

# CATTLE CALL

~An open audition from~  
4pm–Close

## SNACKS

**ALOO CHOPS** fried potato patties, turmeric batter, mango habanero sauce 6

**\*BEEF CARPACCIO** eye of round, dijonnaise, arugula, timmur, grana padano, potato chips 12

**PORK BELLY** hominy grits, miso-tare, scallion-ginger marmalade, red onion 15

## ACT ONE (SHARE PLATES)

**STEAMED MOMO (10 PC)** choice of pork, chicken or vegan 13

**FRIED MOMO (8 PC)** choice of pork, chicken or vegan 13

**RADICCHIO** apple vinaigrette, beets, gorgonzola, granny smith, walnut 17

**CHARCUTERIE** cured meats, cheese, house made accoutrements, focaccia 19

**BURRATA** orange, tamarind chutney, charcoal oil, mint, focaccia 17

**\*CRUDO** salmon, jhol, orange, shallot, cilantro, papadam 18

## ACT TWO (ENTREE PLATES)

**DUCK BREAST** dashi rice, whiskey soy glaze, bokchoy, shallot, horseradish yuzu cream 30

**\*SCALLOPS** beluga lentils, mirepoix, brussel sprouts, sauce verte, bacon jam 38

**TAGLIATELLE** black garlic butter, oyster mushrooms, sweet peppers, nori, grana padano, smoked oil 25

**AIRLINE CHICKEN BREAST** curried butternut puree, roasted cauliflower, cranberry, peppita, celery 25

## FINAL BOW (SWEETS)

**CREAM PUFF** whipped white chocolate ganache, lemon curd, poppy seed crumble, basil 9

**PONCHIKI** dark chocolate cremeux, ricotta, cinnamon, smoked salt, evoo 10

**CHAI PANNA COTTA** coconut milk, mango whip, mango popping boba, toasted coconut, halva 9

**WHIPPED RICE PUDDING** rum and balsamic dates, candied walnuts, ginger meringue, honey 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 LOVER BOY ON 16th STREET)

**Senior Chef de Partie:** Angie Shipley (AIOLI)

**Chefs de Partie:** Alayna Landis (THE GIRL WITH THE CHICKEN TATTOO), Naresh Lohar (SMOKEY THE BEAR), Rocky Shrestha (CHEF DE PARTY), Dareli Guerrero Betancourt (THE DOCTOR), and JUNIOR TERAN (MR. GOUDA)

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

# **CATTLE CALL X KATHMANDU MOMO STATION**

## **LUNCH MENU**

11AM-4PM

### **BITES**

#### **ALOO CHOPS 6**

FRIED POTATO PATTY (2 PCS)

#### **KATHMANDU MOMOS 13**

PORK OR CHICKEN OR VEGAN  
STEAMED (10PCS) OR FRIED ( 8PCS)

### **SAUCES**

**SHERPA (SPICY)**

**MILD**

**MANGO HABANERO**

**SWEET CHILI**

### **OPEN AUDITION**

IN THE WORLD OF THEATER, THE PHRASE "CATTLE CALL" IS SYNONYMOUS WITH AN "OPEN AUDITION." THIS IS THE FOUNDATION AND DRIVING FORCE FOR WHAT WE DO. WE SEEK TO PROVIDE AN ENVIRONMENT WHERE EVERYONE IS WELCOME. THIS PHILOSOPHY EXTENDS TO OUR FOOD AND BEVERAGE. ALL CUISINES AND FLAVORS ARE WELCOME HERE AT CATTLE CALL. WHILE CATTLE CALL TAKES CENTER STAGE, WE ARE EXCITED TO SERVE MOMOS FROM KATHMANDU MOMO STATION. THANK YOU FOR JOINING US AND WE HOPE YOU GET THAT "CALL BACK"!

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

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