

* *Bites* *

- PORK BELLY BUN** 6
Grilled Pineapple Jam, Sambal & Plum Sauce
- MONGOLIAN BBQ DUCK BUN V** 6
Miso Pickled Cucumbers & Scallions
- KOREAN FRIED CHICKEN BUN V** 6
Kimchee, Pickled Fresnos & Korean Chili Aioli
- SWEET POTATO WAFFLE FRIES GF/V** 8
- CHARRED EDAMAME GF/V** 8
Gochujang, Garlic Chili Oil & Sesame
- SHISHTOS & CHEDDAR CURDS GF** 13
Crispy Cheddar & Orange Habanero Jam

WINE

6oz / 9oz

- TORRONTES/ SAUV BLANC** 10/14
Zolo served on the Rocks with Lime
- SAUV BLANC** 12/17
Domaine Salvard 'Unique'
- WHITE BLEND** 11/15
Rodney Strong 'Upshot'
- PINOT NOIR ROSÉ** 12/17
Copain 'Tous Ensemble'
- PINOT NOIR** 14/19
Holloran 'Stafford Hills'
- TEMPRANILLO** 11/15
Cortijo
- MALBEC** 13/18
Altocedro 'Año Cero'
- RED BLEND** 12/17
Dirty Pure Project 'F Bomb'

ALL WINE IS AVAILABLE FOR PURCHASE BY THE BOTTLE

FOOD TRUCK

- TIJUANA ELOTE GF/V** 8
Grilled Corn, Avocado Crema, Cotija, Lime & Chili
- LENGUA PHILLY CHEESE STEAK** 13
Beef Tongue, Provolone, Lion's Mane Mushrooms, Peppers, Onions, Pickle & Chips
- POPSICLE DEL DIA** 4
- COOKIE DEL DIA** 3

POP UP

***** **COCKTAILS** *****

- SANGRIA ROJO** 10/14
Red Wine, Brandy, Curaçao, Lemon, Orange, Bitters
- VODKA SPRITZ** 11
Vodka, Aperitivo, Grapefruit, Soda
- 5-SPICE OLD FASHIONED** 12
Bourbon, Chinese 5-Spice, Orange Oil
- NEW SAIGON** 12
Gin, Cucumber, Thai Basil, Jalapeño, Lime, Black Pepper
- SIESTA** 11
Tequila Blanco, Aperitivo, Watermelon, Lime
- PRICKLY PEAR FROZEN MARGARITA** 11/14
Tequila Reposado, Prickly Pear Purée, Lime, Jalapeño
- FROSÉ** 11/14
Rosé, Aperol, Lemon, Bianco Vermouth
- LA PLAYA** 14
Mezcal, Bianco Vermouth, Apricot Liqueur, Ancho Reyes Verde

MAINS

- DEVILS ON HORSEBACK GF** 14
Smoked Bacon, Dates, Goat Cheese & Sambal Gastrique
- PORK POTSTICKERS** 12
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy
- BAJA CEVICHE* GF** 16
Gulf Shrimp, Piña, Guava, Habanero & Sesame Cracker
- YELLOWFIN TUNA TOSTADA* GF** 9
Smashed Avocado, Sweet Onion, Tajin, Nori & Poke Vin
- PHO SPRING ROLL GF/V** 10
Baked Tofu, Pickled Vegetables, Bean Thread Noodles, Herbs & Pho Ketchup
- KOREAN BBQ TACOS GF** 15
Wagyu Short Rib, Sesame Slaw, Japanese Rice Snack & Corn Tortillas
- WAGYU SLIDERS* GF** 18
Peppered Bacon, Aged Cheddar, Curried Sour Cream, Pickled Onion & Sweet Potato Waffle Fries
- PERSIAN SLIDERS GF/V** 19
IMPOSSIBLE BURGER, Hummus, Dill Havarti, Israeli Salad, Avocado & Sweet Potato Waffle Fries

☰ (V) = VEGAN BY REQUEST ☰
☰ (GF) = GLUTEN-FREE BY REQUEST ☰

Beer



- RATIO DOMESTICA** 6
- DRY DOCK APRICOT BLONDE** 7
- ZUNI ST WAY WEST WIT** 7
- GREAT DIVIDE TITAN IPA** 7
- LITTLE MACHINE IPA** 8
- NEW BELGIUM JUICY HAZY** 8
- CUCUMBER CRUSH** 6
- TECATE** 5

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. *THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.