

NON TRADITIONAL MENU OPTIONS

If your style is non traditional, we've got you covered :)

AZTEC MENU

MAYAN BEANS AND/CHIPS

HOUSE SMASHED RANCHO BEANS, PORK BELLY AND MELTED WHITE ONIONS SERVED WITH HOUSE MADE CORN MASA CHIPS

ENSALADA/FRESCA

SPANISH CRISP ROMAINE, MASA CHIPS, BLACK BEANS, HEIRLOOM TOMATOES, GREEN ONIONS, RED PEPPERS AND SHARP CHEDDAR ACCOMPANIED BY AN AVOCADO LIME VINAIGRETTE

SONORAN STREET CORN/CASSEROLE

WOOD FIRED LOCAL CORN STRIPPED FROM THE HUSK SERVED BUBBLING HOT IN A CHIPOTLE 5-CHEESE SAUCE

SPANISH/RICE

BASMATI RICE, RED CHILIES, CARAMELIZED ONION AND STEWED TOMATOES SERVED STEAMING HOT

PUEBLO TACO/BAR

*MEATS - BRICK CUMIN CHICKEN AND CHILI ORANGE PEEL PORK

*CHEESES - CHEDDAR JACK, CONTIJA, AND QUESO FRESCA

*SALSAS - HEIRLOOM TOMATO AND TOMATILLO

*GARNISHES AND SAUCES - PICKLED RADISHES, PICKLED JALAPENOS, PICO DE GALLO, SHREDDED CABBAGE, MEXICAN SOUR CREAM, TAPATIO AND LIMES

THAI JUAN MENU

PHO KING TACO/BAR

THAI CHILI CHICKEN ACCOMPANIED BY CORN TORTILLAS, ONION CEVICHE, SRIRACHA AIOLI AND MAE PLOY SLAW

THAI PAN RICE NOODLE/SALAD

CRISP ROMAINE, SHREDDED CABBAGE, CARROTS, ORGANIC RICE NOODLES, SCALLIONS, AND FRESH TORN CILANTRO ACCOMPANIED BY THAI CHILI GARLIC VINAIGRETTE

CHIPS AND SALSA/BAR

FRESH CUT CORN CHIPS FRIED FRESH IN OUR KETTLE FRYER ACCOMPANIED BY FRESH SALSA

NON TRADITIONAL MENU OPTIONS

continued...

EAST AND WEST MENU

POK NOODLES/SALAD

SHAVED NAPA CABBAGE, ANGEL RICE NOODLES, GREEN ONIONS, FIVE SPICE PORK BELLY CRACKLINS, CRUSHED MACADAMIA NUTS, WONTON DUST, AND SHISHITO PEPPER HASH TOSSED IN A SWEET CHILI SAUCE AND THAI AIOLI

NOODLE/BOWL

TRADITIONAL PHO NOODLES TOSSED WITH BRAISED SHORT RIBS, CABBAGE, CARROTS, POACHED EGG AND SCALLIONS IN BROTH

THAI FRIED/RICE

WOK SEARED JASMINE RICE TOSSED WITH SPOTTED PRAWNS, LEEKS, SHAVED HEIRLOOM CARROTS, SCALLIONS AND WATER CHESTNUTS

TIKI FIRE/PIG

WHOLE FLYING PIG FARMS PIGS BURIED AND SLOW ROASTED IN COALS AND BANANA LEAVES, SHREDDED AND TOSSED IN SESAME FISH SAUCE ACCOMPANIED BY RICE STICKY ROLLS AND ASIAN SLAW

AMERICAN BBQ MENU

THE NEW AMERICAN/SALAD

CHOPPED ICEBERG LETTUCE, DICED TOMATOES, CHOPPED RED ONIONS, AND CRISP CUCUMBERS, TOPPED WITH TORN BREAD CROUTONS ACCOMPANIED BY RANCH DRESSING AND HERB VINAIGRETTE

DUTCH OVEN BAKED/BEANS

SLOW FIRE ROASTED BAKED BEANS, SMOTHERED IN BACON, CARAMELIZED ONIONS, AND SWEET B.B.Q. SAUCE

FULLY LOADED BAKED/POTATO SALAD

YUKON ROASTED POTATOES CHOPPED TWICE SMOKED BACON, CHIVES AND SHREDDED SHARP CHEDDAR TOSSED IN SOUR CREAM DRESSING

IDAHO PULLED/PORK

SLOW ROASTED PORK SHOULDER, LIGHTLY SMOKED, AND ACCOMPANIED BY MICRO ROLLS, PEANUT BUTTER SLAW, AND DR. PEPPER B.B.Q. SAUCE

NON TRADITIONAL MENU OPTIONS

continued...

ITALIANO MENU

PIZZA OPTIONS (PICK 3)

***MR. POTATO/HEAD**

SEED TO SEQUOIA SOURDOUGH PIZZA TOPPED WITH DEEP FRIED MASHED POTATOES, FENNEL POLLEN PORK BELLY, SHAVED LEEKS, DEEP FRIED BEER AND CANDIED JALAPENOS WITH A CHEDDAR CRÈME FRAICHE SAUCE

***SGT./PEPPER**

SEED TO SEQUOIA SOURDOUGH PIZZA TOPPED WITH BURNT PEPPERONI, SHAVED PEPPERONI AND CASELESS PEPPERONI TOPPED WITH FARM TO TABLE MOZZARELLA CURDS WITH A BASIL HEIRLOOM TOMATO SAUCE

***FIG CITY/PIE**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH CABERNET WINE DRUNKEN FIGS, CANDIED PISTACHIOS, BURRATA MOZZARELLA, ARUGULA, GOAT CHEESE AND MELTED SHALLOTS WITH AN ASIAGO FONDUE SAUCE

***THE BIG/PIG**

TOPPED WITH MOZZARELLA, TWICE SMOKED BACON, SALAMI, DOUBLE CUT PEPPERONI AND RED SAUCE

***THE KITCHEN/SINK**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH PEPPERONI, SALAMI, TWICE SMOKED BACON, BELL PEPPERS, ONIONS, OLIVES, MUSHROOMS AND FRESH TOMATO SAUCE

***THE WHITE/PIZZA**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH FRESH BUFFALO MOZZARELLA, RICOTTA, AND AN ASIAGO WHITE SAUCE

***HAWAII/FIVE O**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH BUFFALO MOZZARELLA, GRILLED PINEAPPLE, HAWAIIAN STYLE CURED HAM AND TRADITIONAL RED SAUCE

***IDAHO/PIZZA**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH IDAHO ROASTED POTATOES, CHIVE CREAM FRAICHE AND SHREDDED MOZZARELLA

***PIZZA/BELLY**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH SPINACH, ARUGULA, BUFFALO MOZZARELLA, JALAPENOS, ASPARAGUS AND PISTACHIO PESTO

***CENTRAL PARK/FLAT BREAD**

SEED TO SEQUOIA SOURDOUGH TOPPED WITH GRILLED PESTO CHICKEN, OLIVE OIL POACHED BRANDY WINE TOMATOES, TWICE SMOKED BACON, TORN PURPLE BASIL BUFFALO MOZZARELLA CURDS AND GORGONZOLA SAUCE

(COMES WITH)

TORTELLINI/CARBONARA

HOUSE MADE PASTA, TWICE SMOKED BACON, BROCCOLI AND TORN FRESH BASIL TOSSED IN A SHARP REGGIANO PARMESAN CREAM SAUCE

MOBB BOSS/SALAD

FRESH ORGANIC SPINACH AND CHOPPED ROMAINE, BLACK OLIVES, ROASTED RED PEPPERS, BASIL CROUTONS AND BUFFALO MOZZARELLA ACCOMPANIED BY PESTO RANCH AND ITALIAN DRESSING

TRADITIONAL/BREADSTICKS

HOUSE MADE BREADSTICKS GLAZED WITH BUTTER AND PARMESAN ACCOMPANIED BY HOUSE MARINARA SAUCE