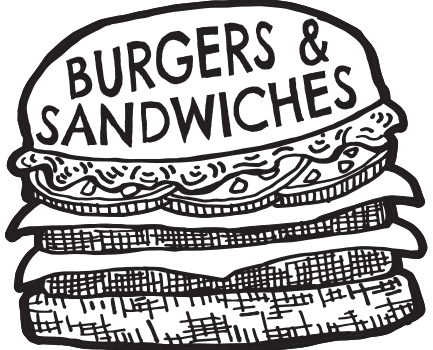




SMALL PLATES



- POPCORN CHICKEN - crispy chicken nuggets, chili crisp, popcorn, chili aioli.....\$10
- BOMBAY CHICORIES - citrus, sour mango, cashews, curry yogurt (v).....\$15
- MARINATED CUCUMBERS - chilis, black vinegar (v).....\$10
- HIDDEN GEM SALAD - mixed greens, pickled green apple, herbs (v).....\$12
- TOCO FRIED RICE - egg, ginger tamari sauce, scallions (v).....\$9
 - Add spam \$5 / Add shrimp \$5 / Add pineapple \$2
- PUMP UP THE YAMS - roasted sweet potatoes, poblano, dukkah pepitas, goat cheese (v).....\$13
- CRISPY EGGPLANT - togarashi aioli, scallions, fried pickled jalapeno, herbs (v).....\$14
- "HALF BAKED" SPINACH DIP - French feta, curry spices, potato chips (v).....\$15
- SPICED FRIES - with chili aioli (v).....\$11



- WORLD FAMOUS CHEESEBURGER - two patties, american cheese, chili aioli, pickles, red onions & hawaiian bun.....\$13
- CRISPY CHICKEN SANDWICH - aioli, dill pickles, hawaiian bun.....\$14
 - make it deluxe.....\$2
- STUFFED MUSHROOM SANDWICH - provolone, togarashi mayo, slaw, hawaiian bun (v).....\$16
- THE CUBANO - smoked pulled pork, ham, provolone, mustard, pickles.....\$17
- FORBIDDEN SUB - chicken meatballs, butter curry sauce, cheese.....\$16

- + farm egg*.....\$3
- + bacon jam.....\$3
- + thicc bacon.....\$5
- + avocado.....\$3
- + pickled jalapeno.....\$.50
- + add a patty*.....\$3



SPECIALTIES



- UNSOLICITED NOODZ - house pasta, ginger, scallions, butter sauce (v).....\$13
- LAMB FLATBREAD - scallions, Sichuan spices, cilantro yogurt.....\$16
- CHICKPEA CURRY - vadouvan fry bread, shallots, cilantro (v).....\$18
- SWEET & SOUR CAULIFLOWER - pineapple, sweet peppers (v).....\$14
- OG FRIED CHICKEN - 1/2 chicken, house chili crisp, aioli.....\$21
- BAJA MUSSELS - guajillo broth, cilantro, house focaccia.....\$21
- PORK DUMPLINGS - house chili oil, sweet soy, crispy garlic.....\$15



BREAKFAST FAVORITES

- KAHUNA PLATE - farm eggs*, a pancake, hash browns, thicc bacon.....\$19
- SPAM BREAKFAST SANDO - scrambled eggs, crispy spam, hash browns, aioli, hawaiian bun....\$12
- HONEY BUTTER BISCUIT - fried chicken, black pepper biscuit, chili crisp, cheese.....\$13
- TACOS DE DESAYUNO - house corn tortillas, crispy hash brown, egg*, queso, salsa verde (v)....\$15
- SEASONAL TOAST - brioche, house ricotta, seasonal toppings (v).....\$10

WHOLE FISH

NUOC CHAM VINAIGRETTE,
GREEN PAPAYA SALAD,
BUTTER LETTUCE

>>> MTK PR\$CE <<<



EXTRAS

- TWO FARM EGGS
any style*.....\$6
- HOUSE THICC
BACON.....\$6
- FRIED SHRIMP.....\$5
- CARNITAS.....\$5
- HASHBROWNS.....\$5
- SINGLE PANCAKE
.....\$6
- AVOCADO.....\$3
- QUESO.....\$4



- SAUCES.....\$1 ea
-chili aioli
 -togarashi aioli
 -ranch
 -butter curry
 -cilantro yogurt
 -sweet & sour
 -hot sauce
 -green inferno
 -chili crisp
 -nuoc chaam vin

TACO, TACO

BEER BATTERED SHRIMP TACO -
house corn tortilla, chipotle crema, slaw.....\$16

CRISPY CARNITAS -
heirloom corn tortilla, cilantro, onion, green inferno salsa.....\$13

DESSERTS

DAILY PIE \$9

TRES LECHES \$10

