

T R A I L S

End

LUNCH

Hearts of Romaine Salad 9.00

reggiano, sambal, wonton

Mixed Greens 9.00

cashew, pineapple, carrot, tomato, cucumber, ginger sesame dressing

Bun Cha Butter Leaf Salad 12.00

rice noodles, meatballs, tofu, peanuts, sprouts, cucumber, carrot, mint-chile dressing

Soup of the Day 5.00

Miso Soup 6.00

shiitake, tofu, hijiki

Bowls

Poke Bowl* 14.00

yellowfin tuna, rice, macadamia nut, avocado, wakame, cucumber, soy, sesame, scallion

Chicken Adobo Bowl 12.00

rice, pineapple cabbage salsa, thai chile, soy, vinegar

Chilled Crab & Spicy Shrimp Bowl 15.00

soba noodles, tofu, bean sprout, snap pea, cucumber, carrot, peanut, nuoc cham

Bulgogi Beef Bowl* 13.00

beef tenderloin, udon noodles, choy, shiitake, bean sprout, green bean, carrot, cashew

Sandwiches & Snacks

Classic Turkey Sandwich 10.00

tomato, lettuce, smoked cheddar, wheat bread

Ahi Tuna Burger* 14.00

wasabi guacamole, butter leaf, tomato, sweet soy, kewpie, potato roll

American Wagyu Beef Sliders* 13.00

additional burgers 4.00

Samosas 12

potato, red lentil, curry, raita, eggplant chutney

Pork Pot Stickers 12.00

spicy hoisin, red chile, scallion, sesame

Chicken Wings 12.00

black bean sauce, fried garlic, scallion

Bahn Mi 12.00

hoisin pork, smoked ham, cabbage, house pickles, spicy mustard aioli

Korean Fried Chicken Wrap 10.00

gochujang, pineapple, butter leaf, pickles



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

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.