

BITES & SHARE

BITES

- marinated olives** [gf] [vegan] 7
- black sesame focaccia bread** [veg] 11
herb butter, maldon salt, oregano
- süda fries** [gf*] [veg] 10
regular or sweet potato, garlic aioli, ketchup
add truffle (+3)
- animal style fries** [gf*] [veg] 12
cheese sauce, caramelized onions, trappey peppers

SHARE

- sticky korean cauliflower** [veg] 16
gochujang sauce, green onions, sesame seeds
- crispy brussels sprouts** [gf*] [nut]17
miso tahini dressing, cashew cream, prosciutto, pomegranate seeds, pomegranate reduction
- pork belly lettuce cups** [gf] [nut]17
black garlic sauce, kimchi, salsa macha
- tuna tartare toast** [gfa]18
truffle aioli, preserved lemon, sweet peppers, chives, truffle
- sweet & spicy chicken wings** [gf*] 16
honey sriracha, green onions, sesame seeds

SALADS

add chicken (8), steak (12), shrimp (8), fish (12), tofu (6), avocado (3)

- detox salad** [veg] [gf] [nut] 17
kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, golden raisins, sunflower seeds, lemon vinaigrette
- curly kale caesar** [gfa] 17
caesar dressing, grana padano, preserved lemon, chives, romesco breadcrumbs
- seasonal salad** [veg] [gf] [nut]17
arugula, koginut squash, fennel, apple, blueberries, humboldt fog goat cheese, walnuts, sage vinaigrette
- fresh ahi poke** [gf] 21
can be made vegetarian by subbing tofu
sushi rice, yuzu ponzu, seaweed salad, edamame, radishes, yellow onions, carrots, pickled ginger, sriracha aioli

4:30pm to
close

MAINS

- butcher's choice** [gf]mp
mustard parmesan potatoes, baby sweet peppers, roasted parsnips, wild mushrooms, horseradish cream, bordelaise
- short rib ragù** 27
pappardelle pasta, parmesan, calabrian chilis, chives
- süda bowl** [vegan] [gf] [nut] 24
coconut red rice, miso peanut butter sauce, black lime-spiced tofu, roasted yam, bok choy, snap peas, red cabbage slaw
- wild mushroom pasta** [veg] 25
fettuccine, wild mushrooms, koginut squash, creamy parmesan, grana padano, crispy sage
- brick chicken** 29
pumpkin-potato gnocchi gratin, arugula-fennel-apple salad, grana padano, chives

BURGERS & TACOS

choose your side: fries, sweet potato fries, greens (2), kale caesar (2)
add-ons: bacon (3), avocado (3), fried egg (3), GF bun (2)
burger comes with veggies on, no veggies, or veggies on side

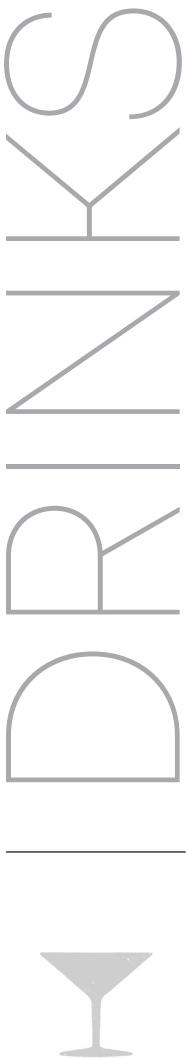
three tacos per order on corn tortillas. sorry - no mix and match

- pitt-boss** [gfa] 24
whiskey bacon jam, wild mushrooms, point reyes blue cheese, arugula, truffle aioli
- cauliflower burger** [veg] 21
wild mushrooms, arugula, romesco sauce, white cheddar, garlic aioli
- nashville fried chicken sandwich** 22
dill pickles, cabbage slaw, sriracha aioli, hot honey
- baja fish tacos** [gfa] 21
cabbage slaw, salsa verde, pico de gallo, chipotle aioli, watermelon radishes
- süda burger** [gfa] 21
white cheddar, sautéed onions, butter lettuce, dill pickles, garlic aioli
- carnitas tacos** [gf] 21
braised pork butt, cabbage slaw, charred salsa roja, cilantro, queso fresco



[gf] = gluten free [gfa] = gluten free available [gf*] / [gfa*] = gluten free item using shared fryer [veg] = vegetarian [vegan] = vegan [nut] = contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions.



COCKTAILS

SUDA STAPLES

suda 75 <i>fresh, vegetal, effervescent</i>	14	white paper plane <i>white negroni meets naked and famous</i>	15
gin, cucumber & basil vodka, lemon, champagne		huxal mezcal, aveze, l'aperitivo nonino, lemon, essence of grapefruit	
chaos theory <i>sweet, bright, nutty</i>	14	nordic sunset <i>citrusy, aromatic, herbal</i>	14
multi-berry infused vodka, elderflower, orgeat, lime		venus aquavit, curacao, marmalade, lemon	
firecracker <i>rustic, spicy, fruity</i>	14	southern alchemist <i>boozy, caramel, smooth</i>	15
reposado tequila, ancho reyes, lemon, strawberry shrub, serrano tincture		elijah craig kentucky bourbon, golden falernum, averna, bitters	
suda old-fashioned <i>our bestselling cocktail</i>	15	tiki whiki <i>spiced, tiki, tropical</i>	14
buffalo trace bourbon, luxardo maraschino liqueur, angostura & orange bitters, flamed orange rind		planteray xaymaca jamaican rum, passionfruit, pineapple, lime, orgeat, coconut, dark rum float	
		pinkity drinkity <i>an elevated winter cosmo</i>	14
		vodka, mommenpop blood orange aperitif, curacao, creme de violette, lime	
		apple toddy <i>warm and soothing</i>	14
		buffalo trace bourbon, raw honey, gizditch apple shrub, orange blossom, sage, chamomile, lemon	
		el pepino <i>a refreshing marg</i>	14
		100% agave blanco tequila, curacao, cucumber, cilantro, lime	
		<i>add a splash of green chartreuse (\$1)</i>	

SEASONAL SIPS

mojo dojo <i>savory, refreshing, accessible</i>	14
huxal mezcal, cold-pressed beet juice, cilantro, lemon, ginger, maldon smoked sea salt	
lil-league chew <i>candied, juicy, bitter</i>	15
ford's gin, aperol, luxardo amaretto, ginger, lemon, plum	

MOCKTAILS

ginger-cardamom cooler	8	phony no-groni	12
ginger cordial, lime, cardamom bitters, soda water		non-alcoholic mezcal negroni	
point break refresher	8	honey, i'm home	9
passionfruit, lime, agave, soda water		raw honey, gizditch apple shrub, orange blossom, sage, chamomile, lemon, soda water	
italian soda	8		
house pomegranate molasses, lime, soda water			

NON-ALCOHOLIC

ginger beer	4	pellegrino (500ml)	5
mexican coke	4	topo chico (12oz)	4
mexican sprite	4	shirley temple/roy rogers	5
mexican squirt	4	arnold palmer	5
diet coke	4	iced tea	4
abita root beer	4	lemonade	5

SLUSHIES

frozen john daly	10	rotating	10
vodka, lemonade, iced tea slushified		ask your server what's new and slushified	

JUICE

<i>pineapple, apple, guava, grapefruit, orange, cranberry</i>	6
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COFFEE/TEA

carafe of coffee	4	tea numi <i>(*designates caffeine free)</i>	4
coffee		<i>jasmine green, rooibos*, spiced orange,</i>	
decaf		<i>moroccan mint*, breakfast blend, aged earl grey,</i>	
		<i>lemon chamomile*, golden chai</i>	