



DINNER

FIRST THINGS FIRST

- POKE NACHOS* GS 17**
Crispy Tapioca Chip/ Spicy Ahi Tuna/ Grilled Pineapple
Spicy Aioli/ Scallions/ Radish/ Sesame Seeds
- HEMPSEED HUMMUS TOAST VG GS 10**
Frisée/ Granny Smith Apples/ White Balsamic Vinaigrette
Gochugaru/ Walnuts
- THAI EGGPLANT CAPONATA + SILKEN TOFU VG GS 11**
Pine Nuts/ Mint/ Tarragon/ Cilantro
- CHICKPEA BATTERED ARTICHOKEs VG GS 10**
Lemon/ Smoky Red Pepper Aioli

- SCANDINAVIAN MEATBALLS GS 11**
Lingonberries/ Pickled Onions
- CAULIFLOWER FUNDIDO VG GS 12**
Roasted Poblano Pepper/ Crème Fraîche
Havarti Cheese/ Radish/ Crisp Corn Tortilla
- AVOCADO TOAST VG GS 13**
Crushed Avocado/ Cured Salmon*/ Fresno Chilis/ Red Onions
- CALAMARI STEAK FRIES GS 11**
Sweet Chili Aioli/ Lemon
- TRUFFLE FRIES VG GS 9**
Parm/ Truffle Aioli

MAINS

- GREEN GODDESS + GRILLED SHRIMP SALAD GS 19**
Spring Mix/ Tomatoes/ Onions/ Crispy Chickpeas
White Balsamic Vinaigrette/ Creamy Lemon Herb Dressing
- GRILLED SAVOY CABBAGE SALAD VG GS 17**
Grilled Savoy + Radicchio/ Pulled Chicken/ Carrots/ Edamame
Granny Smith Apples/ Miso Dressing/ Spiced Cashews/ Togarashi Crisp
[Sub Seared Tofu No Charge / Sub Salmon Filet* +3]
- 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 Seared Tofu +4 / Add Salmon Filet* +7]
- STEAK SANDWICH* GS 20**
Grilled Sirloin/ Tomato Relish/ Frisée/ Shoestring Potatoes
Garlic Aioli/ Clasen’s French Roll/ Hand Cut Fries or Kale Salad
- CHICKEN TIKKA MASALA FLATBREAD SANDWICH GS 16**
Cilantro/ Red Onions/ Fried Onions/ Crème Fraîche/ Hand Cut Fries or Kale Salad
- HOUSE BURGER* VG GS 16**
Sharp Cheddar/ Pickles/ Red Onions/ Arugula/ Garlic Aioli/ Wheat Brioche/ Hand Cut Fries or Kale Salad
[Sub Black Bean Quinoa Burger No Charge / Add Bacon +3.5 / Add Sunny Egg* +2 / Add Avocado +2.5]
- HONEY MUSTARD FRIED CHICKEN SANDWICH GS 17**
Spicy Honey Mustard/ House-Pickled Peppers/ Potato Bun/ Hand Cut Fries or Kale Salad
[Add Bacon +3.5]
- BUTTERNUT SQUASH + FORBIDDEN RICE CURRY VG GS 15**
Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis
[Add Pulled Chicken or Seared Tofu +4 / Add Salmon Filet* +7]
- GRILLED OYSTER MUSHROOMS VESUVIO VG GS 18**
Sautéed Peas/ Red Chimichurri/ Roasted Fingerlings/ Arugula
- SEAFOOD CASARECCE GS 25**
Seared Scallops*/ Shrimp/ Grilled Savoy + Radicchio/ Garlic Cream Sauce/ Parm
- THAI-STYLE CRISPY CHICKEN GS 22**
Botan Rice/ Sweet Chili Sauce/ Garlic Arugula
- BLACKBERRY GLAZED ATLANTIC SALMON* GS 26**
Blackberry Zhoug/ Fried Curry Leaves/ Pearl Couscous/ Beech Mushrooms
- RED WINE + HERB MARINATED SIRLOIN CAP STEAK* GS 30**
Chaat Masala Potatoes/ Parsley + Tomato Slaw/ Tamarind-Yogurt Sauce
- TEA BRAISED PORK GS 24**
Honolulu Tea/ Sour Cream Mashed Potatoes
Mushrooms/ Carrots/ Edamame

[Substitute gluten-free bread or pasta +2]

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.

19% gratuity may be added to parties of 6 or more.

FRIDAY NIGHT FISH FRY

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



EVERLY
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