

## Lunch menu

### appetizers

#### pommes frites | 8

fresh fried potatoes tossed in special seasoning served with wasabi mayo

#### \*spicy tuna tower | 14

marinated ahi with avocado salad, wasabi tobiko, wonton crisp

#### chicken & lettuce hand wraps | 12

stir-fried ground chicken, peanuts and vegetables with fresh crisp lettuce and coconut-curry sauce

#### fresh spring rolls (gf) | 9

fresh vegetable hand rolls with marinated vermicelli noodles and a cilantro mint sauce

#### sweet & spicy crispy pork eggrolls | 12

sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce

#### fennel & coriander rubbed chicken wings (gf) | 14

sweet chili glaze, toasted sesame seeds and blue cheese dipping sauce

### greens

#### house salad | 8

mesclun greens, cucumbers, sprouts, tomatoes with a wasabi-lemon vinaigrette

#### strawberry chili | 9

butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onion and candied pecans

#### sesame-ginger caesar | 9

baby romaine with fried wontons, house-made caesar dressing, sweet soy and parmesan crisp

### large plates

#### kobe beef cheeseburger | 14

8 oz burger with cheddar cheese, sliced tomato, red onion and crisp romaine on a pretzel bun with house-made secret sauce and served with pommes frites

#### vietnamese chicken sandwich | 13

grilled chicken with sweet chili aioli, kim chi and bean sprouts served on a hoagie roll

#### mee krob | 16

sweet and spicy chicken, pork, and shrimp sautéed with mixed peppers & jalapenos over crispy vermicelli & rice noodles

#### panang beef curry (gf) | 15

tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts & cilantro

#### vegan curry (gf) | 14

seared local tofu with mushrooms, baby bok choy, and zucchini in a yellow coconut curry sauce with jasmine rice, bean sprouts & fresh cilantro

#### mu shu tacos | 13

ground seasoned chicken, asian slaw and hoisin sauce with warmed flour tortillas

#### alaskan tofu and quinoa bowl | 13

red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper & cashews