STARTERS

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

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

Cauliflower Wings 12
rice flour beer battered, sweet & sour-chili ginger sauce

Beet Baba Dup & Crudite 12
roasted beets & eggplant, fried chickpeas, sourdough flatbread (v)

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

SALADS

Local Salad 14
seasonal greens, asian pear, pickled red onion, aleppo, toasted almonds, point reyes blue cheese, citrus vinaigrette (wf)

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

Burrata Salad 14
arugula, blood oranges, citrus vinaigrette, pepita sambal (wf)

Kale Caesar Salad 14
dino kale, watermelon radish, kimchi caesar dressing

MAIN PLATES

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

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

Soto Ayam - Rice Noodle Soup 18
herbal checken broth, poached chicken, fresh aromatics, sweet soy, red chili sambal

Sides 5
chicken rice roasted cauliflower
french fries red quinoa

PIZZA

White 19
parmesan, mozzarella, herbed ricotta, 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

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

Seasonal Vegetables 19
cauliflower puree, roasted sunchoke, herbs, pineapple, roasted tomatoes, pepita sambal, calabrian chilis (v)
WINE LIST

SPARKLING

CREMANT D'ALCACE BRUT SPARKLING, LUCIEN ALBRECHT COLMAN, FRANCE, NV $20
BRUT, CANARD DUCHENE FRANCE, NV $67
BRUT CUVEE, J VINEYARDS SONOMA, NV $40
BRUT ROSE, J VINEYARDS SONOMA, NV $40
PROSECO, PUCCINI DOC ITALY, NV $18
VINO SPUMANTE, PICCINI ‘FIZZ 1882’ ITALY, NV $15
ROSE CREMANT, ROSE d'OR AOP BORDEAUX, FRANCE NV $45
ROSE CREMANT DE BOURGOGNE, BAILLY LAPIERRE FRANCE, NV $49

WHITE

CHARDONNAY, WILLIAM HILL NAPA VALLEY, 2017 $42
CHARDONNAY, LAGUNA RUSSIAN RIVER VALLEY, SONOMA 2016 $32
CHARDONNAY, J VINEYARDS RUSSIAN RIVER, SONOMA 2017 $28
PINOT GRIS, MACMURRAY RUSSIAN RIVER, SONOMA 2018 $35
PINOT GRIGIO, PICCINI DOC ITALY, 2018 $20
SAUVIGNON BLANC, DASHWOOD VINEYARDS MARLBOROUGH, NZ 2017 $22
RIESLING, FORSTMEISTER GELTZ ZILLIKEN MOSEL, GERMANY 2014 $32
RIESLING, VON BUHL DEIDESHEIM, GERMANY $30

ROSE

PINEAU d'AUNIS, DOMAINE de CEZIN, COUTEAUX de LOIRE FRANCE, 2016 $46
GRENA-CINSAULT BLEND, FLEUR DE MER, COTES DE PROVENCE, FRANCE, 2018 $42
GRENA BLEND, CRISTEA COLLECTION PROVENCE, FRANCE, 2016 $51

RED

TOSCANA, PICCINI ‘POGGIO ALTO' ITALY, 2017 $18
CABERNET SAUVIGNON, DOUBLE LARIAT CA, 2017 $32
CABERNET SAUVIGNON, WILLIAM HILL NAPA VALLEY, 2014 $60
CABERNET SAUVIGNON, BAND OF VINTNERS ‘CONSORTIUM’ NAPA VALLEY, 2016 $62
CABERNET SAUVIGNON, LOUIS M. MARTINI ALEXANDER VALLEY, 2016 $82
MALBEC, TAPIZ MENDOZA, ARGENTINA, 2018 $24
MERLOT, TTREFETHEN OAK KNOLL, NAPA VALLEY, 2016 $59
SYRAH, LACUNA SONOMA, 2018 $50
TEMPRANILLO, PEIRANO ESTATE VINEYARDS LODI, 2018 $18
PETITE SIRAH, SHANNON RIDGE LAKE COUNTY, 2018 $20
BORDEAUX BLEND, TREFETHEN ‘DRAGON'S TOOTH' OAK KNOLL, NAPA COUNTY 2016 $70
GAMAY NOIR, RUSSEL JOYCE VINEYARDS CA, 2018 $56
PINOT NOIR, J VINEYARDS RUSSIAN RIVER, SONOMA 2018 $66
ZINFANDEL BLEND, ORIN SWIFT ‘8 YEARS IN THE DESSERT’ CA 2018 $70