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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

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.

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

SCANDINAVIAN MEATBALLS GS 11

Lingonberries/ Pickled Onions

CAULIFLOWER FUNDIDO VGS 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

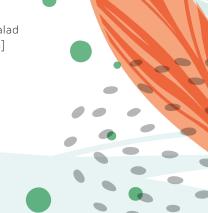
CALAMARI STEAK FRIES GS 11

Sweet Chili Aioli/ Lemon

TRUFFLE FRIES VG GS 9

Parm/ Truffle Aioli











ERIDAY MIGHT FISH FRY

FRIED COD GS 19

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

