

## STARTERS

**ROASTED CARROT SOUP | 10**     
lemon crema, carrot top pistou

**CRISPY FRIES | 10**   
sea salt, fresh herbs, garlic aioli

**HOUSE MADE POTATO CHIPS | 13**    
caramelized fennel dip




**DEVILED EGGS | 16**   
merguez + harissa


**CRISPY SPICED CALAMARI | 18**  
lemon + caper + dill aioli

**BUFFALO CAULIFLOWER | 16**   
house-made hot sauce, pickled celery & carrots  
Rogue blue cheese

**SPICY MOROCCAN WINGS | 18**  
aleppo pepper, za'atar, harissa  
yogurt dipping sauce

## SALADS

**GEM LETTUCE | 16**     
Rogue blue cheese, watermelon radish,  
hot house cucumber, Marcona almond, tomato  
honey mustard vinaigrette  
+ roasted chicken breast 8 + seared salmon 12

**NIÇOISE\* | 29**   
seared skuna bay salmon, yukon potato,  
soft boiled egg, haricot vert, niçoise olives,  
capers, grape tomato, anchovy, rocket greens  
dijon mustard & tarragon vinaigrette

**PALO ALTO CHOPPED SALAD | 21**  
romaine, prosciutto, sopressata, flash fried chick peas  
zucchini, tomato, burrata. artichoke hearts  
champagne vinaigrette

**BLT CAESAR | 18**  
romaine + kale, bacon lardon, tomato  
broken crouton, parmesan, caesar dressing  
+ roasted chicken breast 8 + seared salmon 12

**ROASTED BEET+GOAT CHEESE | 18**     
ruby + golden, petit greens, fresh herbs  
toasted pistachios, orange  
golden balsamic

**AHI POKE BOWL | 30**  
steamed rice or spring mix, avocado  
edamame, watermelon radish, cucumber,  
pickled onion, pickled ginger, scallion  
crispy wonton, sriracha aioli, furikake

## SANDWICHES

**DIRTY WAGYU BURGER\* | 26**  
porchetta, caramelized onions, mushrooms  
double cheddar, arugula, house special sauce  
Firebrand brioche bun  
crispy fries or simple salad

**AMERICAN WAGYU BURGER\* | 24**  
butter lettuce, vine ripened tomato  
house-made pickle, aged cheddar, house special sauce  
sesame brioche bun  
crispy fries or simple salad  
+2 each: avocado, mushroom +3 Neuskes bacon

**CRUNCHY CHICKEN | 20**  
pickle brined thigh, napa cabbage slaw  
honey mustard aioli, Firebrand brioche bun  
crispy fries or simple salad  
+2 each: avocado, mushroom +3 Neuskes bacon

**TRADITIONAL BANH MI | 18**  
french ham, pate, pickled vegetables, jalepeno  
crispy fries or simple salad

**KALE LORRAINE | 18**   
eggs, gruyere, emmental, Nueskes smoked bacon  
baby kale  
chicory + arugula simple salad

**STEAK + EGGS | 34**  
sea salt potatoes or simple salad  
grilled country bread

 VEGETARIAN  GLUTEN FRIENDLY  VEGAN  NUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WILD ONION  
BISTRO & BAR

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