


BLASTERAN


(Indonesian slang for melting pot)

We use organic free range eggs, grass fed beef, Jidori chicken, Nueske bacon, bread by Ca D'oro


SNACKS

Potato fries V	8
Garlic parmesan (\$2 extra), Wasabi salt (\$2 extra), Truffle oil (\$3 extra)	
Shishito peppers 	10
Yuzu, soy sauce, bonito flakes	
Brussel sprouts	10
Madras curry date butter, smoked bacon, crispy shallots	
Truffle Mac 'n cheese	13
Orecchiette, gruyere, white cheddar, smoked gouda and pecorino truffle	
Cauliflower	10
House-made hummus, arugula	
Avocado Toast V	12
Mashed avocado, cherry tomatoes, arugula, crispy shallots, togarashi, grilled ciabatta. Add 2 poached eggs for \$4	


SALADS

Add Ons :	Grilled chicken (7oz) \$8	Grilled jumbo shrimp (3) \$8	Grilled salmon (7oz) \$12	Grilled flank steak (7oz) \$10
Brussel Caesar salad	14			
Baby gems, shaved Brussel sprouts, parsley, pickled red treviso, parmesan, garlic croutons				
Mediterranean Greek salad	14			
Baby gems, cherry tomatoes, cucumber, red onion, garbanzo beans, yellow bell pepper, kalamata olives, Feta cheese, pita chips, lemon parsley vinaigrette				
BLASTERAN salad V	14			
Baby gems, green mango, pineapple, bean sprouts, cilantro, bell pepper, cherry tomato, cucumber, roast cashew, sweet chili yuzu dressing				
BLASTERAN Gado Gado  V	14			
Fried tofu, potato, cucumber, carrots, beansprouts, Napa cabbage, soft boiled egg, tapioca chips, scallions, crispy shallots, room temperature garlic peanut dressing				

SOUPS

Laksa  GF	18
Singaporean style soup with seafood and coconut milk curry broth, rice noodles, bean sprouts, cilantro, shredded chicken, shrimp, boiled egg, fish balls and tofu puffs	
Farmers market soup	12

BURGERS & SANDWICHES (Gluten free bread is available)

Served with regular French fries or a small mixed greens side salad	Garlic Parmesan Fries \$2 extra	Wasabi Salt Fries \$2 extra	Truffle Fries \$3 extra
Blasteran burger GF	18		
Grass fed beef (7oz), remoulade, gruyère, French onion, heirloom tomato, arugula, parmesan crisp, brioche bun			
Cowboy BBQ burger  GF	20		
Grass fed beef (7Oz), BBQ short ribs, smoked bacon, blue cheese, crispy shallots, house pickle, brioche bun			
Organic turkey burger GF	16		
Tomato, red onion, arugula, avocado, remoulade, gruyere, brioche bun or GF bread			
Chicken Karaage sandwich 	16		
Japanese style fried chicken, asian slaw, black garlic aioli, Shishito peppers, brioche bun. <u>Choose Regular or Spicy</u>			
Argentinian steak sandwich	18		
NY steak (8oz) Chimichurri, aioli, ciabatta or GF bread			
The Big Herbivore V	22		
Impossible Meat Burger (7oz), Chipotle cashew aioli, tomato, red onion, lettuce, vegan cheese, potato buns			

L.A. THINGS

BBQ galbi taco (2)	16	
Korean style marinated short ribs, cilantro, scallion, kimchi, chipotle crema, yellow corn tortilla		
Shrimp taco (2)	14	
Shrimp tempura, chipotle slaw, pico de gallo, lime crema, yellow corn tortilla		
Pork belly bao (2)	14	
Steamed bao, seared pork belly, tamarind BBQ sauce, scallion, cucumber, red chillies and cilantro		
Cheesesteak quesadilla	18	
NY steak, sautéed onion, bell pepper and mushroom, provolone, mozzarella, white cheddar, flour tortilla		
Garlic noodles	18	
Yakisoba noodles, oyster sauce, parmesan cheese		
Add Colossal shrimp (4) for \$10	Add Hokkaido scallops (3) for \$15	Add Salmon for 12
Add NY steak (10oz) for \$16	Add Chicken (7oz) for \$8	Add Fried tofu (7oz) for \$6

PROTEIN PLATES **GF**

Served with choices of sautéed seasonal vegetables or mashed potatoes or potato fries	
NY Steak (10oz) for \$30	Filet mignon (8oz) for \$36
Jidori chicken (8oz) for 24	Atlantic Salmon (8oz) for 26



BUBBLY

Mimosa	12
Bellini	12
Sangria (Glass or Carafe)	12 / 28
Mimosa Kit	28
Prosecco, CA	10 / 25
Carmenet Vineyards, CA	12 / 40

FRENCH CHAMPAGNES (bottle only)

Domaine Carneros by Taittinger Brut	70
Domaine Carneros by Taittinger Rosé	80
Roederer Estate Brut Rosé	85
Veuve Clicquot Yellow Label, Brut	95
Laurent Perrier, Rosé	125

WHITE WINES

2019 Villa Maria, SB, New Zealand	11 / 38
2018 Stags' Leap, Sauvignon, Napa	15 / 47
2018 A by Acacia, Chardonnay, CA	10 / 35
2019 Edna Valley, Chardonnay, CA.	12 / 42
2017 Etude, Chardonnay, Carneros	15 / 47
2017 San Simeon, Chardonnay, CA	49
2019 Santa Margherita, Pinot Grigio	19 / 59

RED WINES

2018 Castle Rock, Pinot Noir, Mendocino CA	10 / 35
2016 Beaujolais, Louis-Jadot, France	12 / 42
2018 Belle Clos, Pinot Noir, Santa Barbara	89
2018 Menage à Trois, Red Blend, CA	10 / 35
2018 Beringer, Cabernet, Knights Valley	15 / 47
2017 BV, Cabernet Sauvignon, Napa	59
2014, Casa Mirafiore, Barolo, Italy	75

ROSE WINES

2019 Edna Valley, CA	10 / 35
2019 Whispering Angel, France	20 / 60

BEERS

Stella Artois (12oz)	8
Peroni (12oz)	8
Latitude 33 Blood Orange IPA (12oz)	8
Lagunitas IPA (12oz)	8
Firestone 805 IPA	8
Sierra Nevada Hazy IPA (12oz)	8
Blue Moon (12oz)	8

COLD DRINKS

Freshly squeezed OJ or lemonade	6
Still or Sparkling water	6
Coke, Diet Coke, Sprite (8oz)	4
Mexican Coca Cola (12oz)	6
Ginger ale (8oz)	5
Root beer (12oz)	6
Kombucha	5
Coconut water	5
Iced latte	5
Iced tea	4

HOT DRINKS

Espresso	3
Americano	3
Latte	5
Cappuccino	5
Coffee french press (s/l)	6/8
Hot Tea or Hot Lemon Water	4