

COCKTAILS & MOCKTAILS

AGUA DE PEPINO \$6

Cucumber, Mint, Lime

HIBISCUS PUNCH \$8

Hibiscus, Pineapple Juice, Ginger, Cinnamon

SAKE HIGHBALL \$9

Mojito Sake, Lemonade, Soda Water

FOR YOUR BENEFIT \$8

Lemongrass Sake, Grapefruit Juice, Ginger

Lunch Special

WEEKDAYS 12PM-4PM

BEER AND "BURGER" \$20

**YOUR CHOICE OF SANDWICH WITH A
CHOICE OF OUR CANNED BEERS AND
SODAS.**

+\$3 FOR OTHER BEVERAGES



MIENU

Small Nibbles

Dan Dan Noodles (VGO)	16
Noodles tossed in a spicy sesame dressing with yu choy, bulgogi beef, and a * sunny-side egg	
Curry Croquettes (V)	8
Two curried potato croquettes with carrots, cheese, corn, scallion. Tonkatsu sauce and mayo	
Street Corn Ribs (GF/VGO)	10
Fried corn, cotija cheese, kelp powder, cilantro, lime, chipotle sour cream, and tajin	
House Garden Salad (GF/VGO)	9
Mixed greens with tomato, cucumber, carrot, and sesame dressing	
Chicken Emapanada (GF)	6
Two corn masa empanadas filled with chicken, a side of spicy aji criollo sauce	
Pupusas \$8 (GF)	
Two corn corn cakes stuffed with stewed beef, mozzarella. Served with aji criollo sauce	
Karage Cauliflower (GF/V)	
Fried cauliflower, soy sauce, garlic, ginger, thai basil, pickled onions and beets	
Steamed Buns (buns contain wheat, soy, milk)	
Reina Pepiada - Avocado Crema Chicken salad	
Res Mecada - stewed beef, cotija, cilantro, scallion	
Mushroom Bahn Mi - black garlic hoisin mushroom, cucumber, carrot, cilantro, scallion	
Fideo Seco	
noodles, tomato sauce, with choice of res mechada, roasted vegetable or popcorn chicken	
Bulgogi Sopes (GFO/VGO)	
Bulgogi beef, onion, mozzarella, romaine, cilantro, scallion, gochujang crema, cotija. corn masa tartlette	

Sandwiches with choice of side

Chicken Sando (GFO)	15
Fried pickled chicken, brioche bun, dill mayo, spring mix, spicy house pickles	
*Beef Burger \$16	16
*5oz burger (contains dairy/gluten), brioche bun, caramelized onion, tomato, romaine, bacon, American cheese, house burger sauce	
Veggie Burger \$16 (GFO/VO)	16
6oz black bean burger, brioche bun, caramelized onion, tomato, romaine, American cheese, house burger sauce	

Sides (Fries are not gluten free)

Fries 6	Parmesan fries 7
Side garden salad 4	Spicy house pickles 4
Soup of the Day 8	

Chef's Specials.

Beef Basil Wrap (GFO)

Seasoned sweet and spicy ground beef with cucumbers, cilantro and Thai basil in a flour tortilla Corn tortilla GFO.

Wings 6pcs (Wednesdays only \$6) \$12

Plain
Teriyaki
Forbidden
Sriracha Buffalo
Lemon Pepper

Dessert.

Bread Pudding with miso coffee caramel	6.99
Churro with cinnamon sugar and chocolate sauce	6.99
Matcha Rice Krispie	6.99
Ube brulee	6.99

V-Vegan, VO-Vegan Option, VG- Vegetarian, VGO-Vegetarian Option,
GF- Gluten Free, GFO- Gluten Free Option, DF- Dairy Free, DFO- Dairy Free Option

Consumer Advisory
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
**Please inform your server of any allergies. Menu items may contain or come into contact with WHEAT, SOY, EGG, PEANUT, TREE NUT, and MILK