



FILTHY ANIMAL



a feast of fire feeding the primal animal within

BREAD FOR THE TABLE

MILK BREAD

*miso tomato butter, almond
& kalamata*

\$7

FIRE ROASTED BONE MARROW

*sour dough toast, jalapeno
marmalade with demi **

\$18

SMALL PLATES

selections to share for the table

GRILLED OYSTERS

*gochujang butter, chives,
chihuahua queso **

\$19

add linguica or shrimp

OYSTERS

*aguachile foam, fresno relish &
grilled lemon **

\$22

CHEDDAR & KIMCHI CROQUETTE

cheddar, red chili aioli & kimchi

\$16

EDAMAME HUMMUS

*edamame, chickpeas garlic,
pistachio tahini, pomegranate,
zaatar & plantain chips*

\$16

WOOD-FIRED BEEF TARTARE

*shishito peppers, green onion, kosho,
egg gel & plantain chips **

\$21

VEGAN CEVICHE

*jicama, young coconut, pomegranate,
mangos, hearts of palm, artichokes
avocado crema & plantain chips*

\$16

ELOTE ASADO

*herb lebne, kosho aioli &
corn nuts*

\$12

TUNA PINEAPPLE CEVICHE

*fire-grilled pineapple, leche de tigre,
crispy quinoa & plantain chips **

\$22

TIRADITO

*yellow tail, wood grilled peach,
avocado crema, crispy quinoa &
habanero passion fruit aguachile **

\$21

PIBIL DUMPLINGS

*pibil beef short rib, grilled
pineapple & sesame seeds*

\$14

SMOKED LINGUICA

*smoked potato & citrus
pepper aioli*

\$14

MELTED

CAST IRON BRIE

*brie, chihuahua cheese, red grapes, infused
honey, grilled strawberries & smoked pecan*

\$18

WOOD-FIRED STEAKS

STEAK SELECTIONS PAIRED WITH

*grilled peewee potatoes, baby arugula, red kosho
vinaigrette, ricotta salata & sesame chimichurri **

CENTER CUT FILET

8 ounces

\$58

KC NEW YORK

14 ounces

\$68

SKEWERS

OYSTER MUSHROOM

*chile ancho glazed, pineapple,
scallions, red kosho aioli & fried rice*

\$14

CHICKEN

*koji cream, scallions, lemon
ginger aioli & fried rice **

\$14

SHRIMP

*manzano butter, fried rice &
ginger lemon aioli.**

\$16

ADD PROTEIN TO YOUR GREENS
ASK YOUR SERVER FOR OPTIONS

SIDES

PAPAS ASADA

*grilled potato, kyoto butter,
ricotta salata*

\$12

BLISTERED ROOT VEGETABLES

ancho chile, tarragon, corn nuts

\$14

WHIPPED POTATOES

*kyoto & confit garlic mash
potato*

\$12

GRILLED ASPARAGUS

*edamame hummus,
pomegranate & olive oil*

\$14

FRIED RICE

*mushrooms, carrots
& english peas*

\$12

SWEET POTATO

*herb labneh, yuzu marmalade,
fried sea weed, fresnos & chili oil*

\$14

MAINS

WOOD-FIRED NAPA CABBAGE

chili & soy plant butter, vegan cashew parm & mala spice

\$21

BOMBA RICE

paella

*shrimp, linguica, chicken, piquillo peppers, green peas &
kosho aioli **

\$26

LEMONGRASS HALF CHICKEN

*caramelized carrots, kyoto roasted garlic mash
potatoes & jalapeno jam **

\$36

CAMPFIRE BRANZINO

*chorizo sofrito, yellow corn & mala sauce **

\$34

SPICY WHOLE LOBSTER

*tteokbokki korean mac n cheese, kimchi, corn,
pork belly, shishito peppers **

\$68

LAMB CHOPS

*garbanzo cassoulet & togarashi crusted peewee potato **

\$38

ANCHO CHILI GLAZED PORK CHOP

*linguica fried rice, chive & ancho chile glaze **

\$36

BONE-IN SHORT RIB

black bean, pibil broth & escabeche

\$39

*a specialty selection
finished table-side*

FLAMBADOU

32oz BONE-IN RIBEYE

*peewee potatoes, red
kosho vinaigrette,
arugula, ricotta salatta,
red onion & sesame
chimichurri*

\$165

*molten
beef tallow*