

Ⓞ Denotes dishes that can be made gluten free, please let your server know of any dietary restrictions or food allergies.

BURGERS & SANDWICHES

served w/ choice of truffle fries, sweet potato fries or small kale salad

VEGGIE FOCCACIA cauliflower, tom, avo, piquillo, arugula, balsamic, American & parm cheese 11.95

PULLED PORK SANDWICH ciabatta, arugula, caramelized onions, house pickles, garlic aioli 12.50

Ⓞ **CHEESEBURGER*** 1/3 lb., white cheddar cheese, LTA, brioche bun, chili mayo 13.50

HOUSEMADE VEGGIE BURGER brioche, California slaw, LTA, pepper jack, yuzu mayo 13.95

GRILLED CHICKEN SANDWICH 8" brioche, arugula, tom, avo, American cheese, yuzu mayo 12.95

SPICY CRISPY CHICKEN 8" brioche, Dijon slaw, pickles, chili mayo, tomato, pepper jack 12.95

TUNA BURGER* sushi grade tuna, ginger, Californian slaw, nori, yuzu mayo 14.95

STEAK SANDWICH* Korean short rib, arugula, tom, caramelized onions, piquillo, garlic aioli 14.95

SALADS

*add grilled chicken 5, grilled shrimp 8, grilled salmon 9^{.50}**

Ⓞ **BEET & GOAT CHEESE SALAD** mixed greens, beets, tomato, candied walnuts, balsamic 8.95

Ⓞ **SPINACH & ARUGULA** avocado, cucumber, seasonal fruit, nut trio, dijon-honey vinaigrette 8.95

Ⓞ **WATERMELON SALAD** candied walnuts, goat cheese, basil chiffonade, yuzu balsamic reduction 8.95

ENTREES

served w/ choice of wasabi mashed potatoes, truffle fries, or small kale salad

BABY BACK RIBS ½ rack - fall off the bone tender, house BBQ, cabbage kale slaw 23.95

HANGER STEAK* piquillo pepper arugula salad, spiced soy reduction, parmesan 26.95

Ⓞ **THE RIB EYE** 12 oz. Black Angus rib eye grilled seasoned w/ salt & pepper 32.95

WASABI LAMB CHOPS 4 grilled petit chops, hoisin-wasabi glaze, fried cauliflower 24.95

Ⓞ **FILET MIGNON*** 8 oz. center cut Harris Ranch Natural Black Angus 34.95

Ⓞ **KOBE ON THE ROCK*** w/ ponzu-wasabi, Hawaiian sea salt, (3oz min, \$12 per ounce)

SMALL PLATES

VEGETARIAN

Ⓞ **FRIED CAULIFLOWER** fire-roasted red bell pepper puree 7.95

Ⓞ **BRUSSEL SPROUTS** lightly flash fried, parmesan, yuzu balsamic 8.50

AVOCADO SOYBEAN HUMMUS focaccia chips, cauliflower, cherry tomato 7.95

XO SHISHITO PEPPERS blistered Japanese peppers, Chinese XO sauce, panko 7.95

TRUFFLE EDAMAME DUMPLINGS tamari-soy ponzu 8.95

Ⓞ **GRILLED ARTICHOKE** ginger-broccoli rémoulade 10.95

MEAT

Ⓞ **BACON WRAPPED DATES** goat cheese, walnuts, yuzu-balsamic 8.95

BABY BACK RIBS (3) slow cooked, fall off the bone ribs, house BBQ 12.95

Ⓞ **THAI MUSSELS** coconut curry broth, ciabatta, onion, red bell pepper 11.95

FISH & CHIPS chilean sea bass, sweet potato fries, chili rémoulade 15.95

BACON MAC & CHEESE four cheese blend, bacon, miso beurre blanc 12.95

Ⓞ **SALT & PEPPER DRY RIBS** petit bone-in riblets 9.95

BEEF BAO SLIDERS* (2) Harris Ranch Natural beef, jalapeño, tomato, avocado, chili mayo 9.50

KALBI STREET TACOS (3) marinated short rib, pineapple salsa, slaw, wasabi cream 12.95

Ⓞ **CRISPY CALAMARI** rice flour, calamari rings, spiced tomato rémoulade 11.95

SIDES

EDAMAME 4.95 **SMALL KALE SALAD** 5.95 **WASABI MASHED POTATOES** 5.95

SAUTEED SPINACH 6.95 **TRUFFLE FRIES** 6.95 **SWEET POTATO FRIES** 5.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ⓞ By default, these items may not be gluten free and must be requested as gluten free please.