



BITES & SHARE

BITES

- marinated olives** gf vegan 7
- spicy tuna crispy rice** gf* 15
sriracha aioli, yuzu ponzu, avocado mousse, serrano chili, sesame seeds
- suda fries** gf* veg 10
regular or sweet potato, garlic aioli, ketchup add truffle (4)
- animal style fries** veg 12
cheese sauce, caramelized onions, trappey peppers

SHARE

- sticky korean cauliflower** veg 16
gochujang sauce, green onions, sesame seeds, togarashi
- crispy brussels sprouts** vegan nut 16
miso tahini dressing, cashew cream, pickled wild onions, pomegranate reduction, chives
- aguachile tostada** gf* 18
local fish, avocado, cucumber, red onion, spicy green salsa, tajin spice
- pork belly lettuce cups** gf* 17
butter lettuce, black garlic sauce, pickled daikon and carrots, sambal matah, shiso
- sweet & spicy chicken wings** gf* 16
honey sriracha, green onions, sesame seeds

SALADS

Add chicken (9), steak (13), shrimp (9), fish (12), tofu (8) avocado (3)

- detox salad** veg gf nut 18
kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, golden raisins, sunflower seeds, lemon vinaigrette
- summer salad** veg nut 18
spring mix, roasted beets, seasonal fruit, cherry tomatoes, pickled shallots, spanish nuts, goat cheese, shallot vinaigrette
- curly kale caesar** gfa nut 17
caesar dressing, grana padano, preserved lemon, chives, romesco breadcrumbs
- fresh ahi poke** gf 22
sushi rice, passionfruit ponzu, seaweed salad, edamame beans, carrots, watermelon radishes, sesame seeds, sriracha aioli

4:30pm to
close

MAINS

- butchers' choice** gf* mp
mustard parmesan potatoes, baby sweet peppers, roasted parsnips, wild mushrooms, horseradish cream, bordelaise
- suda bowl** veg gf nut 25
coconut red rice, miso peanut butter sauce, black lime spiced tofu, roasted yam, bok choy, snap peas, red cabbage slaw
- short rib ragu** 29
pappardelle pasta, parmesan, calabrain chilis, chives
- wild mushroom pasta** veg 25
fettuccine, wild mushrooms, butternut squash, creamy parmesan, grana padano, crispy sage
- brick chicken** gf 29
potato au gratin, arugula fennel apple salad, grana padano, parsley salsa verde

BURGERS

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

- süda burger** gfa 21
white cheddar, butter lettuce, sautéed onions, dill pickles, garlic aioli
- pitt-boss** gfa 24
whiskey bacon jam, wild mushrooms, arugula, blue cheese, truffle aioli
- spicy fried chicken sandwich** 22
dill pickles, cabbage slaw, sriracha aioli, hot honey
- cauliflower burger** veg 21
wild mushrooms, arugula, romesco sauce, white cheddar cheese, garlic aioli

TACOS

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

- baja tacos** gfa 22
fried fish, cabbage slaw, salsa verde, pico de gallo, chipotle aioli, watermelon radishes
- carnitas tacos** gf 21
braised pork butt, cabbage slaw, charred salsa roja, cilantro, queso fresco

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.



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

SEASONAL SIPS

el pepino *a refreshing marg* 15
100% agave blanco tequila, curacao, cucumber, cilantro, lime
add a splash of green chartreuse +1

white paper plane *white negroni meets naked & famous* 16
huxal mezcal, aveze, l'aperitivo nonino, lemon, essence of grapefruit

all night oolong *refreshing, earthy, piquant*..... 16
fords gin, apricot preserves, oolong tea, lemon, matcha foam

solstice spritz *lower abv* 15
veso strawberry solstice aperitivo, lemon, herbs, soda

black pearl *tiki, fruity, succulent*..... 16
planteray dark rum, campari, cherry, orgeat, ginger of the indies, coconut

lucy liu *chic and unique*..... 16
reposado tequila, lillet blanc, umeshi plum liquor, toasted sesame oil, ume plum vinegar, umami

race day *zesty, creamy, smooth* 15
buffalo trace bourbon, ginger, lime, vanilla, herbs

olive oil martini *velvet in a glass*..... 15
olive oil washed ketel 1 vodka, herbs, brine, carpano vermouth

juice cleanse *vegetal, aromatic, uplifting* 16
turmeric & ginger root infused rum, brucato chaparral, carrot, citrus, ginger, angostura

MOCKTAILS

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

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

italian soda 10
house pomegranate molasses, lime, soda water

phony no-groni 13
non-alcoholic mezcal negroni

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

NON-ALCOHOLIC

ginger beer 5

mexican coke 5

mexican sprite..... 5

mexican squirt..... 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

SLUSHIES

frozen john daly 13
vodka, lemonade, iced tea slushified

na horchata painkiller 10
spike it +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, spiced orange, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai*