

### STEAMED BAO BUNS

▲ AVAILABLE with CRISPY TOFU

**Mongolian BBQ Duck** ▲ 7  
Miso Pickled Cucumbers & Scallions

**5-Spice Pork Belly** 7  
Grilled Pineapple Jam, Sambal & Plum Sauce

**Korean Chicken** ▲ 7  
Kimchee, Pickled Fresnos & Korean Chili Aioli

**Bao Bun Trio (3)** 19  
Duck, Pork Belly & Chicken Buns

### AMERICAS & EUROPE

**Hamachi Rice Bowl\*** GF 21  
Brown Rice, Quinoa, Seaweed Salad, Pineapple, Radish, Wasabi Aioli, Pickled Ginger & Ponzu

**Devils on Horseback** GF 14  
Smoked Bacon, Medjool Dates, Herbed Goat Cheese & Sambal Gastrique

**Impossible Sliders** ▲ GF 19.5  
Dill Feta, Tomato Tapenade, Cucumbers, Sweet Potato Waffle Fries & Chipotle Ketchup

**Wagyu Sliders\*** GF 19.5  
Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup

### AFRICA, MIDDLE EAST & INDIA

**Bhel Puri Beet Salad** ▲ GF 14  
Roasted Squash, Baby Kale, Chickpea, Raita, Pickled Golden Raisin & Spiced Carrot Vin

**Dahi Puri (3)** 11  
Spiced Chickpeas, Sev Noodles, Raita, Pomegranates, Apple-Jalapeño & Tamarind-Date Chutneys

**Carrot Falafel Plate** ▲ GF 18  
Hummus, Tahini, Whipped Feta, Israeli Salad & Grilled Pita

▲ VEGAN BY REQUEST

GF GLUTEN-FREE BY REQUEST

In the spirit of creating a balanced and unified workplace, we implement a tip pool for our service team, including our back of house.

A 5% restaurant recovery surcharge will be added to your check.

### ASIA

**Spicy Pork Potstickers** 13  
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy

**Chili Garlic Edamame** ▲ GF 9  
Sesame & Sea Salt

**Crispy Filipino Spring Rolls (3)** ▲ 10  
IMPOSSIBLE "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce

**Satay Lettuce Wraps** ▲ GF 16  
Pickled Vegetables, 5-Spice Cashews, Crispy Rice Noodles, Orange Glaze & Cilantro  
*Choice of Chicken, Pork Belly, OR Crispy Tofu*

**Tempura Ginger Chili Shrimp** GF 16  
Lime Papaya Slaw, Pickled Vegetables, Peanuts, Black Sesame & Scallion Aioli

**Scallion & Five Spice Short Rib Pancake** 18  
Pickled Vegetables, Fresh Herbs, Fresno Aioli & Black Vinegar Gastrique

**Korean BBQ Tacos** GF 18  
Ssamjang Braised Short Ribs, Corn Tortillas, Kimchee Vinaigrette & Celery Slaw

**Pad Thai** ▲ GF 19  
Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang  
*Add Chicken \$7 • Shrimp\* \$7 • Crispy Tofu \$5*

**Potato Masala Dosa** ▲ GF 17  
Crispy Lentil Crêpe, Squash, Roasted Brussels Sprouts, Apricots, Sambar Potato, Tamarind-Date & Coconut-Mint Chutneys

**Korean Fried Chicken with Bonchan** 1/2 Order 24  
Whole 39  
Bonchan: Mung Bean Sprouts, Cabbage & Snap Pea Slaw, Kimchee & Koji Pickles, Pickled Daikon, Gochujang & Sweet Soy

### DESSERTS

**Peanut Butter Bar** GF 8  
Peanut Butter Tahini Mousse, Dark Chocolate, Brown Sugar Meringue & Pomegranate

**Horchata Snow Ice** ▲ GF 10  
Coconut Salted Caramel, Cocoa Nib Tuille & Macerated Strawberries

**Cherry Hand Pie (2)** 9  
Cherry and Cream Cheese Filling & Candied Ginger Sugar

**Italian "Coffee" & Doughnuts** 11  
White Chocolate Mousse, Espresso Ganache & Chocolate Pearls

### KIDS

12 and Under

*Served with Fruit & Steamed Edamame*  
*Choice of Sweet Potato Fries OR Vegetable Sticks* 9

**Macaroni & Cheddar Cheese**

**Pork Potstickers**

**Chicken Tenders**

**Cheeseburger** GF

**Hummus & Pita** ▲ GF

Please notify server of any allergies before ordering, not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100% allergy free zone. We will do our best to accommodate your needs.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## COCKTAILS

<b>Sangria Rojo</b>	12
Red Wine, Brandy, Allspice Liqueur, Lemon, Orange, Pomegranate, Bitters	
<b>New Saigon</b>	12
The Family Jones Gin, Lime, Basil, Jalapeño, Cucumber	
<b>The Casket Roller</b>	13
Blended Scotch, Apple Brandy, Amaro, Cherry Heering, Bitters	
<b>Baharat Old-Fashioned</b>	13
Bourbon, Baharat Simple Syrup, Orange Bitters	
<b>Mortuary Margarita</b>	13
Tequila, Revolving Fruit, Lime, Simple Syrup	
<b>Turmeric Mule</b>	11
Vodka, Pineapple-Turmeric Ginger Beer, Lime	
<b>Corpse Reviver #2</b>	13
Gin, Ginger Liqueur, Vermouth Bianco, Absinthe, Lemon, Activated Black Charcoal	
<b>Espresso Martini</b>	15
Vodka, Espresso, Espresso Liqueur, Cinnamon	
<b>Frosé</b>	12
Vodka, Rosé, Negroni Aperitivo, Vermouth Blanc, Lemon	
<b>Frozen Painkiller</b>	12
Matusalem Rum, Orange, Pineapple, Creme de Coconut	

## ADULT BEVERAGES

Stem Off Dry Cider - 6.7% ABV 10 IBU (Lafayette)	8
Upslope Pomegranate Acai Hard Seltzer - 5.0% ABV	8
JuneShine Blood Orange Mint Hard Kombucha - 6.0% ABV	9

Ask your Server about our Beer and Cocktail Specials!

## N/A DRINKS

<b>SPORTea</b> (one refill)	5
Brazilian Mate, Siberian Ginseng & Ginger	
<b>Lemonella</b>	6
Lemonade, Fresh Ginger & Rosemary	
<b>MOR Kombucha</b>	6
Pineapple/Peach	

## WINE

\*Ask your server for our full bottle list

### Sparkling

Fleuraison Brut France	11/42
Juve Y Camp Cava Rosé Penedes, Spain	12/46
Bisol 'Jeio' Prosecco Veneto, Italy	35
McBride Sisters 'Black Girl Magic' Sparkling Brut California	50
Beau Joie 'Squire' Brut Champagne, France	98

### White and Rosé

House White	9/34
MAN (Chenin Blanc) Coastal Region, South Africa	10/38
La Crema (Sauv Blanc) Sonoma County, California	13/50
Nortico (Alvarinho) Vinho, Portugal	11/42
Sequoia Grove (Chardonnay) Napa Valley, California	15/58
Zaza Rosé of Garnacha, Spain	10/38

### Red

House Red	9/34
Krasno (Pinot Noir) Primorska, Slovenia	12/46
Bonny Doon 'Le Cigare Volant' (Rhone Blend) California	11/42
Poggio del Moro (Sangiovese Blend) Tuscany, Italy	12/46
Altocedro 'Año Cero' (Malbec) La Consulta, Argentina	13/50
Fortress (Cab Sauv) Sonoma, California	14/54

## BEER

City Scapes Mexican Lager by Ratio- 4.8% ABV, 18 IBUs (Denver)	7
Finkel and Garf Red IPA- 6.5% ABV, 60 IBUs (Boulder)	8
Outer Range Rotator IPA - 7.1% ABV, 40 IBUs (Frisco)	8
Zuni Street Way West Wit- 5.4% ABV, 15 IBUs (Denver)	7

### Espresso Drinks

5.5

### Coffee

4

### Hot Tea

4

## RULES OF ENGAGEMENT

• **Vaccinated and don't want to wear a mask? Cool.**

• Vaccinated and want to wear a mask? Cool.

• Not vaccinated? We ask that you wear a mask.

• **Our team members will continue wearing masks within our restaurants.**

• **Hand Sanitizer will remain available to you throughout the restaurant.  
Please consider using it before and after you dine with us.**

• **Scheduled sanitation of all shared surfaces will continue throughout all our restaurants.**