BITS & BITES

House Sliders:
Hanger & chuck, bourbon bacon jam, soft potato bun, aioli, vintage cheddar. $16

Cauliflower Fritters:
Beer-battered, roasted aioli, Pecorino cheese. (V) $15

SoCal Crispy Dumplings:
Fried lemongrass shrimp gyoza with a bright napa cabbage & vegetable slaw finished with fresh herbs & crispy vermicelli. $18

Skinny Dip:
Roasted red pepper hummus, lemon & red chili jam, tahini, cold-pressed olive oil, & garlic & herb brushed flatbread. (V) $15

The Dumb Son:
Steamed shrimp & pork dumplings, soy, Sriracha. $17

Take a Bao:
Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns $16.50 *Sub Korean fried tofu*

Reuben Egg Roll:
Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing for dipping. $16.50

Nachos:
Honey-glazed chipotle pork carnitas, habanero crema, Tajin sweet corn relish, cotija cheese, Monterey jack, cilantro. $19

The Big Macka:
Crisp risotto balls stuffed with seasoned beef, "not American" cheese, special sauce, sesame seeds. $15.50

Duck Poutine:
Slow-braised Ontario duck, foie gras gravy, Quebec cheese curds, house-cut fries. $18

Baby Come Back:
Memphis dry ribs, berry gastrique, comeback sauce, red chili, & chives. $27

Blow Torch Salmon:
Salmon sashimi, sticky rice, caramel-ginger-lime sauce, nori, sesame aioli, wasabi, pickled ginger, sesame seeds. (GF) $17

Vuffalo Vings:
Plant-based "chicken" wings, Buffalo butter, pickled carrots & celery, friendly ranch. (V) $19

Poke Spoons:
Raw ahi tuna, soy, chili, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger. $14

Bee Sting Sprouts:
Hot honey glazed fried Brussels sprouts, whipped feta, pickled red onion, toasted sesame seed, & fresh chives. (V) $19

BIGGER BITES

Steak Frites:
Marinated & grilled flatiron steak topped with roasted garlic-chive butter, house-cut sea salt frites, arugula salad with cherry tomatoes & pickled onion. (GF) $29

Fook Yu Bowl:
Choice of raw ahi tuna or salmon, sticky rice, avocado, cucumber, wakame, edamame, nori, tobiko, pickled ginger, scallions, ginger-soy dressing, spicy aioli. $25 *Sub to chicken or tofu*

Ri-Co-Latta Pasta:
Pan-roasted chicken, blistered cherry tomatoes, & spinach tossed with fettuccine in a garlic & white wine whipped ricotta sauce, finished with a drizzle of chili oil, & fresh lemon zest. $25

The Smoke Show:
Crispy fried eggplant, blistered shishito peppers, smoked Thai red curry, mint yogurt, toasted sesame, chili oil. (V) $19

Cluck That's Good:
Blackened chicken on grilled naan bread, with jalapeño–pineapple salsa, crispy slab bacon, arugula, whipped goat cheese, & blackened ranch. $24

The Dirty Tomato:
Local Tomatoes , baby Gem greens, whipped feta, Tajin street corn, avocado, charred jalapeño lime vinaigrette , crunchy tortilla. (V/GF) $18

So Siu Me
Roasted char siu chicken, fried rice, soy-ginger glaze, bok choy, kimchi aioli, sesame seed, scallions. $23

Lil' Lamb:
Grilled mini lamb & beef kofta glazed with garlic butter, served with sumac rice, warm naan bread, whipped garlic toum, & a cucumber–red onion slaw. Finished with toasted pistachios & chili oil. $24

Life's a Little Roughy:
Citrus-marinated orange roughy, lemon compound butter, grilled asparagus, warm orzo salad with zucchini, cherry tomato, spinach, & herb pesto. $25

Add-ons:
Add chicken $9
Add steak $20
Add crispy marinated tofu $6

PLANK
CHEF INSPIRED RESTO BAR

PIZZA

D'Italiano:
Prosciutto, arugula, shaved Parmesan, fior di latte, tomato sauce. $21

The Big Bird:
Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto.$23

Honey Boo-Boo:
Spicy soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, tomato sauce, chili honey. $22

Margaritaville:
Fresh basil, fior di latte, tomato sauce (V) $16

Drunk Nonna:
Vodka sauce, sweet Italian sausage, fire-roasted peppers, red onion, Pecorino cheese, Grana Padano, fior di latte. $21

Blackberry Curve:
Basil pesto, blackberries, goat cheese, prosciutto, fior di latte, fresh basil, berry gastrique. $22

My Habibi:
Shawarma chicken, pickled red onion, cherry tomatoes, shredded lettuce, Toum, spicy aioli. $21

Dippin' Delights:
Cheesy jalapeño dip $2
Creamy garlic dip $2
Pepperoni ranch dip $2

SWEET TOOTH

Life Gives You Lemons:
Lemon cheesecake jar, topped with a berry compote & candied orange peel. $9

That's How The Cookie Crumbles:
Cookies 'n crème dip, chocolate sauce, graham crackers. $9

Float On:
Local craft root beer panna cotta, Whisky-pickled cherries, whipped chantilly cream. $10

*PLUS APPLICABLE TAXES.
PARTIES OF 8+ ARE SUBJECT TO 18% AUTOMATIC GRATUITY

(GF) GLUTEN-FREE / (V) VEGETARIAN