DINER

4:30pm to close

BITES & SMALL PLATES

warm olives gf | vegan 7
marinated green olives

poblano queso dip gf* | veg 10
charred poblano, queso fresco, corn, green onions, tortilla chips

suda fries gf* | veg 10
regular or sweet potato
add: truffle (4) or make it animal style fries (5)

crispy rice gf* 17
spicy tuna, avocado mousse, togarashi spice, sesame seeds

sticky cauliflower gf* | veg 16
gochujang sauce, pickled cucumbers, green onions, sesame seeds

crispy brussels vegan | gf* | nut 16
cashew cream, salsa brava, black garlic sauce, sesame seeds

chicken wings gf* 16
honey sriracha, sesame seeds, green onions

SALADS

add: chicken (9), steak (14), shrimp (12), fish (14), tofu (8), avocado (3)

fresh poke bowl gf 23
guava ponzu, sushi rice, mixed lettuce, carrots, onions, asian pear, edamame beans, seaweed salad, sriracha aioli, pea shoots, sesame seeds

detox salad veg | gf | nut 18
kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, golden raisins, sunflower seeds, lemon vinaigrette

kale caesar gf 18
preserved lemons, grana padano, gf breadcrumbs, chives, caesar dressing

seasonal salad veg | gf | nut 18
mixed lettuce, seasonal veggies, apple, asian pear, mandarin orange, goat cheese, citrus balsamic vinaigrette, toasted seeds and nuts

MAINS

steak & frites gf* ..... mp
prime ny steak, crispy fries, braised kale, whiskey peppercorn sauce

suda bowl veg | gf | nut 25
forbidden rice, spiced tofu, seasonal veggies, peanut miso sauce, red cabbage salad

market fish gf* ..... mp
english pea puree, wild mushrooms, asparagus, caramelized fennel, crispy fingerling potatoes, saffron cream

brick chicken gfa | nut 30
potato gnocchi, sweet corn ricotta, romano beans, toy box squash, shishito peppers, sundried tomato pesto

squid ink pasta nut 28
garlic chili prawns, blistered tomatoes, jalapeño pesto, romesco breadcrumbs

BURGERS & SANDOS

choose your side: *fries, sweet potato fries, truffle fries (2), greens* nut *(2), kale (2)*
add-ons: *bacon (3), bacon jam (3), fried egg (3.50), gf bun (2)*

süda burger gfa 22
white cheddar, butter lettuce, sautéed onions, dill pickles, garlic aioli

pitt-boss gfa 24
whiskey bacon jam, wild mushrooms, arugula, blue cheese, truffle aioli

cauliflower burger veg | nut 22
wild mushrooms, arugula, romesco sauce, white cheddar cheese, garlic aioli

kfc sando 22
korean fried chicken, gochujang sauce, turmeric pickled daikon, kewpie mayo, chili crunch, kimchi

TACOS

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

wild mushroom tostada gf* | veg 17
black bean puree, chili garlic mushrooms, salsa brava, salsa verde, cilantro

baja fish tacos gf* 22
crispy rock fish, red cabbage slaw, salsa verde, pico de gallo, pickled onions, baja crema

carnitas tacos gf 22
braised pork butt, red cabbage slaw, charred salsa roja, queso fresco, cilantro

süda

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.

DRINKS

COCKTAILS

SUDA STAPLES

suda 75 *fresh, vegetal, effervescent* 15
gin, cucumber & basil vodka, lemon, champagne

chaos theory *sweet, bright, nutty* 15
multi-berry infused vodka, elderflower, orgeat, lime

firecracker *rustic, spicy, fruity* 15
reposado tequila, ancho reyes, lemon, strawberry shrub, serrano tincture
sub mezcal +1

suda old-fashioned *our bestselling cocktail* 16
buffalo trace bourbon, luxardo maraschino liqueur, angostura & orange bitters, flamed orange rind

frozen john daly 13
vodka, lemonade, iced tea slushified

SEASONAL SIPS

mel's hot buttered rum *cozy, boozy, festive* 15
housemade batter, brugal 1888, plantarey dark, & don q 151 rum, hand-whipped cream

earl grey martinez *silken, citrusy, stirred* 16
hayman's old tom gin, earl grey veso aperitif, luxardo maraschino, orange bitters

sierra madre *fresh, vegetal, crushable* 15
100% agave blanco tequila, cucumber, rosemary, lime, jalapeño, specialty rim

grapefruit paperplane *bright, tangy, irresistible* 16
buffalo trace bourbon, mommenpop grapefruit aperitif, aperol, nonino, lemon

olive oil martini *velvet in a glass* 16
olive oil washed ketel one vodka, herbs, brine, carpano vermouth

doctor's orders *rx: r&r* 15
mount gay eclipse rum, guava, coconut, lemon, aromatic island spice

aprés cosmo *a frosty twist* 15
vodka, elderflower liqueur, dry curaçao, white cranberry juice, lime

black forest manhattan *warm, woodsy, rich* 16
rittenhouse rye, vicario nocino walnut liqueur, averna, black walnut & cardamom bitters

afternoon delight *tangy, citrus, hint of smoke* 15
tamarind-infused blanco tequila & mezcal, mandarine napoléon liqueur, lemon, citrus elixir

dusk till dawn *lush, tropical, aromatic* 15
ford's gin, st. george spiced pear liqueur, passionfruit, lemon, lavender, vanilla bean

el humo verde *crisp, herbal, smoky* 16
mezcal, dry curaçao, green chartreuse, cucumber, lime, cilantro

MOCKTAILS

ginger-cardamom cooler 10
ginger cordial, lime, cardamom bitters, soda water

point break refresher 10
passionfruit, lime, agave, soda water

milky chance 10
coconut milk, lime, aromatic island spice

italian amarno spritz
dr. zero - zero italian amano, tonic, soda 13

NON-ALCOHOLIC

ginger beer 5
mexican coke 5
mexican sprite 5
diet coke 4
abita root beer 5
pellegrino (500ml) 5

topo chico (12oz) 4
shirley temple/roy rogers 5
arnold palmer 5
iced tea 4
lemonade 5

JUICE

pineapple, apple, guava, grapefruit, orange, cranberry 6

COFFEE/TEA

cat and cloud coffee 5
regular or decaf

tea numi *(*designates caffeine free)* 4
jasmine green, rooibos, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai*