

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, aioli, furikake, parmesan, scallions, fried shallots **12**
- PEA TENDRILS** 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**
- BEET SALAD** roasted beets, lemon cashew cheese, strawberries, rocket, sunflower seeds, maldon salt, lemon-poppy vinaigrette **15**
- 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, cashew cheese, lettuce, caramelized onions, dill pickles, curry aioli, brioche bun **16**
- FALAFEL ROTI** lemongrass falafel, smoked baba ganoush, cucumber, carrot, herbs, roti **16**

KIDS BENTO

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

Updated: 05.18.23

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 |

| <u>SAKE</u> | 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 |

