

## 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 **15**

**CORN COBBETTES** corn cobbies, miso butter, furikake, parmesan, scallions, fried shallots **12**

**DINO KALE** garlic, house-made Portuguese sausage, fried shallots **12**

**SHISHITO** blistered peppers, curry aioli **11**

**SMASHED POTATOES** romesco sauce, sour cream, chives **12**

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

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

**CHICKEN FAT RICE** schmaltz, yellow curry salt, chicken cracklin' **12**

**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**

**ICEBERG SALAD** baby iceberg, tomatoes, parmesan, green goddess dressing **14**

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

*Water will be served upon request.*

## 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, 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**

## ENTREES

**KOJI CHICKEN** 3/8 North half chicken, tare, orange salt, greens, pickled red onions, roti **26**

**BLACK PEPPER BEEF** tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **27**

**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**

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

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

## KIDS BENTO

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

## BEER

<b>Draft</b>	<b>gl</b>	<b>ptr</b>
Sapporo	7	25
Anchor Brewery, Tropical Hazy	8	29
Anchor West Coast, IPA	8	29
Almanac, West Coast Pale Ale, Alameda	8	32
North Coast Scrimshaw Pilsner	7	
Almanac, True Kolsch, Alameda, 16oz	12	
Chile Guava, Stem Cider	8	
Guinness, non-alcoholic, 14.9oz	7	

## WINE

<b>Red Wine</b>	<b>gl</b>	<b>btl</b>
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

<b>White Wine</b>	<b>gl</b>	<b>btl</b>
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

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

<b>SAKE</b>	<b>gl</b>	<b>btl</b>
Yoshinogawa Echigo Junmai	10	48
Takatenjin 'Sword of the Sun'	12	60

## COCKTAILS

<b>MICHELADA</b> 9	
lager beer, spicy tomato juice, togarashi, lime	
<b>CUCUMBER COOLER</b> 14	
tombo sake, mint syrup, cucumber, lemon juice	
<b>SHISO HIGBALL</b> 14	
shiso infused shochu, lemon, ginger beer	
<b>RUBY STERLING</b> 14	
citrus infused shochu, dry vermouth, hibiscus	
<b>the Mi-Lo</b> 14	
shochu, sparkling wine, guava-passion, coconut	
<b>MIMOSA 4 TWO</b> 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
Iced Coffee, condensed milk, cinnamon	5

## DESSERT

<b>BUTTER MOCHI</b> 9	
coconut mochi cake, whipped cream	
<b>CHOCO PB TORTE</b> 9	
oatmeal-peanut butter crust, chocolate ganache, sea salt	
<b>BLUEBERRY PIE</b> 9	
cream cheese filling, lemon zest, cinnamon-oatmeal crust, blueberry compote	
<b>SLUSH</b> 9	
pink lemonade icee, strawberries, condensed milk	

