

DINNER MENU

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

CRISPY RICE SALAD..... 14
herbs . tomato . cucumber .
serrano vinaigrette

SALT AND PEPPER SQUID..... 14
basil . garlic . nam jim . serrano

CHARRED BROCCOLI 15
crispy beef . ginger scallion mayo .
horseradish

**KIMCHI AND CRAWFISH
JAMBALAYA**..... 25
carolina gold rice . ssamjang . peas

STIR FRIED SPRING VEGGIES 16
xo sauce . egg

DUCK EGG CURRY 22
shrimp . basil . soy . rice

ROASTED GULF FISH 32
brown butter . green curry

RIBEYE..... 42
carrot mole . huitlacoche puree .
shaved carrot salad

AL PASTOR PORK CHOP..... 45
wok-fried hoppin' john . jalapeno ranch
coleslaw . charred piña relish

HALF ROASTED CHICKEN..... 40
saag . masala . king trumpets . mango

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

DESSERT

**CA PHE SUA DA
CARROT CAKE**..... 8
pineapple . pecan . condensed milk

OLD SCHOOL UB FRIED PIE..... 10
five spice apples . sherry glaze .
walnut almond crumble .
brown butter ice cream

THANK YOU FOR CHOOSING TO DINE WITH US, AND ACCEPTING THE INHERENT RISK ASSOCIATED WITH ANY INDOOR GATHERING, NO MATTER HOW CONTROLLED. UNDERBELLY HOSPITALITY CONCEPTS FOLLOW STRICT SAFETY AND SANITATION PROCEDURES TO REDUCE THE LIKELIHOOD OF ANY SPREAD OF THE CORONAVIRUS IN OUR RESTAURANTS.

IF YOU WOULD LIKE A COMPLETE COPY OF OUR SAFETY AND SANITATION PROTOCOLS, PLEASE VISIT:

WWW.UNDERBELLYHOSPITALITY.COM/COVID-19-SAFETY-STANDARDS

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