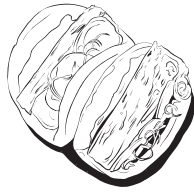


DINNER

Snacky Plates

KALE TEMPURA 9 **VG GF**
maple ponzu sauce, thai chili, lime



PORK BUNS 9
vietnamese braised pork belly, cucumbers,
green onions, chinese bbq sauce

CHILI CRAB TOAST 12 **
milk bread, parmesan, lump crab, chili oil, lime

CHEESE CORN 8 **V**
mozzarella, fontina, plum powder, dragon salt
(gluten-free with corn tortillas)

KOREAN CHICKEN WINGS 9 **
gochujang soy glaze, black sesame seeds

Salad-y

CHARRED BRUSSELS 7 **VG GF**
sichuan peppercorn peach glaze, fried shallots,
sesame

MAPLE ROASTED CARROTS 7 **VG GF**
cilantro chimichurri, dragon salt

SEARED BROCCOLINI 7 **GF**
house nuoc cham, crispy shallots

WAFU SALAD 9 **VG GF**
wafu dressing, arugula, thai basil,
watermelon radish



Tacos

all tacos served on flour tortillas unless otherwise requested

TACO TRIO // 13



BBQ BRISKET **GF** with corn tortilla
southern dry rubbed brisket, creamy apple slaw,
roasted peach bbq sauce

SPICED CAULIFLOWER **V GF** with corn tortilla
arugula, kewpie mayo, toasted coconut, peanuts,
watermelon radish, lime wedge

BANH MI
vietnamese braised pork belly, pickled daikon carrots,
sriracha mayo, cilantro

LARGE FORMAT

PORK SHOULDER "STEAK" 15 **GF**
crispy braised pork shoulder, peanut scallion sauce,
butter lettuce, pea shoots, watermelon radish

FRIED FISH 14
panko encrusted whitefish, herb salad,
cilantro chimichurri, sriracha mayo, lime

TACO COUSINS

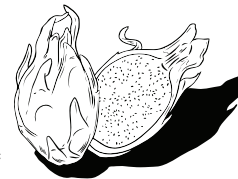
SHRIMP FLAUTAS 13 **
shrimp dumpling filling, lemongrass ginger sauce, herbs

CONFIT DUCK FOLDIES 13
mozzarella, cucumber, tamarind hoisin,
cilantro, sliced onions

Hungry-s

MALAYSIAN FRIED RICE 15 **

short grain rice, chicken, shrimp, eggs, malay spice paste



MAPO BOLOGNESE 15

five spice pork, whipped tofu, sichuan peppercorn, wheat chow fun

PESTO UDON 13 **VG**

ume plum and thai basil pesto, peanuts, dragon salt

Although we always embrace the inner caveman,
please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of foodborne illness, especially if you have a medical condition.
A gratuity of 18% will be kindly added to all parties of 6 or more.

*

** SHELLFISH
GF GLUTEN-FREE
V VEGETARIAN
VG VEGAN

DRINKS

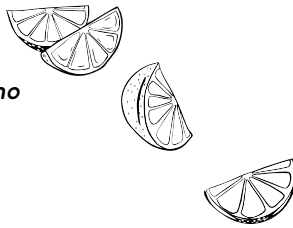
DRAFT COCKTAILS | 9

MARGARITA DE PEACHED
*habanero & thai basil infused tequila,
orange liqueur, lime*

PALOMA
tequila, grapefruit juice, lime

CHERRY POP
cherry infused gin, lemon, maraschino

YOGA & CHILL
vodka, lime, cucumber water



DRAFT BEER | 6

ZILKER HEAVENLY DAZE IPA
LIVE OAK HEFEWEIZEN
DESCHUTES MIRROR POND PALE ALE
ROTATING TAP /// ask your server for details

BOTTLED & CANNED BEER

TSINGTAO 5
LONESTAR 3.25
LIVE OAK PILZ 4
AUSTIN BEER WORKS FIRE EAGLE IPA 4



COCKTAILS

COSMONAUT 11
*lemongrass infused vodka, ginger liqueur,
lime, pomegranate, sparkling wine*

BEETLEJUICE 11
tequila, beet, lime, cilantro
/// say it 3 times or else it won't appear

KYOTO KISS 13
gin, raspberry, yuzu, shishito, egg white

A NEW CHAPTER 12
rum, pineapple, roasted tomato, lime

THE MORELOS 13
mezcal, tamarind, habanero salt

OAXACAN OLD FASHIONED 12
tequila, mezcal, bitters

KENTUCKY MULE 10
bourbon, lemon, mint, house ginger beer

CIDER & MEAD

EASTCIDER ORIGINAL 5
EASTCIDER BLOOD ORANGE 5
MERIDIAN HIVE RHAPSODY 8
/// HONEY & BLACKBERRIES

SAKE

KIKU-MASAMUNE KINUSHIRO JUNMAI NIGORI SAKE (KOBE) /// 10/29
IKEKAME SHUZO JUNMAI DAIGINJO (FUKUOKA) /// 82/BOTTLE (720ML)

NON-ALCOHOLIC BEVERAGES

HOT TEA | 3

CATSPRING YAUPON TEA
LOST MAPLES /// MEDIUM ROAST
PEDERNALES /// GREEN
MARFA /// DARK ROAST

COCA-COLA 2.5
DIET COCA-COLA 2.5
SPRITE 2.5
DR. PEPPER 2.5
RICHARDS RAINWATER (SPARKLING) 2.75
FRESH LEMONADE 4.5
HOUSE GINGER BEER 4.5
SEASONAL DRINKING VINEGAR 5
ICED TEA 2.5



COFFEE | 3

CAFFE VITA COFFEE
CAFFE LUNA FRENCH ROAST
NOVACELLA DECAF