

STARTS & SIDES

CHIPS 'N DIP kennebec chips, daily dip **9**

PICKLES napa cabbage kimchi, cauliflower, red onions, jalapenos **7**

BACON EDAMAME bacon, black vinegar **8**

CORN FRITTERS sweet yellow corn, egg, rice flour, apricot jam **12**

CHICKEN LICKIN' mochiko fried chicken nuggets, ginger, soy, aioli **15**

PATE chicken liver mousse, pickles, black mission fig jam, crostini **16**

BRUSSELS bacon, garlic, fried shallots **12**

SHISHITO blistered peppers, curry aioli **11**

SMASHED POTATOES goat cheese fondue, chives **12**

NAPA SLAW cabbage, red kraut, carrot, creamy sesame dressing **7**

POTATO SALAD carrot, edamame, qp mayo **7**

CHICKEN FAT NOODLES wheat noodles, garlic, chives, chicken skin furikake **15**

RAINBOW RICE genmai, soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi **16**

SALADS

CHICKEN SALAD pulled chicken, oranges, napa cabbage, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **15**

BEET SALAD roasted beets, cashew cheese, pomegranate, rocket, sunflower seeds, maldon salt, lemon-poppy vinaigrette **15**

TOFU SALAD tofu, napa cabbage, oranges, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **14**

BURGER & THINGS

BONES BURGER two 4-ounce beef patties, American cheese, shredded lettuce, pickled red onions, 1k island **15**

TSUKUNE SANDO two 4-ounce chicken and pork patties, shredded lettuce, fried shallots, hapa sauce, fried egg **16**

FRIED CHICKEN SANDO mochiko chicken thigh, gem lettuce, pickles, awesome sauce, buttered brioche bun (regular or spicy) **16**

VEGGIE BURGER house-made brown rice and mushroom patty, arugula, cashew cheese, caramelized onions, romesco, brioche bun **16**

FALAFEL ROTI lemongrass falafel, arugula, cucumber, carrot, pickled onions, herbs, curry aioli, roti **16**

ENTREES

KOJI CHICKEN 3/8 North half chicken, tare, orange salt, greens, pickled red onions, roti **25**

BLACK PEPPER BEEF tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **28**

PORK SHOULDER garlic-jalapeno garum, pickled cabbage slaw, watermelon radish **24**

ST. LOUIS PORK RIBS yellow curry salt, cabbage slaw, SB barbeque sauce, pickled jalapenos **28**

TRIP'S TRIPLE 1/4 chicken, pork shoulder, tri-tip, chimichurri, garlic-jalapeno garum, tossed greens **39**

3 LITTLE PIGS rotisserie pork shoulder, St. Louis ribs, garlic sausage, tossed greens, pickled jalapenos, garlic-jalapeno garum, BBQ sauce **38**

DOUBLE DUTCH 1/2 koji chicken, 1/2 rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce **44**

KIDS BENTO

choice of chicken, pork, tsukune, or beef, served with rice, vegetables, fruit and edamame **12**

Water will be served upon request.

BEER

Draft	gl	ptr
Coronado Brewery, Nado Lager	7	27
Anderson Valley, Boont Amber Ale	8	32
Faction Brewing, Fall IPA, Alameda	9	33
Almanac, West Coast Pale Ale, Alameda	8	32
North Coast Scrimshaw Pilsner	7	
Almanac, True Kolsch, Alameda, 16oz	12	
Chile Guava, Stem Cider	8	

WINE

Red Wine	gl	btl
DRAFT, Old Soul, Pinot Noir gl/carafe	9	22
1000 Stories, Zinfandel	13	42
Eberle, Cabernet Sauvignon	16	54
D'arenberg, Stump Jump, Shiraz	12	40
Trefethen, Eshcol Red Blend		68

White Wine	gl	btl
DRAFT, Angeline, Sauv Blanc gl/carafe	9	22
Rosé the Day, Wirth Wines, Rosé	11	37
J. Lohr, Wildflower Valdiguie	14	52
Chateau Haut-Rian, Bordeaux Blanc	11	36
Au Bon Climat, Chardonnay	14	55
Bex, Riesling	12	39

Sparkling	gl	btl
Pol Clement, Brut, 187ml		10
Opera Prima, Sparkling Brut	8	25
A to Z Wineworks, Sparkling Rosé		45
Kiuchi Awashizuku, Sparkling Sake		30

SAKE	gl	btl
Yoshinogawa 'Golden Horizon' 720ml	10	48
Heiwa Shuzou 'Kid ' Junmai 720ml	14	70
Yucho Shuzo 'Kaze no Mori' 720ml	16	78

COCKTAILS

MICHELADA 9	
lager beer, spicy tomato juice, togarashi, lime	
CUCUMBER COOLER 14	
tombo sake, mint syrup, cucumber, lemon juice	
SHISO HIGHBALL 14	
shiso infused shochu, lemon, ginger beer	
RUBY STERLING 14	
citrus infused shochu, dry vermouth, hibiscus	
the Mi-Lo 14	
shochu, sparkling wine, guava-passion, coconut	
MIMOSA 4 TWO 20	
18oz carafe of sparkling wine and fresh orange juice or POG	

NON-ALCOHOLIC BEVERAGE

San Pelligrino Sparkling, 1L	8
Iced Tea	4
Lemonade	4
Hibiscus Rose Soda	5
Ginger Soda	5
Sparkling P.O.G.	5
Mexican Coke	4
Smith Tea's (green, herbal, breakfast)	4
Hot Coffee, pour over	5
Hot Cocoa, marshmallows, cinnamon	6

DESSERT

BUTTER MOCHI 9	
coconut mochi cake, whipped cream	
CHOCO PB TORTE 9	
oatmeal-peanut butter crust, chocolate ganache, sea salt	
VANILLA CHEESECAKE 9	
baked cheesecake, blueberry compote	
ICE CREAM SANDO 9	
chocolate waffle sando (gf), banana-chocolate chip ice cream, dulce de leche, whipped	

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