



WHITE OWL



1074 HOPE ST. PROVIDENCE, RI 02906
(401) 337-9676

WEDNESDAY-FRIDAY 12PM -9PM
SATURDAY AND SUNDAY 11AM-9PM

NIBBLES

Sauteed Yu Choy \$9 (GF/VGO)

Chinese broccoli, garlic brown butter soy sauce, and mushroom medley

Dan Dan Noodles \$15 (VGO)

Noodles tossed in a spicy sesame dressing with yu choy, bulgogi beef, and a * sunny-side egg

Kabocha and Lentils \$10 (GF/VGO)

Simmered lentils served with roasted kabocha seasoned with Berbere spice topped with herb sour cream.

Curry Croquettes (V) \$6

Two curried potato croquettes with carrots, cheese, corn, scallion. Tonkatsu sauce and mayo.

Street Corn Ribs \$9 (GF/VGO)

Fried corn, cotija cheese, kelp powder, cilantro, lime, chipotle sour cream, and tatin.

Loaded Tots \$12 (GF/VGO)

Cajun seasoning, cotija cheese, queso, pico scallion, and a * sunny-side egg.

House Garden Salad \$9 (GF/VGO)

Mixed greens with tomato, cucumber, carrot, and sesame dressing.

Tamales \$9 (GF)

Two corn masa tamales w/ sweet potato, beans, and chicken. Topped with salsa verde, cotija and cilantro.

Chicken Empanada \$6 (GF)

Two corn masa empanadas filled with chicken and a side of spicy aji criollo sauce.

Chips and Queso \$6 (GF)

Corn tortilla with house-made queso

SIDES

Waffle fries are not gluten free

Waffle fries \$5

Side garden salad \$3

Parmesan fries \$6

Spicy house pickles \$3

Soup of the Day \$9

ASK ABOUT
OUR LUNCH
SPECIALS AND
BRUNCH
MENU

SANDWICHES

with choice of side

Birria Melt \$16 (GFO)

Braised beef, pan de agua, provolone/mozzarella blend with consommé

Chicken Sando \$14 (GFO)

Fried pickled chicken, brioche bun, dill mayo, spring mix, spicy house pickles

*Beef Burger \$16

6oz burger, brioche bun, caramelized onion, tomato, romaine, bacon, American cheese, house burger sauce

Shrimp Po Boy \$16 (GFO)

Cajun fried shrimp, pan de agua, tomato, spring mix, sumac onions, Cajun sauce

Bulgogi Beef Cheesesteak \$13

Sliced bulgogi marinated steak, pan de agua, mushroom medley, caramelized onions provolone/mozzarella blend

SPECIALS

Arepas (GF) \$13

Veg: (2pcs)

Spiced Carrot, feta pepper sauce, spring mix, cotija, cilantro, fried onion (V/VGO)

Meat: (2pcs)

Shredded beef, salsa verde, romaine, cotija, cilantro

Berbere Potato Soup \$9 (GF/VGO)

DESSERT

Bread Pudding \$8

Miso coffee with a maple butter

Beignets \$8

Choice of: Powdered Sugar or Cinnamon Sugar served with chocolate Syrup

Chocolate Tart \$6

Dulce de Leche Cheesecake \$6

*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, EGG, PEANUT, TREE NUT, and MILK