

CATTLE CALL

~An open audition~

SNACKS

- EGGPLANT CROQUETTE potato, romesco, cheve, basil 12
- BEEF TARTARE* dijonnaise, yolk gel, arugula, grana padano, brioche 14
- PORK BELLY grits, miso-tare, scallion-ginger marmalade, red onion 15
- BREAD SERVICE focaccia, brioche, seasonal butter, spread 6

ACT ONE (SHARE PLATES)

- SMOKED CARROTS hummus, kohlrabi achar, lemon, focaccia 17
- CRUDO* salmon, jhol, orange, shallot, cilantro, papadam 18
- GREENS SALAD goat cheese, grape, potato chips, hazelnut 13
- STEAMED MOMO (10 PC) choice of pork, chicken or vegan 13
- SAUCES: MILD, SHERPA (SPICY), SWEET CHILI, MANGO HABANERO
- CHARCUTERIE cured meats, cheese, house made accoutrements, brioche 20

ACT TWO (ENTREE PLATES)

- MORGAN RANCH RIBEYE* dashi rice, bokchoy, shallot, horseradish yuzu cream, whiskey soy jus 60
- SCALLOPS* grits, summer squash, basil, chicken jus, pickled green tomato 52
- DUCK BREAST smoked gouda mornay, potato rosti, swiss chard, tomatillo salsa, radish 32
- MUSSELS cappelletti, corn, shishito, cherry tomato, salsa macha, focaccia, cilantro 32

FINAL BOW (SWEETS)

- PONCHIKI dark chocolate cremeux, ricotta, cinnamon, smoked salt, evoo 10
- HONEYDEW SORBET compressed melon, strega gel, strawberry, sparkling wine 9
- LOVE KNOT cardamom, coffee ice cream, white chocolate crumb, whipped cream 10
- WHIPPED RICE PUDDING pineapple compote, ginger meringue, coconut, cherry, umbrella 8
- BUY THE KITCHEN A BEER cowbell, cheers, dancing, good times, cowbell 10

CATTLE CALL AFTER DARK (AVAILABLE AFTER 10 PM)

- PORK BELLY “BANH MI” hoagie, miso, do chua, cilantro, jalapeno, scallion, fish sauce mayo 14
- MOMO BURGER (CHICKEN OR PORK)
- sesame bun, pickled red onions, smoked gouda, momo crisp, shredettuce 13
- SAUCES: MILD, SHERPA (SPICY), SWEET CHILI, MANGO HABANERO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS *

WE PROUDLY SOURCE MEATS, PRODUCE, AND INGREDIENTS FROM LOCAL FARMS

Chef de Cuisine: Abraham Vidaurre (THE BAD BOY OF 16th STREET)
Senior Chefs de Partie: Angie Shipley (AIOLI), Alayna Landis (THE GIRL WITH THE CHICKEN TATTOO)
Chefs de Partie: Naresh Lohar (SMOKEY THE BEAR), Rocky Shrestha (CHEF DE PARTY), Dareli Guerrero Betancourt (THE DOCTOR), Junior Teran (THE BIG CHEESE), and Lily Goossen (LILY BEAN)

-A gratuity of 20% is automatically added to table of 5 or more-

CREDIT CARD FEE NOTICE: If you use a credit card, we will charge an additional 3% fee and any applicable taxes to help offset processing costs. This is not more than we pay in fees