

Tomato, Lentil & Spinach Soup vg | 17
+ sourdough roll

Roasted Mushroom Chicken Caesar | 27
seasonal greens, shaved daikon,
garlic croutons, nori-caesar dressing
sub shrimp +2

Superfood Chopped Salad vg, gf | 24
purple cabbage, seasonal greens, cucumber,
edamame, apple, avocado, crispy rice,
toasted cashews, carrot-ginger dressing

Garlic Noodles w/ Prawns | 26
garlic-chile butter, rainbow chard, parmesan,
fried garlic, **mild or spicy**

Grilled Teriyaki Chicken Sandwich | 24
chicken thigh, sweet chile glaze, cabbage slaw,
pickles, garlic aioli, ciabatta roll
fries or salad

Roasted Salmon Rice Bowl gf | 26
charred broccolini, cucumber, avocado, kimchi,
pickled carrots, teriyaki sauce, sriracha aioli

Butternut Squash + Mushroom Quiche v | 22
green side salad, champagne vinaigrette

Kids Menu

Butter and Parmesan Pasta v | 12

Chicken Strips + Fries | 13

Milk or Lemonade | 3

v= vegetarian, gf = gluten-free, vg= vegan

8.625% CA state sales tax added to all sales

Pastries from Poesia Bakery

Handmade Ham & Swiss Croissant | 13

Desserts | 9

Strawberry Cloud

Ube Bundt Cake

Milky Way Bombe

Matcha Mascarpone + Passion Fruit Cake

Lemon Almond Cake (gf)

Chocolate Hazelnut Dacquoise (gf)

Bar Delights

Please see our display for a variety of Wine and Beer,
French Rose & California Sparkling 14 | 45

MAQ8 Makgeolli: Korean Style Rice Wine | 9

Red Dragon | 18

Soju + Tanqueray + Campari + Dragon Fruit + Lemon

Yuzu 75 | 18

Tanqueray + Yuzu Liquor + Bubbles

House Cocktails | 16

Jameson Irish Coffee **or** Baily's Coffee

Moscow Mule w/Ketel **or** Kentucky Mule w/Makers

Specialty Cocktails | 17

The Desert Dahlia | Herradura + Pineapple + Campari

Aperol Spritz | Aperol + Bubbles + Club Soda

Espresso Martini | Mr. Black + Ketel One + Espresso

Shimmering Twilight Mocktail NA | 8

add Soju +6

Serving illy caffe