

Entrées

Miso Salmon \$36

Grapefruit honey miso glaze, served with your choice of side. Gluten free.

Pork Tenderloin Medallions \$32

Brown sugar salt crust, ssam sauce, served with your choice of side. Gluten free.

Bahn Mi \$27

Lemongrass chicken, pate, cilantro, jalapeno, pickled veggies, and served on a french roll.

Coconut Curry Soup \$19

Seasonal squash, coconut milk, yellow curry, served warm. Gluten free and vegan.

Sides

Cold Soba Noodle Salad \$11

Bell peppers, radish, tamari, sesame. Vegan.

Sichuan Asparagus \$9

Peppercorns, chiles, tamari, sesame oil. Gluten free and vegan.

Asian Slaw Salad \$19

Pickled veggies, persian cucumber, cabbage, pistachio crumble, served with sesame vinaigrette. Gluten free and vegan.

Grab + Go

Asparagus and Herb Frittata \$14

**served at matinees only*

Cold Soba Noodle Salad \$11

bell peppers, radish, tamari, sesame. Vegan.

Snacks

Fudge Brownie \$4

Chocolate Chip Cookie \$3

Shortbread (gluten free) \$3

Candy \$3

Chips \$3

Beverages

Chardonnay, J Vineyards	\$14
Sauvignon Blanc, Dry Creek Vineyards	\$14
Pinot Noir, Poppy	\$14
Brut, Amore	\$12
Oski's California Gold, Pilsner	\$7
Sierra Nevada Pale Ale	\$7
Sierra Nevada Hazy IPA	\$7
Sincere Cider	\$9
Bottled Water	\$3
Pellegrino Sparkling Water	\$5
Pellegrino Sparkling Juice <i>Limonata, Aranciata Rossa</i>	\$4
Diet Pepsi	\$4
Drip Coffee or Tea	\$4