



NIGHT

JUST
RIGHT

YAY



FOOD

W
O
N

Y
A
D

Y
N
A



SANDWICHES

ADN BURGER \$14.25

beef terrine, american cheese, onion, special sauce, pickle, lettuce
ADD BACON \$3

CHICKEN CLUB SANDO \$15

grilled chix, bacon, jalapeno slaw, tomato, herb aioli, served on a scallion pancake

BBQ PORK SANDO \$15

guava bbq sauce, pickled onions served on a scallion pancake

ADD A SIDE OF CURLY FRIES \$6

SALADS

GREEN PAPAYA CAESAR SALAD \$14

celtuce, thai chili peanut, nori caesar dressing

ADN SALAD \$14

iceberg, kimchi, watercress, croutons, cucumbers, sweet potato, miso-ranch

DINNER

CHINESE BROCCOLI \$16

shiitake, chickpeas, miso soubise, sesame crumble

HONEY WALNUT CALAMARI \$17

charred broccoli, crispy rice, black walnut crumble

PEPPERONI FRIED RICE \$19

banana peppers, parm, basil aioli

CRISPY CHICKEN LEGS \$22

mashed potatoes, sechuan gravy, herbs

KIMCHI SPATZLE \$28

braised beef, daikon, parmesan, herb panko

S W E E T S

\$8.8

COCONUT CUSTARD CAKE

CHOCOLATE CAKE

CARROT CAKE

DAILY SORBET

till they're gone!

A 22% SERVICE FEE IS ADDED TO ALL DINNER CHECKS. THIS ENSURES OUR ABILITY TO PAY BOTH OUR FRONT AND BACK OF THE HOUSE STAFF A LIVING WAGE. TIPPING IS NOT EXPECTED.
ANY ADDITIONAL GRATUITIES GO DIRECTLY TO THE SERVICE STAFF. THANK YOU FOR YOUR SUPPORT!

*Consuming raw or undercooked meat, seafood, or eggs can increase your risk of food-borne illness, especially if you have certain medical conditions

FROM THE BAR

WINES

sparkling

PINOT BLANC belle jardin, alsace NV \$10/40

CHARDONNAY alexandre bonnet, les riceys 2018 \$22/88

white

VERDICCHIO sartarelli, marche 2021 \$13/52

CHARDONNAY mt eden, central coast 2021 \$17/68

NOSIOLA/FIANO BLEND furlani, alto adige 2022 \$13/52

skin contact

CARBONO/ZINFANDEL/CARIGNAN

las jaras 'slipper sippers', madera county 2022 \$15/60

PINOT GRIS/PINOT NOIR

margany 'mixed emotions', willamette valley 2022 \$15/60

rose

CINSAULT radley & Finch, cape town 2022 \$10/40

GAMAY/CAB FRANC gaspard, loir 2022 \$13/52

red

SANGIOVESE carpasa, chianti 2022 \$15/60

GRENACH/SYRAH/MOURVEDRE merkin, wilcox 2022 \$13/52

CABERNET SAUVIGNON mill keeper, california 2019 \$15/60

BEER

SOLACE CRAZY PILS(TALL BOY) \$7

pilsner 4.5% - virginia

LOST GENERATION (TALL BOY) \$9

peppercorn saison 5.5% - dc

ZERO GRAVITY LITTLE WOLF(TALL BOY)\$8

pale ale 4.7% - vermont

21ST AMMENDMENT FIRESIDE CHAT \$7

spiced ale 7.5% - michigan

SLOOP MOSAIC NO SANTA(TALLBOY) \$9

NEW ENGLAND IPA 6.5% - new york

SPECIALTY COCKTAILS

THE WORLD0 \$16

plantain washed mezcal, chai demerara, grapefruit

ULTRA JUMP \$14

bourbon, apple, vanilla syrup, cherry bark bitters, bay leaf

SILVER CHARIOT \$14

basil infused gin, luxardo, genepy, lime, chartreuse

TOWARDS THE BRINK \$15

bourbon, tamari, black sugar, orange, bitters

UNBREAKABLE \$14

house rum blend,tumeric, ginger, grapefruit, cardamaro,lime

STONE OCEAN \$14

reposado tequila,pineapple, cinnamon, grapefruit, absinthe

TORRENTIAL DOWNPOUR \$10

sake, korean chili flake, yuzu, lime

MAIDEN HEAVEN \$14

vodka, reposado tequila, espresso, peppermint

