



Thank you for joining us. Please alert your server of any allergies or food restrictions.

TEMPURA 9

longwalk sweet potato, brown butter, gochugaru, honey, nori powder

BROCCOLINI SALAD 15

balsamic, gorgonzola, candied walnut, pickled shallot, persimmon red wine coulis, panko

***SALMON TARTARE 12**

miso egg yolk emulsion, bahn chan pickles, soy cured egg yolk, wasabi vinaigrette, momo chips

CROQUETTE 10

pineapple thai chili jam, morgan ranch rib cap, potato, chive aioli, herb powder

WHITE MARBLE FARMS PORK BELLY 15

miller-dohrman hominy grits, miso-tare, scallion-ginger marmalade, pickled red onion

NANA'S CHARCUTERIE 18

rotating selection of italian meats, cheeses, and house made accouterments

PAPPARDELLE 24

salumi ragu, mirepoix, grana padano, double cream, chive

BRAISED LAMB SHANK 34

beluga lentils, red cabbage, stewed date, orange, ras el hanout vinaigrette, lamb glaze

PACIFIC SNAPPER 30

coconut ginger sauce, longwalk purple daikon, roasted potato, bean sprouts, mala oil

CONFIT DUCK HINDQUARTER 28

carrot puree, roasted parsnip, pearl onion, celery, puff pastry crisp, dill gremolata, cherry jus

CHOUX PASTRY 10

foie gras cremeux, orange marmalade, white chocolate crumble, coffee syrup

PONCHINKI 10

dark chocolate cremeux, house made ricotta, cinnamon sugar, smoked salt, evoo

MATCHA PANNA COTTA 10

coconut milk, strawberry couli, grated halva

ALL DAY MENU

ALOO CHOPS 6

red potato, onion, cumin, turmeric, mango habanero sauce

MOMOS 12

PORK OR CHICKEN OR VEGAN

STEAMED (10PCS) OR FRIED (8PCS)

CHOICE OF SAUCE: Mild, Sherpa (Spicy), Sweet Chili, Mango Habanero

WE PROUDLY SOURCE LOCAL INGREDIENTS WHENEVER AVAILABLE. SPECIAL THANKS TO FLAVOR COUNTRY FARMS, LONGWALK FARMS, MILLER-DOHRMAN FARMS, MORGAN RANCH, OMSTEAD FARMS, H. OLAFSSON SPECIALTY FOODS, & SANTA BARBARA FISH MARKET.

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

Chef de Cuisine: Dominic Gurciullo **Sous Chef:** Abraham Vidaurre

BEVERAGE PROGRAM

HOUSE COCKTAILS 10

AMARETTO SOUR

bourbon, amaretto, lime, simple, egg white

Blueberry Daiquiri

rum, blueberry lemon syrup, lime

MANGO SPICY MARGARITA

tequila, jalapeno, agave syrup, mango, lime

EAST SIDE SODA

gin, cucumber, mint, simple syrup, lime juice

NEW COSMO

vodka, cranberry, triple sec, simple, lime

GOLD RUSH

bourbon, honey syrup, lime

APEROL OLD FASHIONED

bourbon, aperol, simple

BELLA LAU

madagascar vanilla rum, lime juice, licor 43, amaretto

DRAFT BEER 5

KS Fairy Nectar IPA | KS Cornhead | Kona Big Wave (Golden Ale)
| Scriptown Nice Buns | Mango Kart (Wheat) | Modelo

HOUSE WINE - Glass \$6 Bottle \$20 (with corkage)

RED

Cabernet Sauvignon | Merlot | Pinot Noir

WHITE

Chardonnay | Moscato | Pinot Grigio | Sauvignon Blanc |
Moscato | Sparkling

ROSE

Silver Gate Rose

NON ALCOHOLIC 3

Coke | Diet Coke | Coke Zero | Sprite | Pibb | Ginger Ale |
Lemonade

CLASSIC COCKTAILS 10

OLD FASHIONED

bourbon, angostura, simple

NEGRONI

gin, campari, sweet vermouth

MANHATTAN

rye whiskey, sweet vermouth

MARGARITA

tequila, agave, triple sec, lime

MARTINI

gin/vodka, vermouth

GIMLET

gin, lime, simple

MOSCOW MULE

vodka, ginger beer, lime

MOJITO

rum, lime, mint, soda

ESPRESSO MARTINI

vodka, espresso liqueur, amarula, frangelico

BOULEVARDIER

bourbon, sweet vermouth, campari

BEER / SELTZERS/CIDER 5

Long Drink Cocktail Traditional Seltzer | Long Drink Cocktail
Zero Seltzer | Gin & Juice by dre and snoop | Nutrl Seltzer
Pineapple | Saro Grapefruit Cider | Infusion Vanilla Bean
Nebraska Brewing - Cardinal IPA |
KS Sun of the Beasts Cream Ale | Jai Alai IPA
Bud Lt | Michelob Ultra | Corona | Pacifico |
Negra Modelo | Carlsberg | Busch Light

NA BEER: Bravus Blood Orange IPA

WINES BY THE BOTTLE

Following Wine List is priced at retail for takeaway. There is a \$10 corkage per bottle to open on site

RED

Prisoner Red Blend 38
Oak Farm Genevieve Meritage 40
Benguela Cove Moody Lagoon Red 20
Prisoner Cabernet Sauvignon 38
Paso D'Oro Cabernet Sauvignon 22
Kumusha Cabernet Sauvignon 15
Oak Farm Cabernet Sauvignon 21
Lovely Creatures Cabernet Sauvignon 13
Chop Shop Cabernet Sauvignon 13
Imagery Cabernet Sauvignon 13
Unshackled Cabernet Sauvignon 16
Llama Malbec 12
Rodney Strong Merlot 17
Ovum Ezy Tiger Pinot Noir 19
Schug Sonoma Pinot Noir 20
Kumusha Pinotage 21
Girard Old Vine Zinfandel 24
Oak Farm Tievoli Zinfandel 19
Wild Thing Zinfandel 19

WHITE

Chalk Hill Chardonnay 17
Oak Farm Chardonnay 18
The Crusher Chardonnay Unoaked 14
Lovely Creatures Chardonnay 13
Ferrari Carano Fume Blanc 12
A to Z Riesling 16
Oak Farm Sauvignon Blanc 18
Benguela Cove Moody Lagoon Sauv Blanc 16
La Playa Sauvignon Blanc 12
Robert Mondavi Sauvignon Blanc 21
Unshackled Sauvignon Blanc 15
Krasno White Wine Maceration 16
Ovum Old Love White 18
Ovum Big Salt White 17

ROSÉ

Ovum Big Pink Salt Rosé 19
Summer Water Rosé 16
Studio By Miraval Rose 15