

SMALL PLATES

CHILI CRUNCH CARROTS VEGAN / 13
Roasted and Glazed with Karanchi Chili Crisps, Pickled Ginger, Fried Shallots, Dukkah, Thai Citrus Salad

SPRING ROLLS VEGAN / 14
Spring Mix, Quinoa, Sliced Bell Pepper, Savoy Cabbage, Carrots, Thai Peanut Sauce GF

MAC + CHEESE VEGAN / 12
Serrano Coconut ‘Cheese’ Sauce, Panko Crust, “Parmesan”
add a protein - fried chicken, bacon, lamb, gardein

BROCCOLINI CAN MAKE VEGAN / 15
Grilled Broccolini, Smokey Gouda Beer Cheese, Garnished With Candied Bacon + Crispy Shallots

SAUSAGE ROLLS / 12
Tangy Mustard + Ketchup

SHAREABLES

SMOKED CHOOK WINGS / 16
House Smoked Chicken Wings + Ranch
SESAME SOY GOCHUJANG | PASSIONFRUIT CHILI
BEER BUFFALO -or- GF BUFFALO
KIWI SERRANO | ROASTED GARLIC + HERB

ELOTE CRAB DIP / 16.5
Charred Corn, Pulled Jumbo Lump Crab, Cheddar, Franks Red Hot, Old Bay Buttered Bread

FRENCH ONION FRIES / 17
Gruyere Beer Cheese, French Onion Gravy, Crispy Shallots

MUSHROOM BULGOGI FRIES VEGAN / 17
Sweet Soy Marinated Mushrooms, Wasabi ‘Aioli’, Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 17
Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

SALADS + BOWLS

PICK YOUR PROTEIN

SHRIMP • 7 CHICKEN • 5 SALMON • 7 LAMB • 6 VEGAN MEATBALL • 5 BACON • 4 GARDEIN • 5

POACHED PEAR SALAD CAN MAKE VEGAN / 16
Red Wine Poached Pears, Persimmon, Arugula, Goat Cheese, Candied Walnuts, Pomegranate Seeds, Pomegranate Citrus Dressing

HONEY CRUNCH SALAD / 15
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing

VEGGIE RISOTTO BOWL VEGAN / 15.5 GF
Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula

WINTER GRAIN BOWL VEGAN / 16 GF
Quinoa, Charred Broccolini, Roasted Sweet Potato, Vegan Tzatziki, Cilantro Pistou, Shaved Radish, Flax Seed, Chia Seed, Citrus Vinaigrette, Candied Lemon Peel

LIKE IT HOT?

HOUSEMADE GHOST
PEPPER CHILI OIL | \$1

MAIN PLATES

SALMON SOBA BOWL / 21
Red Bell Pepper, Carrots, Cabbage, Shishito Vinaigrette, Fried Shallots, Furikake, And Micro Cilantro

EGGPLANT LASAGNA VEGAN / 20
Eggplant + Garlic, San Marzano Tomato, Kite Hill Ricotta, “Parmesan”, Vegan Bechamel, Vegan Mozzarella, Fried Basil

CARNITAS TACOS / 19 GF
Braised Pork Shoulder, Fresh Kiwi Salsa, Cabbage, Pickled Fresno, Avocado Crema, Cilantro, Corn Tortillas, side of Pinto Beans + Cheese

FISH + CHIPS CAN MAKE VEGAN / 22
Fried Rockfish, Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup, Lemon

PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 19
Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Crispy Shallots, On Focaccia With Fries or Side Salad
vegan bun is seedy whole wheat

KALI BURGER CAN MAKE VEGAN / 20
White Cheddar, Kairoa Secret Sauce, Sweet Beet Jam, Bibb Lettuce, Grilled Onion, Sliced Tomato, Brioche Bun With Fries or Side Salad
vegan bun is seedy whole wheat

WAGYU JAM BURGER / 21
Gouda cheese, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic aioli, Brioche Bun With Fries or Side Salad

HOLY GHOST SANDWICH CAN MAKE VEGAN / 19.5
Crispy Fried Chicken, Tangy Mustard Slaw, Pickled Red Onion, Pickles, Holy Ghost Pepper Aioli, Brioche Bun With Fries or Side Salad
add extra hot chili oil \$1 | vegan bun is seedy whole wheat

DOGGIE
CHICKEN BOWL

SML 5 / LRG 7.5
chicken and mixed veggies
no oil or seasoning

DESSERT

PAVLOVA / 13
Baked Meringue, Fresh Kiwi, Strawberry, Passion Fruit Whip Cream, Passion Fruit Coulis

HAZELNUT CHOCOLATE GANACHE TORTE / 11
Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel

A 3% SURCHARGE WILL BE ADDED TO EACH CHECK TO HELP COVER INCREASING OPERATIONAL & LABOR COSTS
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SUNDAY BRUNCH MENU

BRUNCH AVAILABLE: SUNDAY 11-3PM
FULL DINNER MENU AVAILABLE
ALL DAY ON SUNDAYS

VEGAN SUNRISE OATS BOWL /14
Overnight oats, fresh blueberries, fresh sliced kiwi, anzac crumbles, Passion fruit coulis, Chia seeds GF

LEMON BLUEBERRY FRENCH TOAST / 15
Thick Cut Brioche, Lemon Custard, Blueberry Compote, Candied Lemon Peel, Blueberry Butter, Served With A Citrus Goat Whip, Maple Syrup

CRABCAKE BENNY /16
Crispy Crab Cake Patty, Poached Egg, Bearnaise Sauce, Toasted Levain, Arugula And Crispy Prosciutto

SMOKED LAMB BURRITO /14
Bell Peppers, Tomato, Onions, Jalapeno, Eggs, House Fries, Pico De Gallo, Lime Crema Add Salsa Rojo + Cheese \$2 |Add Avocado Mousse \$1.5

BREAKFAST SANDWICH / 15
Over Easy Egg, White Cheddar, House Bacon, Avocado, Roasted Tomato, Chipotle Aioli, Arugula, On Focaccia, Breakfast Potatoes Or Salad

CARNITAS HASH /16
Crunchy Sweet Potato, Bell Peppers, Onions, Carnitas, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles GF

VEGAN AVOCADO TOAST / 13
Avocado, Cherry Tomatoes, Radish, Dill, Fennel, Citrus Dressing, Toasted Brioche, Side Salad

CHICKEN TINGA CHILAQUILES / 16
Shredded Chicken Tinga, Poached Egg, Salsa Rojo, Ranchero Beans, Avocado, Lime Crema, Cotija Cheese, Pickled Red Onion, Fried House Tortilla Chips GF

VEGAN SALSA ROJO CHILAQUILES / 15
Gardein Tinga, Salsa Rojo, Ranchero Beans, Avocado, Lime ‘Crema’, Vegan Pepperjack Cheese, Pickled Red Onion, Fried House Tortilla Chips

ADD-ONS + SIDES

FRUIT CUP / 7 MIXED FRUIT AND CRÈME ANGLAISE
SIDE OF BACON / 4 THREE STRIPS OF CRISPY BACON
SIDE OF BRIOCHE / 2 SCRATCH HOUSE VEGAN HOT HONEY BUTTER
POACHED EGG / 2