

SUSHI /

Avocado Crunch Roll (VG) 14
avocado, cucumber, mango,
shiso aióli, puffed rice

Spicy Tuna Roll 15
ahi tuna, scallion, cucumbers

Spicy Salmon Roll 15
atlantic salmon, endive, scallion,
sesame-sriracha sauce

California Roll 16
blue crab, sesame seeds, avocado,
cucumber, tobiko, yuzu mayonnaise

Sushi Combo Plate 21
shrimp nigiri, salmon nigiri
& california roll

SHARED PLATES /

Trio (GF) 10
selection of olives, spiced almonds,
crackerjacks

Edamame Hummus (VG) 14
market vegetables, grilled pita bread

Chips & Dips (V) 15
jalapeno cheddar cheese sauce,
guacamole & salsa

Jumbo Prawn Cocktail (GF) 23
tiger prawns, atomic horseradish
& wasabi cocktail sauce

Chicken Pakora 13
mint chutney / lime

Chicken Wing Bar 15
PICK / buffalo, korean bbq
ONE / lemon & pepper

Cured Meat & Artisan
Cheese Board 22
grainy mustard, pickled

SALAD /

Caesar 12
romaine, grana padano, croutons,
house dressing

Lemon Chicken 15
greens, hemp hearts, chickpeas,
avocado & lemon vinaigrette

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all
day
menu

3:00PM - 10:30PM
7 DAYS A WEEK

PANINI PRESS /

Avocado Toast (VG) 15
whole wheat, serrano chiles,
green salad & house chips

Grilled Cheese (V) 15
gruyère, aged cheddar, cheesy truffle
bread, green salad & house chips

PIZZAS / * 10 ON SUNDAYS + ADD PROSCIUTTO FOR 5

Margherita* (V) 12
tomato, mozzarella, parmesan, basil

Agricola* (V) 13
mozzarella di bufala, grana padano,
gem tomatoes, arugula

Pepperoni* 13
pepperoni, mozzarella, parmesan

Bianca (V) 14
truffle cream, mushrooms, arugula,
mozzarella, charred red onion

Carne 15
mozzarella, ham, sausage, pepperoni

SWEETS /

Fruit Plate (GF) 11
seasonal offerings

Boozy Popsicles (GF) 5 ea
rose white peach / vodka watermelon /
dark cherry sangria

(GF)=GLUTEN FREE (V)=VEGETARIAN (VG)=VEGAN
(CN)=CONTAINS NUTS

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.