
dinner

available from 5 - 9p

house specialty

seafood of the day – market price
ask your server for today's special

clay pot brisket and poached egg 24
with cotija-walnut pesto, radish, red bliss potato, and steamed rice on side

panko-breaded fried chicken 20
kimchi brined, with creamy rice salad

chicken miso ramen 18 for 1 / 26 for 2
gunpowder green tea-marinated egg, chashu, scallion, corn, ramen noodle, and green chile butter

red curry 17 **add protein*
coconut broth with roasted veggies and choice of rice or rice noodles

gun powder green tea curry 16 **add protein*
coconut broth with roasted veggies and choice of rice or rice noodles

bison shoulder tender steak 28
yam-mushroom terrine, roasted brussels, potato nest, and japanese demi glace

pad thai vegetable 15 / large shrimp 20

vegetarian pho 12 **add protein*
with fresh local vegetables, sprouts, herbs, jalapeño, enoki mushroom, and choice of rice or noodles

pho bò 15
with beef brisket, bison tongue, tripe, fresh veggies, sprouts, herbs, jalapeño, enoki mushroom, and choice of rice or noodles

**add protein: egg 2, organic tofu 2, chicken 3, pork 4, shrimp 8, beef 5*

dessert

cardamom or vanilla ice cream 4
with blue pea flower syrup (+1)

lemon ginger cake, sesame icing 9
with pandan anglaise

5-spice chocolate pot de crème 8
with almond cookie

coconut crème brûlée 9
with fruit compote and coconut lace cookie

****consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions****

local and organic when possible • featuring mendez farm, copperpot farm, mary's chicken, talus pork, and casa butte ranch grass-fed yak

build your own bowl

10 for lunch, 19 for dinner

choose one of each, (+1) for each additional topping



noodle

rice, udon, vermicelli



broth

coconut, beef pho, chicken, vegetarian



protein

stir-fried chicken, pork, jumbo shrimp, beef, soft-boiled egg, grilled tofu



topping

seasonal roasted veggies, steamed greens, roasted brussels, mak-kimchi, pickled red cabbage, toasted cashews, spicy carrot, pickled ginger, corn, spaghetti squash, herbs, avocado, chicken gyoza dumpling



kid's bowl



5

white or brown rice or rice noodles, tamari, sesame seed
add veggies (+2)

please notify your server of any food allergies or dietary preferences when ordering

light fare

available from 3 - 9p

small plates

curry-coconut encrusted fried tofu 8
chimayo chile–tamarind chutney

spring rolls
vegetarian 7 / shrimp 9

spicy thai chicken wing
6 for 9 / 12 for 17

cold sesame peanut rice noodles 7
with fresh local veggies, herbs, cashews
**add protein*

seaweed salad 8
with chow mein noodles and spicy carrot

sautéed brussels sprout salad 14
with cured duck, candied cashews, sherry
vinegar, sesame oil, and orange suprême

pork egg rolls 9
cabbage, green chile, jack cheese,
carrot, with cilantro & fresno chile
dipping sauce

gyoza dumplings 8
with sweet mirin soy glaze

beef rendang tacos 12
topped with pickled cabbage, cilantro
yogurt and sambal bajak, with a side of
sweet & sour sambal fries

bun rieu 12
annatto spiced crab stew with hoisin,
local pea shoots, herbs, and shrimp

sandwiches

*served with a side of sambal sweet & sour
fries*

pork bánh mì 15
pork loin, mushroom/walnut pâté, house
pickles, spicy mayo, jalapeño, & fresh herbs
on a house-made baguette

veggie bánh mì 12
grilled seasonal vegetables, mushroom/
walnut pâté, house pickles, spicy mayo,
charred onion vinaigrette, jalapeño, & fresh
herbs on a house-made baguette

yak burger 15
on house-made bun
**add swiss, cheddar, mushroom/walnut pâté,
green chile, kim chi, avocado, gf bun*
\$1 each

sides

mak kimchi 6
house-made traditional kimchi

steamed local greens 6
with tamari and bonito flakes

roasted seasonal vegetables 6

general tso's roasted brussels 5

sambal sweet & sour fries 4

spaghetti squash 7
with spicy thai chili sauce

steamed rice 4
white or brown

*please notify your server of any food allergies or dietary preferences when ordering.
we will accommodate a maximum of four separate checks per table.*

***consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne
illness especially if you have certain medical conditions***

lunch

available from 11a - 5p

light fare

curry-coconut encrusted fried tofu 8
chimayo chile–tamarind chutney

spring rolls vegetarian 7 / shrimp 9

spicy thai chicken wing
6 for 9 / 12 for 17

cold sesame peanut rice noodles 7
with fresh local veggies, herbs, cashews
**add protein*

seaweed salad 8
with chow mein noodles and spicy carrot

sautéed brussels sprout salad 14
with cured duck, candied cashews, sherry vinegar, sesame oil, and orange suprême

pork egg rolls 9
cabbage, green chile, jack cheese, carrot, with fresno chile dipping sauce

beef rendang tacos 12
topped with pickled cabbage, cilantro-yogurt, and sambal bajak, with a side of sambal fries

bun rieu 10
annatto spiced crab stew with hoisin, local pea shoots, herbs, and shrimp

sides

mak kimchi 5
house-made traditional kimchi

steamed local greens 6
with tamari and bonito flakes

roasted seasonal vegetables 6

general tso's roasted brussels 5

sambal sweet & sour fries 4

spaghetti squash 7
with spicy thai chili sauce

steamed rice 4
white or brown

dessert

cardamom or vanilla ice cream 4
with blue pea flower syrup (+1)

lemon ginger cake, sesame icing 8
with pandan anglaise

5-spice chocolate pot de crème 8
with almond cookie

coconut crème brûlée 9
with fruit compote and coconut lace cookie

house specialty

vegetarian phở 9
with fresh local vegetables, sprouts, herbs, jalapeño, enoki mushrooms, and choice of rice or noodles

phở bò 12
with beef brisket, bison tongue, tripe, fresh veggies, sprouts, herbs, jalapeño, enoki mushroom, and choice of rice or noodles

chicken miso ramen 14
gunpowder green tea-marinated egg, chashu, scallion, corn, ramen noodle, and green chile butter

red curry 13
coconut broth with roasted veggies and choice of rice or rice noodles **add protein*

gun powder green tea curry 12
coconut broth with roasted veggies and choice of rice or rice noodles **add protein*

pad thai vegetable 11 / large shrimp 15

nasi goreng vegetable fried rice 10
with egg, and a choice of protein*

**brown rice, white rice, rice noodle, vermicelli noodle*

**add protein: egg 2, organic tofu 2, shrimp 8, chicken 3, pork 4, beef 5*

sandwiches

served with a side of sambal sweet & sour fries

pork bánh mì 15
pork loin, mushroom/walnut pâté, house pickles, spicy mayo, jalapeño, & fresh herbs on a house-made baguette

veggie bánh mì 12
grilled seasonal vegetables, mushroom/walnut pâté, house pickles, spicy mayo, charred onion vinaigrette, jalapeño, & fresh herbs on a house-made baguette

yak burger 15
on house-made bun
**add swiss, cheddar, mushroom/walnut pâté, kim chi, avocado, green chile, gf bun \$1 each*

farm to table when able.

featuring mendez farm, copperpot farm, mary's chicken, talus pork, and casa butte ranch grass-fed yak.