

GOLDEN HOUR

SUN *through* THUR
4PM - 6PM

AVOCADO-EDAMAME DIP | \$7 🌱🌿

taro chips, radish, jicama

TOFU & WILD MUSHROOM DUMPLINGS | \$7 🌱🌿

ginger chili dressing, fresh herbs

THAI CHILI CHICKEN WINGS | \$7 🌿🥗

glaze, crispy garlic, cilantro, mint

CHICKEN KARAAGE BAO | \$4 ea.

spicy-miso aioli, bean sprouts, cabbage, cilantro

PORK BELLY BAO | \$4 ea. 🥗

sweet soy, kimchee, Korean pear hot sauce, scallion

PUPU PLATTER | \$30

sampling of all of the above

"KIM-CHEESE" FRIES | \$7 🌿

tamarind-lime sauce, pimento "kim-cheese", herbs



🌱 - 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

LILLET SPRITZ

Lillet, Elderflower Liqueur,
Sparkling Wine

WILD BIRD SLUSHY

White and Spiced Rum
Guava, Lime

MOUNT TAMARIND

Blanco Tequila, Mezcal,
Tamarind, Mango,
Firewater Bitters

WAYFARER

Rye Whiskey, Stiggins
Pineapple Rum, Dolin Sweet
Vermouth, mist of Islay Scotch



WINE • 7

SAUVIGNON BLANC

Kunde
Sonoma Valley, 2021

ROSE

Flamingo
California, 2021

PINOT NOIR

Benziger
Monterey, 2019



**LIVE MUSIC
EVERY
TUESDAY &
THURSDAY!**



BEER • 6

PILSNER

North Coast
"Scrimshaw"
Fort Bragg, CA, 4.5%

BLACK LAGER

Moonlight
"Death and Taxes"
Santa Rosa, CA, 5.3%

PALE ALE

Henhouse
"Stoked"
Santa Rosa, CA, 5.4%