



RESTAURANT

Appetizers

- Roasted India Chick Peas \$3.50 *V** **Salmon Kabob** with a lemon basil cream and thin potatoes slices***GF \$8**
Fried Cauliflower tossed in Buffalo sauce w/ blue cheese dressing \$8 *V option
Lettuce Wrap hoisin organic chicken, peanuts, cilantro, green onion, rice noodles, cilantro cream **\$8 *V option**
Fried Avocado Wedges w/ roasted red pepper cream \$8 *V
Crab Cakes on a bed of slaw, tobiko, sriracha aioli, avocado, green onions **\$12 *GF**
Parmesan Truffle Cream Fries \$8 *GF **Thai Grass-fed meatballs in a Thai coconut curry sauce \$9 *GF**

Big Bowls of Heaven

- Thai Coconut Curry Noodle Bowl** with rice noodles, seasonal vegetables, bean sprouts, crushed peanuts, cilantro, fried petite julienned yams, and creamy coconut curry sauce **\$12 *V & GF**
Our Fusion Korean bi bim bob Bowl with rice topped w/ spinach, cremini mushrooms, kimchi, carrots, fried egg, bean sprouts, Gochujann sauce **\$12 *GF, V option**
Santa Fe Black Bean Bowl black beans, rice, roasted tomato salsa, jack cheese, roasted pepper cream, fried plantains, fried avocado **\$ 12 *GF, V option**
Gyro Bowl seared spinach and kale, artichokes, lemon pesto rice, chick-peas, Kalamata olives, feta cheese, cucumbers, roasted grape tomato, pita, lemon basil sauce **\$13 seared lamb & onions \$16 *V & GF option**
Pho in a rich pho bone broth, Portobello mushrooms, baby bok choy, kale, rice noodles, bean sprouts, Thai basil, cilantro, jalapenos ***GF \$14**

**Choice of seasoned tofu, shredded pork, free-range organic chicken, or salmon \$4 extra*

Salads

- French Seared Salmon Salad** with house greens, pickled onions, artichokes, capers, warm roasted potatoes, roasted peppers, free-range boiled egg, tossed in a creamy lemon basil dressing **Sm \$ 10 Lg \$16 *GF**
Thai Coconut Curry Salad with house greens, tossed in a lime coconut curry dressing with cucumber, carrots, pickled onions, bean sprouts, crushed peanuts, cilantro, and fried julienne yams **Sm \$ 9 Lg \$13 *V & GF**
Santa Fe Black Bean & Fried Avocado Salad with house greens, warm black beans, jack cheese, roasted tomato salsa, fried avocado, fried plantains, pickled onions, roasted pepper cream **Sm \$9 Lg \$13 *GF, V option**
Warm India Fried Cauliflower Salad with fried kale and spinach, brown rice, raisins, crunchy curried chick-peas, tomato, parmesan, cucumbers tossed in a sherry shallot agave vinaigrette **Sm \$9 Lg \$13 *GF, V option**
Japanese Nori Spinach Salad with fresh avocado, cabbage, rice, carrots, cucumbers, wasabi, ginger teriyaki, tobiko, nori, your choice of hoisin glazed protein **Sm \$10 Lg \$15 *V & GF option**
House Salad with house greens, cucumbers, tomato, carrots, pickled onions, sunflower seeds. Dressing choices of sherry agave vinaigrette, lime coconut curry, ginger teriyaki, creamy lemon basil, ranch, blue cheese **Sm \$6 Lg \$10 *Add protein \$4**

**Choice of seasoned organic tofu, shredded pork, free-range organic chicken, or salmon \$4 extra*



Sandwiches

The Mediterranean Panini made with fried crispy eggplant, roasted peppers, caramelized onions, soft melted mozzarella, pesto, and an artichoke basil pesto spread **\$11 Add Chicken or Lamb \$13 *V option**

Cuban Sandwich Cuban pork, shaved ham, Swiss cheese, pickles, Dijon, aioli, served on a toasted pressed hoagie **\$11**

Chinese Pulled Pork Sandwich with pickled radishes & jalapeno, lettuce, tomato, green onion and aioli on a toasted pressed hoagie **\$12 *V option with mushrooms, onions, & marinated tofu**

Our Fusion Vietnamese Sandwich 5 spice seared salmon, cucumber, pickled onion, bean sprouts, cabbage, crushed peanuts, sweet chili sauce dressing, cilantro cream, fish sauce on a baguette **\$13 *V option with seared marinated tofu \$10**

The All American Millican Valley Grass Fed ½ # Burger served with lettuce, tomato, onion, roasted garlic rosemary aioli on a ciabatta bun **\$13 add cheese \$1**

Global Fusion Burrito Cuban Beans, green chili rice, jack cheese, fried plantains, salsa, cilantro cream, your choice of protein **\$12 *Vegan option**

Tacos

Japanese Tacos salmon seared in sweet chili sauce, topped with wasabi cream, tobiko, cabbage, cucumber, nori **\$4.50 ea or 3 for \$12**

Fried Avocado Tacos "our signature taco" served with roasted tomato salsa, sweet roasted pepper cream, cabbage, rice, jack cheese **\$4 ea or 3 for \$11 *GF, V option**

BBQ Pulled Pork Tacos served with fried plantains and coleslaw ***GF \$3.50 ea or 3 for \$10**

Entrée

Crispy Tuscan Eggplant Stack house made marinara layered with seared spinach, fresh mozzarella, pesto, roasted peppers, and zucchini. Topped with parmesan **\$14 *GF, V option**

Crab Enchilada snow crab wrapped in corn tortilla, Cuban black beans, poblano chili sauce, jack cheese, cilantro cream, avocado, salsa, lettuce **\$15 *GF**

Greek Lamb Kabob with a tahini sauce with fried eggplant, pesto kale tomato rice pilaf, and pita **\$18 *GF**

Gochujang-Glazed Salmon with jasmine rice and seasonal vegetables smothered in Thai coconut curry sauce, Thai basil, cilantro, sesame seeds, green onions **\$20 *GF**

Kids

Kids Tacos chicken, pulled pork, or tofu with cheese and lettuce **\$2 *GF, V option**

Grilled Cheese Panini and Fries **\$6**

Kids Drunken Noodles vegetables, rice noodles, peanuts, hoisin sauce, chicken **\$7 *GF, V Option**

Beans and Rice topped with cheese **\$5**

Raw eggs can cause food borne illness

