

# Spring

FRESH MENU

## Pork Belly Bao Buns

Slow braised pork belly, steamed bao buns, Sunomono cucumber salad, red onion, jalapeños, hoisin glaze, gochujang mayo and fresh cilantro. 10.95

## Grilled Fresh Artichoke

Grilled with roasted garlic herb butter, crispy onion strings and lemon thyme aioli. 11.95

## Coffee Crusted Grilled Skirt Steak Salad\*

Spice rubbed marinated skirt steak, pepper jack cheese, black beans, fresh arugula, jicama, tortilla strips, and quinoa tossed with cilantro lime vinaigrette and sweet chipotle dressing. Topped with roasted sweet corn, mango lime salsa, red peppers, avocado and pickled radish & jalapeños. 16.95

## Impossible Burger™

Soy & plant based protein burger grilled with melted cheddar cheese, lettuce, tomato, onion, dill pickles and 1000 Island. Served on a toasted brioche bun with choice of fresh cut fries, Napa slaw or small house salad. 14.95

## Korean Fried Chicken

Crispy-fried in seasoned rice flour with Korean spiced gochujang sauce, Thai vegetables, shiitake mushrooms edamame, red bell peppers, green onions, sesame seeds, sweet chili sauce, hoisin and sticky rice. 15.95

## Pork Carnitas Tacos

Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish, jalapeño and white corn tortillas. Served with Santa Fe bacon black beans. 15.95

## Grilled Shrimp & Vegetable Pad Thai\*\*

Grilled shrimp, udon noodles, carrots, ginger, shiitake mushrooms, green beans, red peppers, edamame, bok choy, bean sprouts, peanuts, cilantro and basil, sautéed with tamarind coconut sauce. 16.95

## DESSERT

### Strawberry Rhubarb & White Chocolate Cheesecake\*\*

White chocolate, sour cream, whipped cream, strawberry rhubarb purée and fresh sliced strawberries in a chocolate-hazelnut crust. 7.95



## Fresh CRAFT COCKTAILS

### Spicy Grapefruit Margarita

Milagro Tequila, fresh grapefruit juice, agave nectar, triple sec, muddled lime and jalapeño. 9.5

### Kentucky Mule

Bulleit Bourbon, ginger beer, fresh mint, lime juice, simple syrup and a lime wedge. 9.5

### Rhubarb Basil Martini

Tito's Handmade Vodka, rhubarb purée, fresh basil, lime simple syrup and sweet & sour. 9.75

## Seasonal ROTATING TAPS

**Omission Pale Ale** : Easy-drinking pale ale with a floral aroma complemented by a caramel malt body. 5.8% ABV

## Featured WINES

**J Vineyards** : Pinot Gris / California / 6oz. glass - 9.5 / 9oz. glass - 12.5

**Diseño** : Malbec / Argentina / 6oz. glass - 8 / 9oz. glass - 11



\*\*Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.