

**Bar Menu**

**Bistro Fries** 7

*Roasted Garlic Aioli*

**Shishito Peppers** 9

*Blistered and tossed with house made togarashi*

**Bacon Wrapped Dates** 7.5

*Blue cheese stuffed dates wrapped with bacon. Served with caramelized onion chutney*

**Rice Bowl** 19

*Chef's selection of meat, Japanese style pickled vegetables, local vegetable slaw, Mongolian BBQ sauce, togarashi (Add an egg \$3)*

**Bar Salad** 9 / 15

*heirloom lettuce, seasonal garnishes croutons and choice of dressing:*

*Ginger-Tamari, Bleu cheese, roasted garlic ranch*

**Pasta** 18

*Seasonal vegetables, herbs, parmesan, cream, and local greens with artisan pasta  
(add Crispy Pork Belly \$7)*

**Fried Rice** 18

*Onion, garlic, ginger, seasonal vegetables, organic egg, stir fried with sesame oil, tamari and a touch  
chili sauce. Finished with house furikake  
(add Crispy Pork Belly \$7)*

**The Burger** 15

*Local grass-fed beef on a brioche bun with white cheddar, lettuce, onion, tomato, pickle, roasted  
garlic aioli and hand cut fries*

**Add**

*Bacon.....3*

*Egg.....3*

*GF Bun..... 2 Wild Mushrooms.....3*

*Crispy Pork Belly.....7*

*\* All burgers are prepared, per health department guidelines, to an internal temperature of 150 degrees  
Fahrenheit*