



Salads

(add seasoned or blackened chicken or shrimp - 3.75)

BEETS 9 V GF (VG = no goat cheese mousse)

malbec-brown sugar caramelized red beets, chardonnay-ginger pickled golden beets, goat cheese mousse, Marcona almonds, balsamic gastrique

JEWELS OF BANGKOK 8 V CF (GF & VG = no wonton threads)

heirloom gem lettuces, broccolini, red cabbage, green onions, cauliflower, tart pickled mango, 5 spice crispies, house-made thai peanut potion

ZEN CRUNCH 8.5 GF V (VG = no dressing)

curly Kale, baby Kale, chopped broccolini, miso-caramel walnuts, shaved red cabbage, purple onion, curry pickled local honey crisp apples, roasted pumpkin seeds, scallion-herb buttermilk dressing

Tapas

MEZZE PLATE 4.25 V VG

warm, zah'taar dusted pita, our signature house-made lemon-garlic hummus, chef's choice veggie crudite, smoked almonds, dill-mint toum, pink champagne pickled onions

RAVIOLI 4.75 V

hand-made, colossal 5 cheese ravioli, smokey chipotle asiago cream sauce, baby kale

DUCK WONTONS 8

crispy fried wontons stuffed with duck bacon, sweet corn, and cream cheese served with apricot jezebel jam

RIBEYE QUESADILLA 9

monterray jack, white cheddar, and asiago cheeses, hand-cut ribeye, flour tortilla, dijon-horseradish cream

LAMB KOFTA 12

zah'taar spiced, house-ground lamb patties, warm pita, baby kale, feta, champagne pickled onions, spicy harissa cream, dill-mint toum

DEVILS ON HORSEBACK 7 GF

bacon wrapped, marcona almond stuffed, medjool dates, deep fried, served with goat cheese mousse, mango blossom honey and marcona almond dust

CHILI GARLIC SHRIMP 8 GF

house-made fillipino chili garlic sauce, 1/2 lb petit coastal shrimp, scallions, fresh lime

MUSSELS 8 GF

PEI mussels, house-made green curry, coconut milk, garlic toast, charred lemon

CHICKEN WINGS 13 GF

(1 flavor choice combination per order, extra sauces, dips, and pickles +.50 each)

1 dozen deep fried chicken wings served with chef's choice of veggie crudite and house-made pickled curiosity

garlic-herb buffalo, herb ranchero, & garlic dills
 house-made korean bbq, house-made kimchi ranchero, & hot pot carrots
 nashville hot hot, dill pickle ranchero, & spicy sweet pickled jalapeños
 meyer lemon pepper, scallion-herb ranchero, champagne pickled onions
 house-made jamaican jerk, jezebel-habañero aioli, & drunken dill pickled jalapeños
 mumbai coconut curry, spicy cilantro chutney cream & curried lemon dilly beans

2 DOZEN NAKED WINGS WITH ALL THE THINGS..... \$32