

DINNER MENU

SHRIMP CEVICHE.....19
tamarind . thai chiles . avocado

***NY STRIP CARPACCIO.....20**
suya . peanuts . cucumber

CRISPY RICE SALAD.....15
herbs . tomato . cucumber .
serrano vinaigrette

PORK DUMPLINGS.....9
soy . chili . black vinegar .
crispy shallot

SALT AND PEPPER SQUID.....15
basil . garlic . nam jim . serrano

FRIED BRUSSELS SPROUTS.....14
pickled shiitake mushrooms .
sweet soy . sambal

EDIBLE GOURD SEASON.....22
cornbread stuffed delicata .
spaghetti squash . smoked butternut

CHICKEN FRIED QUAIL.....24
foie boudin balls . sweet & sour sauce

PAN ROASTED OCTOPUS.....30
cashew miso . radishes . rice crackers

GULF FISH LAGUNA.....35
braised beans . biscuit gremolata .
shishito tabasco

***BAVETTE STEAK.....32**
marinated eggplant . peanut . nam prik

HALF FRIED CHICKEN42
tikka masala . paratha . pickle slaw .
veggie

DOUBLE CUT PORK CHOP.....45
masa spaetzle . guajillo . peach .
cabbage

WHOLE ROASTED FISH.....MP
banana leaf . *achiote mayo .
taco fixin's

**VIETNAMESE
SHORT RIB FAJITAS.....70**
slow cooked 44 farms short rib .
lots of stuff on the side

THANK YOU FOR CHOOSING TO DINE WITH US, AND ACCEPTING THE INHERENT RISK
ASSOCIATED WITH ANY INDOOR GATHERING, NO MATTER HOW CONTROLLED.

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.