

# EATS

## STARTERS TO SHARE... OR NOT!

- EBI PRAWNS** 13  
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** 10  
Crispy battered cauliflower florets, our signature curry spice mix, tahini dip
- ARTICHOKE DIP** 13  
A creamy blend of cheeses, artichoke hearts, garlic croutons
- STICKY RIBS** 14  
Slow cooked, crispy fried button ribs tossed in a Korean galbi BBQ sauce, sesame seeds.
- CHICKEN WINGS** 15  
Crispy fried chicken wings
- GENERAL HAO'S CHICKEN** 12  
Crispy chicken bites tossed in sweet and spicy lemon chili sauce
- WOK THIS WAY!** 15  
Lightly breaded & golden fried squid, with garlic sambal oelek and cilantro

## FROM THE GARDEN

- CAESAR SALAD** 12  
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** 18  
Ahi tuna, cucumber, edamame, spicy mayonnaise, gochujang chili dressing, kizami nori, brown and puffed wild rice
- MEDITERRANEAN BOWL** 15  
Grilled shish taouk chicken, cucumber, tomato, house pickled turnip, brown and puffed wild rice

## THINGS YOU NEED 2 HANDS FOR

- BACKYARD BURGER** 16  
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** 17  
Our signature crispy chicken breast, bacon, lettuce, tomato and maple bourbon aioli between two Belgian waffles
- WICKED TUNA CLUB** 17  
Grilled rare tuna, bacon, arugula, an onion ring, Ebi Mayonnaise and tomato and red pepper jam on a brioche bun
- TEXAS BLACK BEAN BURGER** 14  
Cowboy caviar, Monterey Jack cheese, Cajun mayo, and lettuce on a brioche bun

## SOMETHING 2A BIT MORE FILLING

- SHORT RIB PAPPARDELLE** 22  
Toasted pine nuts, wild mushroom ragout, sundried tomatoes, goat cheese, virgin olive oil, grilled garlic crouton
- SEAFOOD LINGUINI** 23  
Shrimp, salmon and bay scallops, garlic Aurora sauce, grilled garlic crouton
- BRAISED SHORT RIB** 26  
Galbi sauce, fingerling potatoes, sundried tomatoes, bok choy, edamame
- BOURBON ST. BLACKENED CHICKEN** 25  
Blackened double breast of chicken, bourbon maple jus, brown and puffed wild rice and seasonal vegetables
- GRILLED WILD COHO SALMON** 25  
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

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

## SIGNATURE COCKTAILS 2oz

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

## RED WINE

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

## WHITE WINE

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