SUNDAY FISH SANDO / 19
Beer Battered Fish, Cajun Remoulade, Slaw, Pickled Onions, Seedy Whole Wheat Bun, *With Cajun Fries or Side Salad*

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

WAGYU JAM BURGER / 21
Gouda, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic Aioli, Brioche Bun *With Fries or Side Salad*

ADD-ONS + SIDES

FRUIT CUP / 7 MIXED FRUIT + CRÈME ANGLAISE
SIDE OF BACON / 4
PORK SAUSAGE LINKS / 6
POACHED EGG / 2
SMASHED POTATOES / 5