

Dinner Menu

SOUP & SALADS

ASIAN BUDDHA SALAD   \$22.95
Kale, pickled red onions, roasted cauliflower, carrots, edamame, orange segments, fried tofu, green onions, crispy vermicelli, tahini ginger dressing

CAESAR SALAD \$19.95
Romaine lettuce, Grana Padano, anchovy dressing, crumbled bacon, croutons, grilled lemon

YAM SOUP   \$14.95
Yam purée, coconut cream, yam chips

APPETIZERS

PORK ADOBO PIE \$24.95
Pulled pork adobo marinated in a sweet soy glaze, served in a savory pie with pickled papaya and half salted duck egg

SPINACH & ARTICHOKE DIP WITH CHIPS  \$16.95

Warm spinach and artichoke hearts top with savory cheeses, served with corn tortilla chips

PRAWN TEMPURA \$16.95
Crispy battered prawns served with citrus ponzu

BISON TOAST \$24.95
GF Option Available
House-made bison mix with marinara sauce, Grana Padano, and brown butter toast

AHI TUNA CEVICHE  \$24.95
GF Option Available
Sushi-grade ahi tuna, diced peppers, cucumber, red onions, tamarind coconut broth, cilantro oil, crispy vermicelli, sesame crackers

BREAD BASKET \$12.95
House-made bread, whipped brown butter, flaky salt

ADDITIONAL TOPPINGS



GRILLED CHICKEN BREAST \$9.95

FRIED TOFU \$5.95

MAIN DISHES

8OZ AGED STRIPLOIN STEAK  \$52.95
Grilled 8oz house-aged striploin, roasted potatoes, broccolini, cauliflower purée, rainbow carrots, demi-glace

MISO-CURED SALMON  \$39.95
Miso-cured salmon, tamari ginger gastrique, coconut rice, braised kale, pickled onions, peppers, and broccoli

LEMONGRASS MARINATED CORNISH HEN   \$38.95
Half Cornish hen marinated in rice vinegar, ginger, lemongrass, garlic, and calamansi. Served with pickled papaya slaw, coconut rice, broccolini, and spiced vinegar


PAN-SEARED TROUT  \$37.95
Blackened trout, braised kale, pickled red onions, corn chorizo hash, romesco, rainbow carrots, cauliflower purée

BISON MEATBALL PASTA \$34.95
House bison meatballs, marinara sauce, spaghetti, shaved Grana Padano, served with brown butter toast

KOREAN BEEF BULGOGI  \$32.95
GF Option Available
Thinly sliced marinated beef, house kimchi, coconut rice, green onion cake

SUNWAPTA BISON BURGER \$32.95
GF Option Available
Brioche bun, 8oz bison patty, tomato-onion jam, Monterey Jack, pickles, crispy onions, arugula, chipotle aioli with fries

VEGETARIAN SUNWAPTA BURGER \$32.95
Vegan Option Available
Brioche bun, vegan patty, tomato-onion jam, crispy onions, arugula, chipotle aioli with fries

VEGAN RED CURRY BOWL  \$27.95
GF Option Available
Mushroom mix, peppers, onions, zucchini, broccoli, coconut rice, red curry sauce, green onion cake

A 20% service charge will be automatically applied to parties of six or more.

Please inform your server of any food allergies or dietary requirements prior to ordering. While every effort is made to accommodate all needs, please be advised that cross-contact may occur in our kitchen environment.