

## 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



## SALADS & ENTREES & PIZZA

### 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

### BEET SALAD

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

### EGGPLANT A LA 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

### MUSHROOM PIZZA

Parmesan cream, roasted mixed mushrooms, mozzarella,  
rosemary, arugula [v] 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

### 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

20% GRATUITY FOR PARTIES OF 6 OR MORE.

[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."**

## 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

## ADDITIONAL CRAVEABLES [gf][v]

### 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

**LUNCH MENU**