

VEGGIE		SEAFOOD		MEAT	
heirloom tomato honey ricotta - herb vinaigrette	11	soft shell crab deep fried crab - house made batter wasabi ramoulade - pickled vegetable	15	korean popcorn chicken crispy fried sweet & spicy sauce	15
plantain sriracha goat cheese - cilantro	12	kimchi paella (cheesy, risotto texture) white tiger shrimp -saffron - caramelized kimchi	17	steak (medium-rare only) soy-garlic glaze - feta grits seasonal vegetable	17
edamame dumpling	12				
steamed dumpling - citrus truffle oil green pepper - parmigiano		tuna tartar taco yellowfin tuna - chipotle mayo - yuzu crème	15	duck confit empanada dill crème fraîche - cumin pickled cucumber	14
ugly potato crispy fingerling potato - feta cheese	12				
asparagus hazelnut vinaigrette - crushed red peper	13	STARCH		DESSERT	
sun dried tomato		lucky noodle (spicy) hand torn flat noodle minced beef - lime yogurt - fennel	14	bread pudding blueberry compote - valrhona jivara vanilla bean gelato	11
chilaquiles corn tortilla - mulato chile - avocado	12				11
com torulla malato cime avocado		truffle mac & cheese broccoli truffle oil - micro celery	15	popcorn ice cream vanilla bean gelato - salted caramel	11
		gnocchi (soupy & spicy) korean chili pepper sauce garlic aioli - seaweed crunch	14		
THU-MERCH					
t- shirts / cap		/ tote bag 25		gift card n/a	
black / white black		black / natural		50/100/150/200	

NEED TO KNOW:

TABLE SERVICE IS FOR DINING CUSTOMERS ONLY (PLEASE ORDER MINIMUM 1 DISH PER PERSON)

IN ORDER TO ALLOW US TO SERVE AS MANY CUSTOMERS TO JOIN US, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE UP TO:

1.5 HOURS FOR 2-3 PEOPLE / 2 HOURS FOR 4-6+ PEOPLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy