**Bites**

**PORK BELLY BUN** 6
Grilled Pineapple Jam, Sambal & Plum Sauce

**MONGOLIAN BBQ DUCK BUN V** 6
MISO PICKLED CUCUMBERS & SCALLIONS

**KOREAN FRIED CHICKEN BUN V** 6
Kimchee, Pickled Fresnos & Korean Chili Aioli

**SWEET POTATO WAFFLE FRIES GF/V** 8

**CHARRED EDAMAME GF/V** 8
Gochujang, Garlic Chili Oil & Sesame

**SHISHITOS & CHEDDAR CURDS GF** 13
Crispy Cheddar & Orange Habanero Jam

**WINE**

**TORRONTES/SAUV BLANC** 10/14
Zolo served on the Rocks with Lime

**SAUV BLANC** 12/17
Domaine Salvard ‘Unique’

**WHITE BLEND** 11/15
Rodney Strong ‘Upshot’

**PINOT NOIR ROSÉ** 12/17
Copain ‘Tous Ensemble’

**PINOT NOIR** 14/19
Holloran ‘Stafford Hills’

**TEMPARANILLO** 11/15
Cortijo

**MALBEC** 13/18
Altocedro ‘Año Cero’

**RED BLEND** 12/17
Dirty Pure Project ‘F Bomb’

**ALL WINE IS AVAILABLE FOR PURCHASE BY THE BOTTLE**

**FOOD TRUCK**

**TIJUANA ELOTE GF/V** 8
Grilled Corn, Avocado Crema, Cotija, Lime & Chili

**LENGUA PHILLY CHEESE STEAK** 13
Beef Tongue, Provolone, Lion’s Mane Mushrooms, Peppers, Onions, Pickle & Chips

**POPSICLE DEL DIA** 4
**COOKIE DEL DIA** 3

**COCKTAILS**

**SANGRIA ROJO** 10/14
Red Wine, Brandy, Curacao, Lemon, Orange, Bitters

**VODKA SPRITZ** 11
Vodka, Aperitivo, Grapefruit, Soda

**5-SPICE OLD FASHIONED** 12
Bourbon, Chinese 5-Spice, Orange Oil

**NEW SAIGON** 12
Gin, Cucumber, Thai Basil, Jalapeño, Lime, Black Pepper

**SIESTA** 11
Tequila Blanco, Aperitivo, Watermelon, Lime

**PRICKLY PEAR FROZEN MARGARITA** 11/14
Tequila Reposado, Prickly Pear Purée, Lime, Jalapeño

**FROSÉ** 11/14
Rosé, Aperol, Lemon, Bianco Vermouth

**LA PLAYA** 14
Mezcal, Bianco Vermouth, Apricot Liqueur, Ancho Reyes Verde

**MAIN**

**DEVILS ON HORSEBACK GF** 14
Smoked Bacon, Dates, Goat Cheese & Sambal Gastrique

**PORK POTSTICKERS** 12
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy

**BAJA CEVICHE* GF** 16
Gulf Shrimp, Piña, Guava, Habanero & Sesame Cracker

**YELLOWFIN TUNA TOSTADA* GF** 9
Smashed Avocado, Sweet Onion, Tajin, Nori & Poke Vin

**PHO SPRING ROLL GF/V** 10
Baked Tofu, Pickled Vegetables, Bean Thread Noodles, Herbs & Pho Ketchup

**KOREAN BBQ TACOS GF** 15
Wagyu Short Rib, Sesame Slaw, Japanese Rice Snack & Corn Tortillas

**WAGYU SLIDERS* GF** 18
Peppered Bacon, Aged Cheddar, Curried Sour Cream, Pickled Onion & Sweet Potato Waffle Fries

**PERSIAN SLIDERS GF/V** 19
IMPOSSIBLE BURGER, Hummus, Dill Havarti, Israeli Salad, Avocado & Sweet Potato Waffle Fries

**TIJUANA ELOTE GF/V** 8
Grilled Corn, Avocado Crema, Cotija, Lime & Chili

**COOKIES DEL DIA** 3

**ALL WINE IS AVAILABLE FOR PURCHASE BY THE BOTTLE**

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.