

EAT

START & SHARE

SPICED NUTS & SMOKED PAPRIKA (V/GF)	7
MARINATED OLIVES (V/GF)	10
EDAMAME & SEA SALT (V/GF)	10
TRUFFLE FRIES parmesan, truffle aioli (V)	16
YAM FRIES harissa lime mayo (V)	13
CRISPY CHICKEN TENDERS with sea-salted fries and plum sauce	20
GUACAMOLE & CHARRED CORN corn chips, tomatillo salsa, sour cream, feta, green onion, pickled shallots, cilantro (V/GF)	17
1LB CRISPY CHICKEN WINGS buttermilk cornmeal crusted, choose one: salt & pepper / buffalo hot / gochujang / maple chili	22
SHEET PAN NACHOS tortilla chips, double cheese, jalapeno, olives, peppers, green onion, tomato, black bean with salsa and sour cream (GF) add: guac 5 / short rib 11	28
CHARCUTERIE BOARD selection of dry cured and smoked meats, terrines with pickles & mustards	28

SALAD & BOWLS

add: salmon 11 / crisp tofu 8 / grilled chicken 10 / garlic prawns 12

FARM SALAD greens, carrots, roasted seeds, apple, quinoa, feta, lemon vinaigrette (V/GF)	19
KALE & ROMAINE CAESAR maple bacon, garlic anchovy dressing, parmesan, egg, lemon, grilled flatbread	22
TORTILLA SOUP spiced tomatillo, shredded chicken breast, vegetables, and herbs. Topped with cheese, sour cream, avocado, jalapenos, cilantro and tortilla strips (GF)	16
GADO GADO SALAD BOWL green beans, spinach, cucumber, beansprouts, tempeh, fried tofu and boiled egg with a peanut dressing and crispy fried onions (V/DF)	25
BUDDHA BOWL rice, raw beets, shaved carrots, baby spinach, cucumber, cherry tomato, feta, almonds, nutritional yeast & tahini dressing (V/GF)	23
POKE BOWL yuzu soy ahi tuna, avocado, edamame, rice, cucumber, macadamia nut, green onion, sesame, pickled ginger, wakame, togarashi mayo (DF)	28
STUFFED PASTA ROTOLO hand-made pasta with ricotta & spinach, delicata squash puree, sage & hazelnut pesto (V)	29
SEAFOOD BUCATINI fresh local shellfish, confit garlic, Calabrian chili with blistered cherry tomato (DF)	34

FLATBREADS

CHORIZO, RED ONION, ROASTED PEPPERS, ARUGULA, YOGHURT FETA	24
BBQ ROAST CHICKEN, CARAMELIZED SHALLOT, GRILLED CORN, JALAPENOS, CILANTRO	24
CHERRY TOMATO, BURRATA, BASIL, PINE NUT, BALSAMIC (V)	21

BURGERS & MORE

served with sea salted fries

substitute with green salad 4 / caesar 5 / yam fries 6 / truffle fries 8 / GF bun 3

PEMBY BURGER hand-pressed 6oz Pemberton meadows beef, lettuce, tomato, dill pickle, red onion, garlic aioli, brioche add: cheddar 3	22
CBB BURGER smoked bacon, aged cheddar, caramelized onions, lettuce, tomato, pickle, red onion, bbq sauce, brioche	25
MOUNTAIN BURGER mushroom, bacon, aged cheddar, caramelized onions, onion rings, tomato chutney, dill pickle, lettuce, tomato, red onion, brioche	29
STEAK FRITES 6oz striploin, arugula, cherry tomato salad, fries, herb & garlic butter	40
CHICKEN BURGER grilled breast, smoked bacon, aged cheddar, avocado, garlic aioli, red onion, pickle, pretzel bun	24
HOT CHICKEN SANDWICH crispy buttermilk chicken breast, brioche bun, Monterey jack cheese, lettuce, sliced pickle, aioli, brioche	24
SALMON BURGER wild sockeye, pickled ginger, togarashi mayo, lettuce, tomato, dill pickle, red onion, brioche	26
MUSHROOM GARBANZO BURGER house-made veggie patty, hummus, tomato, red onion, spinach, truffle aioli, pretzel bun (V)	22
KOJI DOG plant-based veggie dog with kimchi, crispy slaw, cheddar and sesame mayo (V)	19

TACOS

CARNITAS TACO (3) pulled pork, pickled onion, pico de gallo	19
BAJA FISH TACO (3) fried fish, chipotle mayo, pickled cabbage and grilled pineapple salsa	19
JACKFRUIT TACO (3) shredded jackfruit, avocado salsa, cilantro lime sauce (V)	18

(V) vegetarian / (GF) gluten free / (DF) dairy free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
A service charge of 18% will be added to parties of 6 or more*