

STARTS & SIDES

- CHIPS 'N DIP** kennebec potato chips, daily dip **9**
- PICKLES** napa cabbage kimchi, cauliflower, red onions, jalapenos **7**
- BACON EDAMAME** bacon, toasted garlic, black vinegar **8**
- CORN FRITTERS** sweet yellow corn, egg, rice flour, strawberry jam **12**
- CHICKEN LICKIN'** mochiko fried chicken nuggets, ginger, soy, aioli **15**
- PATE** chicken liver mousse, pickles, mission fig jam, crostini **16**
- SHISHITO** blistered peppers, sea salt, curry aioli **11**
- CORN COBBETTES** yellow corn cobbies, miso butter, furikake, parmesan, scallions, fried shallots **12**
- DINO KALE** garlic, house made Portuguese sausage, fried shallots **12**
- SMASHED POTATOES** romesco sauce, sour cream, chives **12**
- NAPA SLAW** cabbage, red kraut, carrot, creamy sesame dressing **7**
- POTATO SALAD** carrot, cucumber, edamame, qp mayo **7**
- CHICKEN FAT RICE** schmaltz, yellow curry salt, chicken cracklin' **12**
- RAINBOW RICE** soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi **16**

SALADS

- CHICKEN SALAD** pulled chicken, citrus, napa cabbage, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **15**
- ICEBERG SALAD** baby iceberg, sweet 100 tomatoes, parmesan cheese, green goddess dressing **14**
- TOFU SALAD** tofu, napa cabbage, citrus, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **14**

Water served upon request.

ENTREES

- KOJI CHICKEN** 38 North half chicken, tare, orange salt, tossed greens, pickled red onions, scallions, roti **25**
- BLACK PEPPER BEEF** tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **28**
- PORK SHOULDER** garlic-jalapeno garum, pickled cabbage slaw, shaved watermelon radish **24**
- ST. LOUIS PORK RIBS** yellow curry salt, cabbage slaw, SB barbeque sauce, pickled jalapenos **28**
- TRIP'S TRIPLE** ¼ 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, BBQ sauce, garlic-jalapeno garum **38**
- DOUBLE DUTCH** ½ koji chicken, ½ rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce **44**

BURGER & SANDOS

- 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, tomato, arugula, caramelized onions, dill pickles, curry aioli, brioche bun **16**
- FALAFEL ROTI** lemongrass falafel, arugula, cucumber, carrot, pickled onions, herbs, green goddess, roti **16**

KIDS BENTO

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

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BEER

Draft	gl	ptr
Sapporo 4.9%	7	27
Anchor Brewery, Steam Beer 4.8%	8	29
Lagunitas Brewing Company, IPA 6.2%	8	29
Almanac, West Coast Pale Ale, Alameda 5.5%	8	32
North Coast Scrimshaw Pilsner 4.5%	7	
Almanac, True Kolsch, Alameda, 16oz 5.0%	12	
Chile Guava, Stem Cider 5.7%	8	
Guinness, non-alcoholic, 15oz 0%	7	

WINE

Red Wine	gl	btl
DRAFT, Old Soul, Pinot Noir 6oz/18oz carafe	9	22
1000 Stories, Zinfandel	13	42
Eberle, Cabernet Sauvignon	16	54
D'arenberg, Stump Jump, Shiraz	12	40
Trefethen, Eshcol Red Blend		65

White Wine	gl	btl
DRAFT, Angeline, Sauv Blanc 6oz/18oz carafe	9	22
Rosé the Day, Wirth Wines, Rosé	11	37
Chateau Haut-Rian, Bordeaux Blanc	11	36
Hogue, Gewürztraminer	12	39
Au Bon Climat, Chardonnay	14	55
Trimbach, Riesling	16	65

Sparkling	gl	btl
Pol Clement, Brut, 187ml		11
Opera Prima, Sparkling Brut	8	25
A to Z Wineworks, Sparkling Rosé		45
Kiuchi Awashizuku, Sparkling Sake, 300ml		30

SAKE	gl	btl
Yoshinogawa 'Golden Horizon' 720ml	10	48
Takatenjin 'Sword of the Sun' 720ml	12	60

COCKTAILS

MICHELADA 9
lager beer, spicy tomato juice, togarashi, fresh lime juice

CUCUMBER COOLER 14
Han soju, 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 Pellegrino Sparkling, 1L	8
Iced Tea	4
Lemonade	4
Hibiscus Rose Soda	5
Ginger Soda	5
Sparkling P.O.G. (passion, orange, guava)	5
Mexican Coke	4
Smith Tea's (green, herbal, breakfast)	4
Hot Coffee, pour over with condensed milk	5
Iced Coffee, condensed milk, cinnamon	5
Hot Cocoa, marshmallow	6

