

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 & BURRATA SALAD | 16

ROASTED BEET SALAD | 12
mixed greens, toasted walnuts, Thai basil and walnut oil,
balsamic glaze, & a 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 fraiche,
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

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

HOT STONE BIBIMBOP

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

CHOICE OF PROTEIN:

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|--|-------------------|---------------------------------------|
| 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

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|-----------------|---------------|-------------|
| 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

DESSERTS

CREME BRÛLÉE TASTING | 12

BANANAS FOSTER WAFFLES | 12

With Dietsch's ice cream

DRINKS

Coke, Diet, Sprite, Orange Soda, Sweet Tea | 3
San Pellegrino | 3
Ginger Beer | 3

French Press Iced or Hot Tea 3/5
French Press Coffee 3/5

A GLOBALLY INSPIRED RESTAURANT

Executive Chef | Renz Salanga

Chef de Cuisine | Louis Kiser

Sous Chef | Renerio Salanga & Daniel Arnold