

EATS

STARTERS TO SHARE... OR NOT!

EBI PRAWNS 12

Tempura prawns, Japanese mayo, bonito flakes, black sesame seeds

ROYALE WITH CHEESE 14

Kobe beef patties, American cheese, pickle, onions, mustard, ketchup, on mini sesame seed buns

CAULIFLOWER FRITTERS 9

Crispy battered cauliflower florets, our signature curry spice mix, tahini dip

ARTICHOKE DIP 12

A creamy blend of cheeses, artichoke hearts, garlic croutons

STICKY RIBS 12

Slow cooked, crispy fried button ribs tossed in a Korean galbi BBQ sauce, sesame seeds.

CHICKEN WINGS 13

Crispy fried chicken wings

GENERAL HAO'S CHICKEN 11

Crispy chicken bites tossed in sweet and spicy lemon chili sauce

WOK THIS WAY! 14

Lightly breaded & golden fried squid, with garlic sambal oelek and cilantro

FROM THE GARDEN

CAESAR SALAD 11

Garlic croutons, sundried tomato, bacon bits, Grana Padano, Caesar dressing

SOUTH BEACH 17

Mixed greens, grilled chicken, corn, black beans, dates, red onion, red pepper, avocado, feta, cilantro lime dressing

BOWL ME OVER

TOMATO BISQUE & GRILLED CHEESE 14

Rich & creamy tomato bisque and a traditional grilled cheese sandwich

POKE BOWL 16

Ahi tuna, cucumber, edamame, spicy mayonnaise, gochujang chili dressing, kizami nori, brown and puffed wild rice

MEDITERRANEAN BOWL 14

Grilled shish taouk chicken, cucumber, tomato, house pickled turnip, brown and puffed wild rice

THINGS YOU NEED 2 HANDS FOR

BACKYARD BURGER 15

Our homemade beef patty, lettuce, tomato, pickle, red onion, and signature burger sauce on a brioche bun

Add-ons: Bacon, Mushrooms, Cheddar

CHICKEN & WAFFLE SANDWICH 16

Our signature crispy chicken breast, bacon, lettuce, tomato and maple bourbon aioli between two Belgian waffles

WICKED TUNA CLUB 16

Grilled rare tuna, bacon, arugula, an onion ring, Ebi Mayonnaise and tomato and red pepper jam on a brioche bun

TEXAS BLACK BEAN BURGER 13

Cowboy caviar, Monterey Jack cheese, Cajun mayo, and lettuce on a brioche bun

SOMETHING A BIT MORE FILLING

SHORT RIB PAPPARDELLE 21

Toasted pine nuts, wild mushroom ragout, sundried tomatoes, goat cheese, virgin olive oil, grilled garlic crouton

SEAFOOD LINGUINI 22

Shrimp, salmon and bay scallops, garlic Aurora sauce, grilled garlic crouton

BRAISED SHORT RIB 25

Galbi sauce, fingerling potatoes, sundried tomatoes, bok choy, edamame

BOURBON ST. BLACKENED CHICKEN 24

Blackened double breast of chicken, bourbon maple jus, brown and puffed wild rice and seasonal vegetables

GRILLED WILD COHO SALMON 24

Grilled wild Coho salmon served with brown and puffed wild rice and seasonal vegetables

SATISFY YOUR SWEET TOOTH...

NY CHEESECAKE 9

TIRAMISU 9

CHOCOLATE VOLCANO CAKE 9

DRINKS

DRAUGHT BEER

BUDWEISER American Lager 16oz	7 ^{1/4}
BUD LIGHT American Lager 16oz	7 ^{1/4}
STANLEY PARK Seasons Rotating Tap 16oz Please ask your server for available selection	8
HOEGAARDEN Belgian Wheat Ale 20oz	9 ^{1/4}
STANLEY PARK 1897 AMBER Amber Ale 16oz	8
STANLEY PARK WINDSTORM West Coast Pale Ale 16oz	8
STELLA ARTOIS Belgian Lager 16oz	8 ^{1/2}
SHOCK TOP Belgian Wheat Ale 16oz	8
GUINNESS Irish Stout 20oz	9
GOOSE ISLAND IPA Indian Pale Ale 20oz	8

SIGNATURE COCKTAILS 2oz

OLD FASHIONED Bulleit Bourbon, Bitters, Sugar	12
MOJITO Captain Morgan's White & Dark Rum, Lime Juice, Simple Syrup, Club Soda, Mint, Lime	11
MAI TAI Captain Morgan's White & Dark Rum, Triple Sec, Pineapple & Orange Juices	10
NEGRONI Gordon's Gin, Sweet Vermouth, Campari	11

RED WINE

SAWMILL CREEK CABERNET SAUVIGNON	6oz/9oz/750ml 6 / 9 / 25
OPEN CABERNET MERLOT	7 ^{1/2} / 11 ^{1/4} / 30
INNISKILLIN CABERNET SAUVIGNON	8 / 11 / 30
WOODBIDGE CABERNET SAUVIGNON	12 / 16 / 45
JACOB'S CREEK SHIRAZ	10 / 13 / 38
RUFFINO CHIANTI	10 / 13 / 38
MARK WEST PINOT NOIR	11 / 15 / 40
ALTOS LAS HORMIGAS MALBEC	11 / 15 / 40
TINHORN CREEK PINOT NOIR	13 / 17 / 44
LIBERTY SCHOOL CABERNET SAUVIGNON	15 / 19 / 49
BLACKSTONE MERLOT	32
PASO CREEK CABERNET SAUVIGNON	32
COLUMBIA CREST MERLOT	35
JACKSON TRIGGS MERITAGE	41
BLACK SAGE MERLOT	44
KIM CRAWFORD, PINOT NOIR	48
FOWLES WINES SHIRAZ	48
CATENA, MALBEC	48
NK'MIP, TALON, CAB. SAUVIGNON/SYRAH	50

WHITE WINE

SAWMILL CREEK CHARDONNAY	6oz/9oz/750ml 6 / 9 / 25
JACKSON TRIGGS SAUV BLANC	7 / 10 / 27
INNISKILLIN PINOT GRIGIO	8 / 11 / 30
WOODBIDGE CHARDONNAY	8 / 11 / 30
JACKSON TRIGGS RIESLING/GEWURZTRAMINER	8 / 11 / 30
HOGUE CELLARS RIESLING	9 / 12 / 34
MIGUEL TORRES VINA ESMERELDA	10 / 13 / 38
KIM CRAWFORD SAUVIGNON BLANC	13 / 17 / 47
JACKSON TRIGGS CHARDONNAY	26
HOGUE CELLARS SAUVIGNON BLANC	28
SEE YA LATER, RIESLING	30
TINHORN CREEK, GEWURZTRAMINER	32
NOBILO, SAUVIGNON BLANC	34
POPLAR GROVE, PINOT GRIS	36
PEWSEY VALE, RIESLING	44
NK'MIP, QWAM QWMT, CHARDONNAY	48
DUCKHORN CHARDONNAY	50
FOWLES WINES CHARDONNAY	48