DINNER MENU

SMALL PLATES

Wood Fired Cauliflower 12
five spice rub, pistachio sambal (wf, v)

Jicama, asian pear, pineapple, thai chili, caramelized soy, cucumber, peanut sauce (v)

Chicken Satay 12
coriander spiced skewers, cucumber, pickled red onion, spicy peanut sambal (wf)

Fried Kale Chips 10
peanuts, turmeric, tamarind sauce (wf, v)

Fried Okra 11
rice flour battered, turmeric, coriander seeds, sweet & spicy soy sauce (v)

Za’atar Flatbread 9
thyme, coriander, oregano, sesame seeds, sumac, pistachio sambal (v)

Roasted Seasonal Vegetables 12
parsnip-celery root puree, five spiced cauliflower, sunchokes, kabocha squash, blood orange, pistachio sambal (wf, v)

Sweet & Spicy Cashews 8
arbol chili, makrut lime leaves (wf, v)

SALADS

**Add Protein:** Tofu 4  Shrimp 9  Chicken 5  Fish 12

Green Papaya 15
macadamia nuts, fried shallots, herbs, jicama, lemongrass-sesame vinaigrette (wf, v)

Local Salad 15
seasonal greens, asian pear, pickled red onions, aleppo, toasted almonds, point reyes blue cheese, citrus vinaigrette (wf)

Gado Gado 18
kale, fried tofu, crispy yams, pickled red onion, sunchokes, red quinoa, peanut sambal (wf)

Burrata Salad 18
arugula, blood oranges, citrus vinaigrette, pistachio sambal (wf)

MAIN PLATES

James Beard Blended Burger Project 19
by Chef Nora
40% shitake, 60% grass fed beef, cheddar, arugula, sambal aioli, side fries or salad

Lamb Burger 19
sambal aioli, herb mix, juliennded cucumbers, side fries or salad

Coconut Shrimp 18
sauteed shrimp, coconut sambal, toasted coconut flakes, herbs (wf)

Kerala Style Chicken* Yellow Curry 18
coriander, cumin, turmeric & chili marinade, coconut milk, curry leaves (wf)

*available with tofu or fish

Singapore Chicken Rice 18
poached & oven roasted chicken thighs, chicken broth, ginger infused jasmine rice, cucumber, cilantro, sweet & spicy soy sauce (wf w/o soy sauce)

Laksa - Curried Rice Noodles 19
grilled shrimp, poached egg, red chili sambal, cucumber, herbs (wf)

Wood-Fired Roasted Mahi Mahi 28
tomato chili sambal marinade, roasted cauliflower, apricot ginger chutney (wf)

Soto Ayam - Rice Noodle Soup 18
herbal chicken broth, poached chicken, fresh aromatics, sweet soy, red chili sambal (wf w/o soy sauce)

Ribeye Steak 28
parsnip-celery root puree, kabocha squash, pistachio sambal

Sides  Chicken Rice 5 (wf)  Roasted Cauliflower 5 (wf, v)
      French Fries 5 (v)  Red Quinoa 5 (wf, v)

PIZZAS | San Francisco Style Sourdough Crust

White 19
parmesan, mozzarella, herbed ricotta, squash blossoms, garlic puree, black pepper, lemon zest, chili oil

Local 20
san marzano tomato sauce, mozzarella, pepperoni, lamb sausage, cherry tomatoes, ricotta

Burrata 18
basil, san marzano tomato sauce, extra virgin olive oil

Fungi 20
shiitake, shimeji & oyster mushrooms, herbs, roasted garlic puree, mozzarella, house chili oil

Seasonal Vegetables 19
cauliflower puree, roasted sunchokes, herbs, pineapple, roasted tomatoes, pistachio sambal, calabrian chilis (v)

Bahn Mi 19
green onion-cilantro sauce, marinated chicken, pickled red onion, fresno chilis, cilantro, cucumber

Pepperoni 16
san marzano tomato sauce, mozzarella

Salsiccia 19
lamb sausage, san marzano tomato sauce, mozzarella, calabrian chilis, green onions