



LUNCH

GREENS

Pickled Strawberry & Goat Cheese Salad 9
arugula, cashew brittle, yuzu vinaigrette (v, gf)

Thai Chop Chop Salad** 10
chopped napa, fried tofu, green apple, fried shallots, rice puffs, peanuts, fresno chiles, watermelon radish, thai vinaigrette, fish sauce caramel, herbs

Charred Brussels 7
bacon jam, parmesan, lemon oil (gf)

BOWLS & NOODLES

Ahi Tuna Poke Bowl* 12
avocado, cucumber, cabbage, green onion, wasabi mayo, furikake

#60 Fried Rice 12
chinese sausage (lap cheong), shiitakes, scrambled egg, herbs, sweet tea pickled red onions

Southern Fun 14
braised brisket, kale, bean sprouts, wide rice noodles

Dan Dan Noodles 14
five spice pork, chili peanut sauce, cucumbers

STREET TO TABLE

Kimchi Queso 6
puréed kimchi

Taco Trio (pick 3) 13
Taco Tray (all 5) 20

chicken pad thai taco**
chili garlic chicken, pad thai sauce, eggs, shiitake, green onions, cilantro, bean sprouts, peanuts, lime wedge

banh mi taco
vietnamese braised pork belly, pickled daikon carrot, sriracha mayo, cilantro

bbq brisket taco
dry rubbed brisket, creamy apple slaw, smoky roasted peach bbq sauce (gf on corn)

korean steak taco
arugula, avocado, tomatillo salsa, cotija, pickled red onions, fried shallots

cauliflower taco
arugula, peanuts, toasted coconut, kewpie, watermelon radish (v)

(Make any taco a rice bowl.....12)

JapaJam Burger 13
tomato jam, 6 oz. all beef patty, pepper-jack cheese, fried egg, tempura onion strings, chinese bbq sauce (served with fries)



*although we always embrace the inner caveman, please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have a medical condition.

** = contains shellfish

v = vegetarian vg = vegan gf = gluten free



DRINKS

COCKTAILS

- Kentucky Mule**
bourbon, mint syrup, house ginger beer, lemon juice 9
- Texas Lemonade**
vodka, lemon juice, ginger, house grenadine, soda 11
- Margarita de Peached**
habanero infused tequila, thai basil, cointreau, lime juice 9
- State of Mind**
gin, lime juice, strawberry shrub, five spice ginger 10
- Cordial Invite**
vodka, rosemary lime cordial 11
- Bourbon Renewal**
bourbon, lemon juice, cassis 11
- East Bound & Down**
tequila, lime juice, agave, house soy horchata 10

Bump & Run

gin, lemon juice, blueberries, brut 10

Barrel-Aged Cocktail

(ask your server for details)

WINE

Whites

- il conti 2016 pinot grigio (italy) 9/29
sunday funday chardonnay (california) 13/41
guntrum 2014 "louis" dry riesling (germany) 12/38
the crossing 2016 sauvignon blanc (new zealand) 12/38
macmurray 2014 pinot gris (california) 46
the whip 2013 white blend (california) 49

Reds

- casa ferreirinha 2015 esteva (portugal) 9/29
ravage 2015 cabernet sauvignon (california) 10/33
the divining rod 2015 pinot noir (oregon) 13/41
seaglass 2015 pinot noir (california) 13/41
valpolicella 2016 allegrini (italy) 12/38
the prisoner 2015 cabernet blend (california) 75

Rosé

- moulin de gassac 2015 (france) 9/29
chateau st jean "bijou" 2015 (california) 46

Sparkling

- poema brut rosé (spain) 9/32
la vida al comp cava (spain) 9/32

BEER

Draught

- real ale fireman's 4 5
live oak hefeweizen 6
independence power and light pale ale 6
odell 90 shilling ale 6
zilker marco ipa 6
seasonal offering (ask your server for details)

Bottled & Canned

- austin beerworks pearlsnap 4
austin beerworks fire eagle ipa 4
hops and grain the one they call zoe 4
live oak big bark amber 4
singha 5
sapporo reserve 5
lonestar 3

Ciders

- eastciders original dry cider 5
ace pineapple cider 6

TEXAS INSPIRED LIBATIONS FOR THE COMMON MAN

Texas Shandy

- fireman's #4 draft, ace pineapple cider 8

Hill Country Snakebite

- fireman's 4, eastciders original dry cider, blackberry liqueur 8

BEVERAGES

- coca-cola 2.5
diet coca-cola 2.5
sprite 2.5
dr. pepper 2.5
topo chico 2.75
seasonal drinking vinegar (ask server) 4
fresh lemonade 4.5
house ginger beer 5
catspring yaupon ice tea 3
caffe vita brewed coffee (caffe luna) 3
caffe vita brewed coffee (novacella decaf) 3
catspring yaupon tea 3
green tea 2

Now **SERVING BRUNCH**

Join us every Sunday from 10:30am - 2:30pm for our specialty brunch entrees and cocktails.