



FIRST THINGS FIRST

- EDAMAME** **VG GS** 8
Ginger/ Garlic/ Tamari/ Sesame Oil/ Sriracha
- BUTTERNUT SQUASH HUMMUS** **VG GS** 10
Frisée/ Granny Smith Apples/ Walnuts
White Balsamic Vinaigrette/ Pita Points
- SPICY TUNA + CRISPY RICE*** **GS** 13
Spicy Ahi Tuna/ Crispy White Rice/ Sriracha
Spicy Aioli/ Scallions/ Sesame Seeds
- TEMPURA VEGETABLES** **VG GS** 10
Carrots/ Zucchini/ Yellow Squash
Oyster Mushrooms/ Broccolini
Sweet Chili Sauce/ Lemon Aioli
- PERUVIAN CHICKEN SKEWERS** **GS** 13
Chimichurri Aioli/ Frisée/ Lime
- CALAMARI STEAK FRIES** **GS** 11
Sweet Chili Aioli/ Lemon
- CAULIFLOWER FUNDIDO** **VG GS** 13
Roasted Poblano Peppers/ Scallion Chili Sauce
Crème Fraîche/ Havarti Cheese
Radish/ Corn Tortilla Strips
- TRUFFLE FRIES** **VG GS** 9
Parmesan/ Truffle Aioli

DINNER

Our fryers are dedicated to gluten-free products. Please notify us of any allergies. Our kitchen is not an allergen-free environment and the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens) during normal kitchen operations involving shared cooking and preparation areas.

V: Menu item is, or with modifications, can be prepared vegetarian. Ask your server.

VG: Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS: Menu item is, or with modifications, can be prepared without gluten. Ask your server.

*Consuming undercooked eggs and meats increases the risk of food-borne illness and will be served only upon customer request.

[Substitute gluten-free bread or pasta +2]

20% gratuity may be added to parties of 6 or more.]

SOUP + SALADS

- DAILY SOUP** **GS** cup 6
Please ask your server
- KALE + QUINOA SALAD** **VG GS** 17
Roasted Butternut Squash/ Crispy Chickpeas
Apples/ Feta/ Cranberries/ Maple Dijon Vinaigrette
Add Pulled Chicken or Lightly Fried Tofu +4
Add Salmon Filet* +7
- GRILLED SAVOY CABBAGE SALAD** **VG GS** 18
Grilled Savoy + Radicchio/ Pulled Chicken
Carrots/ Edamame/ Granny Smith Apples
Miso Dressing/ Spiced Cashews/ Togarashi Crisp
Sub Lightly Fried Tofu No Charge
Sub Salmon Filet* +3
- ROASTED BEET SALAD** **VG GS** 17
Spring Mix/ Maple Glazed Beets/ Avocado
Granny Smith Apples/ Toasted Almonds
Cranberries/ Goat Cheese/ White Balsamic Vinaigrette
Add Pulled Chicken or Lightly Fried Tofu +4
Add Salmon Filet* +7

FRIDAY NIGHT FISH FRY

- FRIED COD** **GS** 19
Gluten-Free Beer Batter/ Hand-Cut Fries
"Malt" Vinegar Salt/ Root Veg Slaw

SANDWICHES

- All sandwiches served with choice of hand-cut fries or kale salad. Sub sweet potato fries +2. Sub cup of soup +3.
- HOT CHICKEN SANDWICH** **GS** 17
Buttermilk Fried Chicken/ Savoy Cabbage Slaw
Pickles/ Spicy Chipotle Sauce
Add Bacon +3.5
- EVERLY REUBEN** **VG GS** 18
Pastrami/ White Cheddar/ House-Made Kale
Kraut/ Russian Dressing/ Marbled Rye
Vegan Reuben Available
- HOUSE BURGER** **GS** 16
Sharp Cheddar/ Pickles/ Red Onions
Arugula/ Garlic Aioli/ Wheat Brioche
Add Bacon +3.5 / Add Sunny Egg* +2
Add Avocado +2.5
- CHICKEN TIKKA MASALA
FLATBREAD SANDWICH** **GS** 16
Cilantro/ Red Onions/ Fried Onions/ Crème Fraîche
- QUINOA BURGER** **VG GS** 16
Black Bean Quinoa Patty/ Chipotle Aioli/ Arugula
Avocado/ Pickles/ Tomato/ Wheat Bun

PASTA + GRAINS

- SO-CAL GRAIN BOWL** **VG GS** 15
Quinoa/ Brown Rice/ Lentils/ Marinated Kale
House-Pickled Veg/ Cashews/ Sunflower Seeds
Harissa Aioli/ Chimichurri/ Sunny Egg*
Add Pulled Chicken or Lightly Fried Tofu +4
Add Salmon Filet* +7
- CALABRIAN SHRIMP FETTUCCINE** **VG GS** 22
Sun-Dried Tomatoes/ Grape Tomatoes
Onion/ Broccolini/ Calabrian Chilis
- BUTTERNUT SQUASH
+ FORBIDDEN RICE CURRY** **VG GS** 15
Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis
Add Pulled Chicken or Lightly Fried Tofu +4
Add Salmon Filet* +7
- PASTA BOLOGNESE** **GS** 24
Meat Sauce/ Parmesan/ Ricotta/ Breadcrumbs



MAINS

- BAJA FISH TACOS** **GS** 18
Chickpea-Battered Cod/ Corn Tortillas
Chipotle Aioli/ Shaved Cabbage/ Pico de Gallo
Cilantro/ Lime/ Pineapple Coleslaw
- THAI-STYLE CRISPY CHICKEN** **GS** 22
Botan Rice/ Sweet Chili Sauce/ Garlic Arugula
- POZOLE VERDE** **VG GS** 17
Oyster Mushrooms/ Hominy/ Crème Fraîche
Avocado/ Radishes/ Romaine/ Tortilla Strips/ Lime
Add Pulled Chicken +4
- ROMESCO SALMON*** **GS** 26
Tri-Colored Carrots/ Potatoes
Broccolini/ Romesco Sauce
- STEAK FRITES*** **GS** 38
12 oz. NY Strip/ Herb Butter/ Sweet Potato Frites
Argentine Chimichurri/ Spicy Aioli
Mixed Greens/ White Balsamic Vinaigrette
- TEA BRAISED PORK** **GS** 24
Honolulu Tea/ Sour Cream Mashed Potatoes
Mushrooms/ Carrots/ Edamame

À LA CARTE SIDES

- KALE SALAD** **VG GS** 4
Sherry Vinaigrette/ Apples
Breadcrumbs/ Parmesan
- SOUR CREAM MASHED POTATOES** **VG GS** 4
- SWEET POTATO FRITES** **VG GS** 6
Chimichurri/ Spicy Aioli
- HAND-CUT FRIES** **VG GS** 5
- EVERLY MAC + CHEESE** **VG GS** 9
House-Made Beer Cheese
Breadcrumbs/ Cavatappi

