

LOUNGE MENU

MARKET CAULIFLOWER TEMPURA

Sambal Oelek aioli and ponzu sauce 12

VIETNAMESE CHICKEN MEATBALLS

Gem lettuce, cilantro, Thai basil, mint, hoisin sauce and Sriracha 16

BÁNH MÌ TACO

Duck confit, hoisin, wonton shell, pickled-julienne vegetable, spicy Korean aioli 16

WAGYU BEEF BURGER

Roasted tomato, arugula, aged white cheddar, housemade chips 19

CRAB CAKES

Sweet jumbo lump crab, apple-fennel slaw, whole grain mustard sauce 18

LAMB KÖFTE

Harissa aioli 16

OPEN FACE B.L.T.A.

Brioche, applewood smoked bacon, tomato, baby arugula, sunny side up quail egg, avocado crema 16

SKIRT STEAK SKEWERS

Grilled marinated Angus beef skirt steak with Chimichurri 19

CHICKEN TIKKA SKEWERS

Yogurt and curry marinated with pineapple-ghost chili jam 14

JAPANESE YELLOW TAIL TARTARE BRUSCHETTA

Avocado, Aji Amarillo, shaved radish, chili garlic and micro cilantro 17

CHICKEN LOLLIPOPS

Texas beurre blanc, gorgonzola, micro celery 14

KOREAN FRIED CHICKEN AND BAO BUNS

Cucumber, green onion, cilantro, sprouts 16

CHARCUTERIE & CHEESE

Chef's selection of 3 artisan cheeses and 2 cured meats with accompaniments 28