

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 <i>*served at matinees only</i>	\$14
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Cold Soba Noodle Salad <i>bell peppers, radish, tamari, sesame. Vegan.</i>	\$11
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Snacks

Fudge Brownie	\$4
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Chocolate Chip Cookie	\$3
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Shortbread (gluten free)	\$3
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Candy	\$3
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Chips	\$3
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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