

COCONUT SHRIMP | 12 ii

vanilla pineapple glaze, candied ginger togarashi, scallion

THAI CHILI BBQ RIBS | 13 # 1

toasted peanut, scallion, cilantro

MAPLE GLAZED EDAMAME | 7 * v qarlic, korean chili flake, sea salt

PORK & SHRIMP DUMPLING | 13 ii

wood ear mushroom, flying fish roe, tamari dip

PICKLED VEGGIE SPRING ROLLS | 10 % 1

chili garlic aioli

PUPU PLATTER | \$45

sampling of all of the above



🚀 – vegan | 🍆 – vegetarian | 🖔 – gluten free | 🗓 – dairy free

*Golden Hour menu and pricing is only available for dine-in guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.

A 2% kitchen team service fee will be added to all food items that goes directly to our kitchen team.

COCKTAILS • 9

FOREST BATH

lillet blanc, elderflower sparkling wine, lemon

FERNANDO'S PALOMA

blanco tequila, pamplemousse, lavender, lime, sparkling water

PIÑA COLADA

rum, coconut, pineapple

GUAVA PUNCH SLUSHY • 9

white & spiced rum, guava, lime

Add a rum float 2



WINE • 7

SPARKLING

WHITE

RED



BEER • **6**

PILSNER

Russian River 'STS' Santa Rosa, California

HAZY PALE ALE

Henhouse 'Stoked!' Santa Rosa, California

WEST COAST IPA

Cooperage 'Rotating' Santa Rosa, California

