

4:30pm to
close

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 17
gochujang sauce, green onions, sesame seeds, togarashi
- crispy brussels sprouts** vegan nut gf* 16
miso tahini dressing, cashew cream, pickled wild onions, pomegranate reduction, chives
- 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 siracha, 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 gf 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
- ahi poke bowl** gf 22
sushi rice, passionfruit ponzu, seaweed salad, edamame beans, carrots, watermelon radishes, sesame seeds, sriracha aioli

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, bok choy, summer squash, eggplant, 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

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

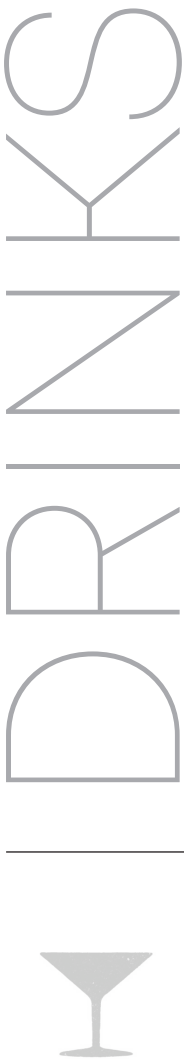
- süda burger** gfa 22
white cheddar, butter lettuce, sautéed onions, dill pickles, garlic aioli
- pitt-boss** gfa 24
whiskey bacon jam, wild mushrooms, arugula, blue cheese, truffle aioli
- spicy fried chicken sandwich** 22
dill pickles, cabbage slaw, sriracha aioli, hot honey
- cauliflower burger** veg nut 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 22
braised pork butt, cabbage slaw, charred salsa roja, cilantro, queso fresco





COCKTAILS

SUDA STAPLES

suda 75 <i>fresh, vegetal, effervescent</i>	15	all night oolong <i>refreshing, earthy, piquant</i>	16
gin, cucumber & basil vodka, lemon, champagne		fords gin, apricot preserves, oolong tea, lemon, matcha foam	
chaos theory <i>sweet, bright, nutty</i>	15	solstice spritz <i>lower abv</i>	15
multi-berry infused vodka, elderflower, orgeat, lime		veso strawberry solstice aperitivo, lemon, herbs, soda	
firecracker <i>rustic, spicy, fruity</i>	15	black pearl <i>tiki, fruity, succulent</i>	16
reposado tequila, ancho reyes, lemon, strawberry shrub, serrano tincture		planteray dark rum, campari, cherry, orgeat, ginger of the indies, coconut water, lemon	
sub mezcal +1			
suda old-fashioned <i>our bestselling cocktail</i>	16	lucy liu <i>chic and unique</i>	16
buffalo trace bourbon, luxardo maraschino liqueur, angostura & orange bitters, flamed orange rind		reposado tequila, lillet blanc, umeshi plum liquor, toasted sesame oil, ume plum vinegar, umami	

SEASONAL SIPS

el pepino <i>a refreshing marg</i>	15	race day <i>zesty, creamy, smooth</i>	15
100% agave blanco tequila, curacao, cucumber, cilantro, lime		buffalo trace bourbon, ginger, lime, vanilla, herbs	
add a splash of green chartreuse +1			
white paper plane <i>white negroni meets naked & famous</i>	16	olive oil martini <i>velvet in a glass</i>	15
huxal mezcal, aveze, l'aperitivo nonino, lemon, essence of grapefruit		olive oil washed ketel 1 vodka, herbs, brine, carpano vermouth	
		juice cleanse <i>vegetal, aromatic, uplifting</i>	16
		turmeric & ginger root infused rum, brucato chaparral, carrot, citrus, ginger, angostura	

MOCKTAILS

ginger-cardamom cooler	10	phony no-groni	13
ginger cordial, lime, cardamom bitters, soda water		non-alcoholic mezcal negroni	
point break refresher	10	italian amarno spritz	
passionfruit, lime, agave, soda water		dr. zero - zero italian amano, tonic, soda.....	13
italian soda	10		
house pomegranate molasses, lime, soda water			

NON-ALCOHOLIC

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

SLUSHIES

frozen john daly	13	na horchata painkiller	10
vodka, lemonade, iced tea slushified		spike it +5	

JUICE

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

cat and cloud coffee	5	tea numi (*designates caffeine free)	4
regular or decaf		jasmine green, rooibos*, spiced orange, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai	