

STARTERS

HOUSEMADE PICKLES 5

assorted organic vegetables

WEST COAST OYSTERS* 2.50 per oyster

choice of: lemongrass - thai chili gelée or spicy rooster cocktail sauce

AHI TUNA TARTARE* 12

crispy rice, chili citrus oil, micro cilantro

HAMACHI CRUDO* 16

young coconut & kaffir lime chilled consommé pickled daikon, jalapeño tapioca crisp

CHARRED PEACHES & MESCLUN SALAD 8

creamy goat cheese, candied pecans, prickly pear vinaigrette

HEIRLOOM TOMATO & WATERMELON SALAD 11

creamy burrata, fresh basil, country bâtard

FRIED BEEF CRISPS 6

togarashi dust, chili lime sauce

VIETNAMESE IMPERIAL ROLLS 9

duroc pork & shrimp, pickled heirloom carrots, ninja daikon, yellow frisee salad, garlic citrus vinaigrette

BAO SLIDERS 9

2 housemade pork sausage, fried quail egg, crispy shallot, fresh herbs, jalapeño aioli

CRISPY MEDITERRANEAN OCTOPUS 11

spanish baby octopus, pickled bird eye chili, purple basil vadouvan sauce

SPICY CHICKEN WINGS 10

black garlic, tamarind sauce, fresh spring onion



KITCHEN · WINE · COCKTAILS

Executive Chef: Jamie Tran

ENTRÉES

SMOKED JAPANESE EGGPLANT 15

gremolata, wheatberry, frisée salad, vegan

BRAISED DUROC PORK BELLY 18

seasonal mushrooms, sticky rice, mustard greens, crunchy "chicharone", savory hood river cherry sauce

FRIED WHOLE RAINBOW TROUT 19

sautéed rainbow swiss chard, steamed jasmine rice, ginger & rice wine vinegar sauce

SCOTTISH KING SALMON 'CLAY POT'* 23

smoked eggplant, fresh plum salad, scented farro

LEMONGRASS JERK CHICKEN 18

grilled chicken thigh, shredded green papaya salad, baby heirloom tomatoes, toasted peanuts

SLOW COOKED SHORT RIB 20

housemade yucca gnocchi, summer squash ratatouille, crispy yucca threads

8 OZ. GRILLED CREEKSTONE HANGER STEAK* 25

mixed fingerling potatoes, street style sweet summer corn, coconut gouda, fresh cilantro

8 OZ. GRASS FED TRI TIP* 22

vermicelli noodles, pickled vegetables, cherry tomatoes, lollo rossa lettuce, toasted peanuts, garlic & lime sauce

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness