

STEAMED BAO BUNS

AVAILABLE WITH CRISPY TOFU

MONGOLIAN BBQ DUCK (1) V MISO PICKLED CUCUMBER & SCALLION	7
CHAR SIU PORK BELLY (1) V CHARRED BROCCOLI, SNOW PEA & WATER CHESTNUT	7
KOREAN FRIED CHICKEN (1) V KIMCHEE, PICKLED FRESNO & KOREAN CHILI AIOLI	7
BAO BUN TRIO (3) V DUCK, PORK BELLY & CHICKEN	19.5

ASIA

CHILI GARLIC EDAMAME V GF SESAME & SEA SALT	9
"PHO" SUMMER ROLL V GF 48 HOUR SHORT RIB, RICE NOODLES, PICKLED VEGETABLES, BEAN SPROUTS, CILANTRO, MINT & HOISIN KETCHUP	9
SPICY PORK POTSTICKERS (5) SAMBAL, GARLIC, GINGER, LEMONGRASS & SWEET SOY	14
CRISPY FILIPINO SPRING ROLLS (3) V IMPOSSIBLE "MEAT", GLASS NOODLES, CARROT, WATER CHESTNUT, CHILI SAMBAL & GARLIC VINEGAR SAUCE	12
SATAY LETTUCE WRAPS V GF PICKLED VEGETABLE & PAPAYA SALAD, CRISPY RICE NOODLES, 5-SPICE CASHEWS, CILANTRO & CASHEW COCONUT SAUCE CHOICE OF CHICKEN, PORK BELLY, OR CRISPY TOFU	19
VIETNAMESE CREPE V GF ROASTED MUSHROOM, 5-SPICE CASHEWS, CUCUMBER, KALE, LENTILS, MANGO & COCONUT SAUCE	16
TEMPURA GINGER CHILI SHRIMP GF NUOC CHAM PAPAYA SLAW, PICKLED VEGETABLES, PEANUTS, BLACK SESAME & SCALLION AIOLI	18
POTATO MASALA DOSA V GF CRISPY LENTIL CREPE, ZUCCHINI, APRICOT, SAMBAR POTATO, TAMARIND-DATE & COCONUT-MINT CHUTNEYS	18.5
SCALLION & FIVE SPICE SHORT RIB PANCAKE PICKLED VEGETABLES, CILANTRO, BASIL, FRESNO AIOLI & SWEET SOY	14
PAD THAI V GF EGG, PEANUTS, SPROUTS, SCALLION PISTOU & GOCHUJANG ADD CHICKEN \$7 • SHRIMP* \$7 • CRISPY TOFU \$5	19

AFRICA,
MIDDLE EAST & INDIA

DAHI PURI "PERFECT BITES" (3) SPICED CHICKPEAS, SEV NOODLES, RAITA, APPLE-JALAPEÑO & TAMARIND-DATE CHUTNEYS	11
BHEL PURI BEET SALAD V GF GREEN CHICKPEAS, TOMATO, GOLDEN RAISIN, PICKLED FRESNO, CUCUMBER YOGURT, TAMARIND DATE & CORIANDER CHUTNEYS	13
CARROT FALAFEL PLATE V GF HUMMUS, TAHINI, WHIPPED FETA, ISRAELI SALAD & GRILLED PITA	19

AMERICAS & EUROPE

WATERMELON GAZPACHO V GF TOMATO, POBLANO PEPPER, OLIVE OIL & PEPITA PESTO	8
ROASTED MUSHROOM TOSTADAS (2) V GF HEIRLOOM TOMATO PICO DE GALLO, HUITLACOCHE PUREE & COTIJA CHEESE	13
ELOTE CORN FRITTERS (4) PICKLED FRESNO, CHICHARRONES, POBLANO CREMA & ROASTED CORN SALSA	13
DEVILS ON HORSEBACK (5) GF SMOKED BACON, MEDJOOL DATES, HERBED GOAT CHEESE & SAMBAL GASTRIQUE	16
SEARED STRIPED BASS GF COCONUT-PLANTAIN FRITTER, SNAP PEA HERB SALAD, BLACK MOLÉ & PIÑA COLADA FOAM	23
COSTRA AL PASTOR TACOS (2) GF CRISPY CHEESE, ONION, PINEAPPLE, CILANTRO & TOMATILLO SALSA FRESCA	13.5
IMPOSSIBLE SLIDERS (2) V GF DILL FETA, TOMATO TAPENADE, CUCUMBER, SWEET POTATO WAFFLE FRIES & CHIPOTLE KETCHUP	19.5
WAGYU SLIDERS* (2) GF BACON ONION JAM, AGED CHEDDAR, CURRY-DILL PICKLE, SWEET POTATO WAFFLE FRIES & CHIPOTLE KETCHUP	21

VEGAN BY REQUEST **V**
GLUTEN FREE BY REQUEST **GF**

DESSERTS

"FALOODA" PANNA COTTA V GF COCONUT LIME CUSTARD, SPICED MANGO, HIBISCUS SYRUP & PISTACHIOS	10
PORTUGUESE SHORTCAKE STRAWBERRY RHUBARB COMPOTE, CANDIED GINGER & CREME FRAICHE WHIP	11
MADUROS & CREMA V GF ROASTED PLANTAINS, CREMA DE QUESO MOUSSE, SMOKED ALMONDS & COTIJA	10
SESAME CHEESECAKE BLACK TAHINI CRUST, MISO CARAMEL, HONEY COMPRESSED PLUMS & SESAME BRITTLE	11
ITALIAN "COFFEE" & DOUGHNUTS WHITE CHOCOLATE MOUSSE, ESPRESSO GANACHE & CHOCOLATE PEARLS	11

TIP POOL & 3% SURCHARGE

IN THE SPIRIT OF CREATING A BALANCED & UNIFIED WORKPLACE, WE IMPLEMENT A TIP POOL FOR OUR ENTIRE SERVICE TEAM, INCLUDING OUR BACK OF HOUSE. TO HELP ADDRESS THE MANY FINANCIAL CHALLENGES WHICH CONTINUE TO IMPACT OUR INDUSTRY, A 3% SURCHARGE WILL BE APPLIED TO ALL CHECKS. THIS SURCHARGE HELPS US MANAGE THE INCREASED COSTS OF GOODS, SERVICES, SUPPLY CHAIN ISSUES, AND THE HEALTH AND SAFETY OF OUR STAFF AND GUESTS.

CHEF/FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / MARISSA CARUANA

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

SANGRIA ROJO RED WINE, BRANDY, ALLSPICE LIQUEUR, LEMON, ORANGE, POMEGRANATE, BITTERS	12
FROZEN PAINKILLER RUM, ORANGE, PINEAPPLE, CREME DE COCONUT	13
FROZEN BLACKBERRY MOJITO RUM, BLACKBERRY SIMPLE, LIME, MINT	14
MORTUARY MARGARITA TEQUILA, SEASONAL FRUIT, LIME, SIMPLE SYRUP	13
NEW SAIGON GIN, LIME, BASIL, JALAPEÑO, CUCUMBER	14
MOJAVE MUERTE BLACK PEPPER INFUSED MEZCAL, HIBISCUS SIMPLE, VERMOUTH BLANC, LEMON, GRAPEFRUIT BITTERS	15
RESTING PLACE LAVENDER INFUSED VODKA, RASPBERRY, LEMON, TONIC	14
CORPSE REVIVER #2 GIN, GINGER LIQUEUR, VERMOUTH BLANC, ABSINTHE, LEMON, ACTIVATED BLACK CHARCOAL	14
BAHARAT OLD-FASHIONED BOURBON, BAHARAT SIMPLE, ORANGE BITTERS	14
ESPRESSO MARTINI VODKA, ESPRESSO LIQUEUR, CINNAMON	15

BEER & CIDER

CITYSCAPES MEXICAN LAGER BY RATIO (16OZ) 4.8% ABV, 18 IBUS (DENVER)	8
OUTER RANGE ROTATOR IPA (16OZ) 6.7% ABV, 40 IBUS (FRISCO)	9
ZUNI STREET WAY WEST WIT (16OZ) 5.9% ABV, 13 IBUS (DENVER)	8
NEW TERRAIN PALOMA SOUR (12OZ) 5.3% ABV, 8 IBUS (GOLDEN)	9
STEM OFF DRY CIDER (12OZ) 6.7% ABV (LAFAYETTE)	8

N/A DRINKS

SPORTEA BRAZILIAN MATE, SIBERIAN GINSENG & GINGER (ONE REFILL)	5
PINK LEMONELLA LEMONADE, BARBERRY, HIBISCUS & GINGER	6
MOR KOMBUCHA GINGER GRAPEFRUIT	6
ESPRESSO DRINKS	5
COFFEE	4
HOT TEA	4

WINE

SPARKLING & ROSÉ	
FLEURAIISON BLANC DE BLANCS CÔTE-D'OR, FRANCE	12 / 46
JUVE Y CAMP CAVA ROSÉ PENEDÈS, SPAIN	13 / 49
THE BEACH STILL ROSÉ PROVENCE, FRANCE	11 / 42
BISOL 'JEIO' PROSECCO VENETO, ITALY	40
BEAU JOIE 'SQUIRE' BRUT CHAMPAGNE, FRANCE	98
WHITE	
HOUSE WHITE (VIOGNIER)	10 / 38
THE JACK (RIESLING) COLUMBIA VALLEY, WASHINGTON	11 / 42
M.A.N. (CHENIN BLANC) COASTAL REGION, SOUTH AFRICA	11 / 42
LA CREMA (SAUVIGNON BLANC) SONOMA COUNTY, CALIFORNIA	14 / 54
CALERA (CHARDONNAY) CENTRAL COAST, CALIFORNIA	16 / 62
ZORZON (PINOT GRIGIO) COLLIO, ITALY	48
NORTICO (ALVARINHO) VINHO, PORTUGAL	52
DOMAINE J.A. FERRET POUILLY-FUISSÉ (CHARDONNAY) BURGUNDY, FRANCE	100
RED	
HOUSE RED (MERLOT)	10 / 38
KRASNO (PINOT NOIR) PRIMORSKA, SLOVENIA	13 / 49
POGGIO DEL MORO (SANGIOVESE BLEND) TUSCANY, ITALY	13 / 49
ALTOCEDRO 'ANO CERO' (MALBEC) LA CONSULTA, ARGENTINA	14 / 54
DETAILS BY SINEGAL (CABERNET SAUVIGNON) SONOMA COUNTY, CALIFORNIA	15 / 58
LAURENT PERRACHON MOULIN-A-VENTS (GAMAY) BEAUJOLAIS, FRANCE	48
ANTIDOTO (TEMPRANILLO) RIBERA DEL DUERO, SPAIN	52
ORIN SWIFT 'MACHETE' (PETITE SYRAH/SYRAH/GRENACHE) ST. HELENA, CALIFORNIA	100