

## TOSSED & HOT SIPS

### SPINACH SALAD

### COCONUT SHRIMP | 15 SEARED SALMON | 16

spinach, mango, cucumber, cherry tomato, red onions, crispy chow mein noodles, sesame ginger vinaigrette

### THAI CHOPPED SALAD | 10

### CRISPY or GRILLED CHICKEN | 12

### MAHI | 15 SALMON | 16

organic green & red kale, Swiss chard, red cabbage, carrots, sesame seeds, shaved brussels, radish, chicory, scallions, cilantro, peanuts, peanut dressing

### ROASTED BEET & BURRATTA SALAD | 16

### ROASTED BEET SALAD | 12

mixed greens, toasted walnuts, Thai basil and walnut oil, balsamic glaze, grilled baguette

### STIX WEDGE

### VEGETARIAN | 10 SIRLOIN | 22

lettuce, eggs, cucumber, cherry tomato, red onions, cilantro, crispy bacon, balsamic glaze, blue cheese, creamy egg yolk vinaigrette

### SOUP

ask our staff for daily soup option

## SMALL PLATES

### MISO-GLAZED GREEN BEANS | 8

sautéed w/ butter, garlic, shallots

### MASAGO and BURRATA | 15

Thai basil & walnut oil, balsamic glaze, grilled baguette

### LETTUCE WRAPS | 12

CHICKEN or VEGETARIAN (TOFU)

scallions, water chestnut, shiitake, crispy chow mein noodles, honey-ginger soy

### CRISPY BRUSSELS | 12

pine nuts, soy-honey glaze

### AHI TUNA TATAKI | 15

seared sesame crusted tuna, avocado-lime puree, radish, lemon-orange shoyu sauce

### PAPAS RELLENAS | 10

panko mashed potato fritters, onions, pork, tapatio-garlic aioli

### FRIES 8

cotija cheese, tapatio garlic aioli, cilantro, lime, smoked paprika

### POUTINE 15

crispy fries, beef brisket with adobo gravy, cotija, crème fraîche, scallions, pickled red onions, fried egg

### BAO BUNS | 13

PORKBELLY, FRIED CHICKEN, or SWEET SOY SHIITAKE

pickled red onions, English cucumber, sesame seeds, micro greens

### PRINCE EDWARD ISLAND MUSSELS | 12

sautéed w/ garlic, shallots, ginger, roasted tomato, deglazed w/ white wine, toast

### CRISPY CALAMARI | 15

buttermilk marinated tossed with a dry mignonette powder, bell peppers, fried lemon and pepperoncini, honey-ginger soy

### COCONUT SHRIMP | 13

sweet chili, strawberry & blueberry preserve

## ENTREE

### STIX-FIL-A FRIED CHICKEN SANDWICH | 11

brioche bun, Scallion-Sriracha Thousand Island, butter pickle chips, cracked pepper & sea salt chips

### AVOCADO TOAST | 11

cherry tomato, pickled red onions, radishes, lemon, side of bacon, side of mixed berries

### CHORIZO CON HUEVOS | 14

crumbled Mexican sausage, pico, scrambled eggs papaya-carrot relish, side of mixed berries

### SZECHUAN BBQ RIBS | 12

half-slab, tossed with spicy Szechuan sauce, topped with celery, crushed peanut, scallions, radishes, sesame seeds, rice

### FISH TACOS | 14

grilled mahi-mahi, red cabbage and sesame slaw, pickled onions, roja, scallions

### AHI-TUNA POKE BOWL | 14

seaweed salad, English cucumbers, tuna tossed in sesame & sweet soy, mandarin oranges, scallions, radishes, lettuce, lemon-orange shoyu, avocado, lemon wedge, rice

### KIMCHI-BACON FRIED RICE | 11

scallions, kale, swiss chard, fried egg

### SAKE FRIED CHICKEN | 11

sake marinated, tapatio-garlic aioli, miso glazed green beans, rice

### MAHI-MAHI | 14

grilled mahi, miso glazed green beans, salsa roja, pico de gallo, rice

### FILIPINO SAUSAGES | 12

longanisa (pork sausage), garlic fried rice, sunny side up egg, papaya-carrot relish, side of mixed berries

### CORNED BEEF HASH | 13

sautéed corned beef with garlic & roasted cherry tomato, potato, garlic fried rice, sunny side up egg, papaya-carrot relish, side of mixed berries

### CHICKEN & WAFFLES | 12

gochujang-maple syrup, side of mixed berries

### BANANAS FOSTER BRIOCHE FRENCH TOAST | 12

side of mixed berries, gochujang-maple syrup and butter, side of bacon

### HOT STONE BIBIMBOP

assorted vegetables, rice, 64° egg, nori, sesame seeds

#### CHOICE OF PROTEIN:

Tofu & Shiitake | 12

Beef Brisket | 12

Salmon | 16

Grilled Chicken | 12

Pork Belly | 12

Mahi-Mahi | 14

Carnitas | 12

Shrimp | 13

Poké Tuna  
w/ seaweed  
salad | 16

Add shiitake mushrooms +2

Add a side of kimchi +3

Add avocado +3

## BURRITO BOWLS

comes with: garlic fried rice, pico de gallo, pickled onions, cilantro, cotija, salsa verde, lime

beef | 12

carnitas | 12

shrimp | 12

chicken | 11

tofu | 11

mahi | 14

pork belly | 12

Add an egg for +1

Add an avocado for +3

Extra protein available upon request

## A GLOBALLY INSPIRED RESTAURANT

Executive Chef | Renz Salanga

Chef de Cuisine | Louis Kiser

Sous Chef | Renerio Salanga & Daniel Arnold