

TO SHARE

House Made Chips & Dip | 15 served with roasted tomato salsa and fresh guacamole

Cheese and Charcuterie Board | 25

assorted cheeses, cured meats, honey comb, almonds, and crackers

Lumpia & Bone-in Short Rib | 35

crispy filipino egg rolls, marinated bone-in short ribs, sweet chili sauce, and shishito peppers

Crab Cakes | 25

two 2 oz. crab cakes, cajun remoulade, lemon wedges

Short Rib Quesadilla | 18

cheddar crusted tortilla, serrano pico de gallo, chipotle aioli

Sushi Bites | 21

sushi rice, Korean crab, sriracha aioli, unagi sauce, furikake, togarashi tempura

Calamari | 19

garbanzo crusted calamari and shrimp, grana padano cheese, micro basil, and fresh lemon served with house arrabbiata sauce

Beet Hummus | 15

goat cheese, carrots, baby tomatoes, cucumbers, toasted lavash crackers, black lava salt

Harami Fries | 28

japanese marinated skirt steak, crispy french fries, garlic aioli, shishito peppers, red salsa, guacamole, and cilantro



BOWLS

Grilled Baby Romaine | 16

gem lettuce, caesar dressing, parmesan crisp, croutons, baby tomatoes, grilled pink lemon with grilled chicken 8 | shrimp 10 | scottish salmon 11

Poke Bowl | 21

ahi tuna, sriracha aioli, edamame, avocado, scallions, cucumber, wakame, togarashi tempura, sushi rice, fried lotus room

Seasonal Salad | 25

mixed greens, shaved truffle cheese, fricassee mushrooms, pine nuts, purple sweet potato crisps, sweet potato flakes with champagne vinaigrette with grilled chicken 8 | shrimp 10 | scottish salmon 11

Tofu Bowl | 21

fofu, sriracha aioli, edamame, avocado, scallions, cucumber, wakame, togarashi tempura, sushi rice, fried lotus root

Ramen | 25

miso mushroom broth, ramen noodles, fresno chilis, corn, scallion, bock choy, egg, nueskes pork belly



EATS

Truffle Gouda Sliders | 23

wagyu beef, truffle gouda cheese, caramelized onions, sautéed mushrooms, arugula, and horseradish aioli

Lobster Sliders | 35

fresh lobster, hawaiian rolls, tarragon aioli, cabbage slaw

Duck Bao Buns | 21

fluffy bao buns stuffed with duck confit, cuties, fresno chilies, cucumber and topped with a l'orange sauce

Slow Roasted Chicken Sandwich | 23

slow roasted chicken breast, green olive bread, arugula, manchego cheese, roasted peppers, and smokey garlic aioli, served with gueso fundido fries

Mulitas | 19

blue corn tortilla encrusted in melted oaxaca cheese, braised pork, caramelized onions, tomatillo salsa, cotija cheese, and sour cream

KIDS	MENU	J 13
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DESSERTS

Burger

Warm Chocolate Cake | 15

Popcorn Chicken

Grilled Cheese

Kraft Macaroni & Cheese

Fusilli with marinara

vanilla ice cream, fresh berries, walnut toffee crunch

Bread Pudding | 15 vanilla crème anglaise

Crème Brulé | 15 torched vanilla bean custard

Exotic Fruit Plate | 15 variety of seasonal and exotic fruits

Menu and Pricing Subject to Change. Please see server for more details. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

OVERVUE ALL DAY MENU

SIGNATURE COCKTAILS

Gin Lane | 17

the botanist gin, st. germaine elderflower, fresh lime, and grapefruit

Orangeflower Fizz | 17

mulholland vodka, st. germaine, la marca prosecco, orange bitters

Irish 'IPA' Fizz | 17

jameson irish whiskey, honey simple syrup, freshly squeezed lemon juice, left coast trestles ipa

Rose Martini | 17

hanger one rose vodka, giffard's pamplemousse, fresh lemon juice, grapefruit bitters

Red Tide Sangria | 17

x-rated fusion, red wine, fresh orange, and pineapple juices

BEER

CRAFT | 8

ballast point grapefruit sculpin left coast trestles ipa sam adams seasonal sam adams boston lager fat tire odell mountain standard ipa kona big wave blue moon

DOMESTIC | 7

bud light, st. louis, mo. budweiser, st. louis, mo. michelob ultra coors light miller lite

IMPORT | 7

corona extra corona light heineken modelo especial guinness stella artois