

CATTLE CALL

~An open audition~

SNACKS

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

BEEF TARTARE* dijonnaise, yolk gel, arugula, grana padano, brioche 14

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

BREAD SERVICE focaccia, brioche, seasonal butter, spread 6

ACT ONE (SHARE PLATES)

CARROTS hummus, cucumber 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

FRIED MOMO (8 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* beluga lentils, mirepoix, asparagus, sauce verte, bacon jam 38

DUCK BREAST smoked gouda mornay, aloo chop, collard greens, tomatillo salsa, radish 32

RISOTTO marinated mushrooms, arugula, masala butter, grana padano, black garlic 22

FINAL BOW (SWEETS)

CREAM PUFFS 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 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 PRINCE OF 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), Junior Teran (MR. GOUDA)

-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

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"!

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