

## BRUNCH

### ACAI SUNRISE BOWL

Greek yogurt, honey, banana, pineapple, mixed berries, granola, macadamia nut coconut crumble 14.00

### AVOCADO TOAST

Fresno chilies, pickled carrot daikon, romesco sauce, clover sprouts, (2) poached eggs 19.00  
Add Smoked Salmon 12.00

### MOCHI PANCAKES

Ginger infused coconut kaya, macadamia nut crumble fresh pineapple 19.00

### EGGS BENEDICT

Choice of Smoked Salmon or Canadian Bacon, house made buttermilk biscuit, hollandaise, Mari's Garden green salad (2) poached eggs 26.00

### CHILAQUILES ROJOS

Corn tortillas, red chili sauce, pinto beans, queso fresca, cilantro, lime crema, (2) sunny-side eggs 19.00  
Add Crispy Kalua Pork or Rotisserie Chicken 12.00

## SALADS & PIZZAS

### KALE CAESAR SALAD

Sourdough croutons, garlic parmesan dressing, chilies, white anchovies, grated parmesan cheese 16.00  
Add Chicken Breast 12.00 | Grilled Shrimp 14.00 | Grilled Skirt Steak 19.00

### BET SALAD

Citrus, herbs, frisee, aged blue cheese orange balsamic dressing [gf] 17.00

### MUSHROOM PIZZA

Parmesan cream, roasted mixed mushrooms, mozzarella, rosemary, arugula 25.00

### PEPPERONI PIZZA

Garlic tomato sauce, mozzarella, parmesan, oregano 24.00

### KALE & HOUSE MADE ITALIAN SAUSAGE PIZZA

Ricotta cheese, chili flakes, lemon zest, EVOO, parmesan 24.00

## STARTERS OR SHARED

### BLU CHEESE STUFFED BACON WRAPPED DATES

Point Reyes blue cheese, roasted pepper sauce toasted sourdough bread 19.00

### CURRIED DEVIL EGGS

Pickled red onions, chives (4) [gf] 12.00

### SALT & PEPPER SHRIMP

Szechuan peppercorns, ginger, chili, garlic, scallions (shell on) 22.00

### CHICKEN WINGS

KD buffalo sauce, house made blue cheese dressing or Teriyaki glazed, sriracha mayo, sesame, scallions 20.00

### HOUSE MADE TATER TOTS

Truffle aioli, parmesan cheese, lemon, chives [gf] 19.00

### GRILLED OCTOPUS

Spanish chorizo, romesco sauce, black garlic compressed cucumbers, arugula 20.00

### MISO GOCHUJANG GLAZED PORK BELLY

Pickled carrot daikon, cucumbers, radish, herb salad green leaf lettuce 24.00

### SESAME AHI

Yuzu kosho aioli, sweet soy dressing, pickled onions, fried garlic red chilies 23.00

## LITTLE EXTRA ADDITIONAL CRAVEABLES

### French Fries

10.00

### Roasted Sweet Potato

Brown sugar, maple butter 12.00

### Steamed White Rice

6.00

### Buttermilk Mashed Potatoes

Salted butter 12.00

### Asparagus

Yuzu kosho aioli, lemon, chopped egg 12.00

### Green Beans

Bacon, red onion 12.00

20% GRATUITY FOR PARTIES OF 6 OR MORE.

## ENTREES

### EGGPLANT ALA PLANCHA

Lemon yogurt, crispy grains, chickpea puree, cilantro radish [gf] 23.00

### MUSHROOM & SPINACH POTATO CAKES

Dill chives crème fraiche, herb salad [gf] 24.00

### LEMON TAGLIATELLE PASTA

Roasted mixed mushrooms, lemon parmesan cream, chives toasted bread crumbs 27.00

### FISH & CHIPS

Battered local fish, tartar sauce, lemon, fries 29.00

## SANDWICH BOARD

*All sandwiches served with choice of fries, salad or soup*

### USDA PRIME BEEF BURGER ½ LB

House made pickle, white cheddar cheese, secret sauce, lettuce tomato, onion 25.00  
Add Bacon 4.00 | Avocado 4.00 | Fried Egg 4.00

### ROTISSERIE CHICKEN SANDWICH

Naan bread, fresh harissa, chickpea puree, cilantro, lemon yogurt, cucumbers, mint, tomato 24.00

### BRAISED BEEF SANDWICH

Horseradish cream, provolone cheese, roasted onions, gravy French roll 25.00

### GRILLED CHEESE SANDWICH

Emmentaler, brie, white cheddar, provolone, green apple, walnuts, country bread 21.00

### FRIED CHICKEN SANDWICH

Crispy chicken thigh, KD buffalo sauce, house made ranch dressing, pickled carrot slaw 23.00

[GF – GLUTEN FREE] [V – VEGETARIAN] [VG – VEGAN]

*"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."*