



BAR & KITCHEN

# BRUNCH MENU

[ br(eakfast) + (l)unch ]  
sundays 11am to 4pm

SPICED HONEY SHRIMP SALAD 14  
SWEET PLANTAIN, FUJI APPLE, FETA, ALMOND, CHIOGGA  
BEET, FARM GREENS, JALAPENO LIME VINAIGRETTE

CARIBBEAN BBQ SHRIMP 22  
SHELL-ON GULF SHRIMP, CORN, ROASTED PEPPER,  
CAROLINA RICE, OUR SIGNATURE ROSEMARY "STEPH"  
CURRY SAUCE  
\*ADD 1/2 SNOW CRAB 14  
\*ADD MUSSELS 7

AHI TUNA CEVICHE 14  
SUMMER TOMATO, SMOKED TROUT ROE, WATERMELON,  
PLANTAIN CHIPS, KIMCHI AGUACHILE

HALF/FULL DZ

RAW OYSTERS ON A HALF SHELL 17/33  
  
BUFFALO CHICKEN Y "AREPA" WAFFLE 17  
CORNBREAD WAFFLE, CHICKEN WING CONFIT, SOFRITO  
RANCH SAUCE, PINEAPPLE COCONUT MAPLE, PEA  
SHOOTS

CALI-SANCOCHO 18  
THE NATIONAL DOMINICAN STEW W/ BRAISED OXTAIL,  
FREE-RANGE CHICKEN, PORK SAUSAGE, CORN, MUSHROOM,  
YUCCA, POTATO, PLANTAIN

CORNBREAD WAFFLE SLIDERS 17  
ANGUS BEEF, BEEF CHORIZO, FRIED FONTINA, MAPLE  
BACON, PEA SHOOT, FARM GREENS, GUAVA BBQ AIOLI

RED VELVET FLAPJACKS 15  
MANGO, SHAVED COCONUT, BROWN SUGAR CREAM CHEESE,  
MINT, PINEAPPLE COCONUT MAPLE SYRUP  
(FEATURED ON NBC CALIFORNIA LIVE!)  
\*ADD FRIED CHICKEN WINGS 8

BRAISED OXTAIL BENNY 17  
POACED EGG, FARM GREENS, GARLIC PARMESAN YUKON  
POTATO, GRILLED BRIOCHE, ONION HOLLANDAISE

## SIDEKICKS

CRISPY CALAMARI- CITRUS AIOLI 7  
ONE RED VELVET FLAPJACK 5  
TWO FARM EGGS ANY STYLE 4  
ANDOUILLE PORK SAUSAGE 5  
DOMINICAN BEEF SALAMI (SALCHICHON) 4  
FRIED CHICKEN WINGS 8  
ADOBO SPIRAL FRIES 6  
LEMON PEPPER ROASTED POTATOES 5  
TOSTONES (FRIED GREEN PLANTAIN) 5  
MADUROS (SWEET PLANTAIN) 5  
GRILLED SOURDOUGH BREAD 5  
AVOCADO 3  
CAROLINA RICE 4

\*Consuming raw or undercooked seafood, shellfish or  
eggs may increase your risk of foodborne illness