FASINO TRIX

HOUSE COCKTAILS 13

ORANGE JUBLISS

ketel one oranje, orange juice, pineapple juice, passion fruit purée, coconut cream, lime juice, soda water

BERRYLICIOUS

tito's vodka, blueberry red bull, strawberry, lychee, agave nectar, simple syrup, lime juice

LYCHEE MARTINI

house infused lychee & pineapple vodka, lychee

TROPI-CALI BREEZE

casamigos reposado, strawberry purée, lemon juice, simple syrup, cucumber, sprite

SPICY MARGARITA

Cucumber

21 seeds cucumber jalapeño tequila, agave nectar, triple sec, lime juice, jalapeño, tajín rim

Strawberry

1800 blanco, agave nectar, triple sec, lime juice, jalapeño, tajin rim

ΔΤΙ

casamigos reposado, watermelon syrup, lime juice, agave nectar, soda water, tajín & sugar rim

WINE & BUBBLES

ZONIN PROSECCO Italy	8 gl / 38 bt
DOMAINE CHANDON BRUT California	10 gl / 48 bt
KUNG FU GIRL RIESLING Columbia Valley	12 gl / 44 bt
LEESE FITCH SAUVIGNON BLANC California	10 gl / 34 bt
ROMBAUER SAUVIGNON BLANC Carneros	14 gl / 52 bt
LOLA ALBARIÑO St. Helena	14 gl / 52 bt
CENTURY CELLARS CHARDONNAY California	10 gl / 34 bt
TERRAZAS DE LOS ANDES CHARDONNAY Argentina	12 gl / 44 bt
ROMBAUER CHARDONNAY Carneros	18 gl / 68 bt
RYDER ESTATE PINOT NOIR California	10 gl / 34 bt
CENTURY CELLARS MERLOT California	10 gl / 34 bt
CENTURY CELLARS CABERNET California CHATEAU ST MICHELLE -	10 gl / 34 bt
COLD CREEK VINEYARD CABERNET Columbia Valley	15 gl / 56 bt
HEITZ CELLARS CABERNET Napa Valley	32 gl / 118 bt
	•
TERRAZAS DE LOS ANDES MALBEC Argentina	12 gl / 44 bt
JUSTIN VINEYARDS ISOSCELES Paso Robles	26 gl / 100 bt

M8TRIX RESERVE

MOËT & CHANDON IMPERIAL BRUT France	118 bt
VEUVE CLICQUOT YELLOW LABEL BRUT France	128 bt
STAG'S LEAP ARTEMIS CABERNET Napa Valley	148 bt
CAYMUS VINEYARDS CABERNET Napa Valley	168 bt

FEELS LIKE SUMMER

grey goose, aperol, strawberry purée, lemon juice

MALIBU BARBII

malibu rum, pineapple syrup, strawberry purée, sweet & sour, lemon juice, simple syrup, pink sugar rim

THE M8TRIX MICHELADA

modelo especial, clamato, tajín , lime juice, tapatio, soy sauce, worcestershire, spiced rim

PRINCESS KILLER

ketel one citroen, peach schnapps, chambord, sweet & sour, topped with sprite

CADILLAC MARGARITA

patrón silver, cointreau, grand marnier, lime juice, simple syrup, salt rim

ESPRESSO MARTINI

smirnoff vanilla vodka, mr. black coffee liqueur, kahlúa, peerless cold brew coffee

20 OZ DRAFT BEER

BUD LIGHT	8	GOLDEN ROAD MANGO CART	9
BLUE MOON	9	LAGUNITAS IPA	9
CORONA	9	MODELO ESPECIAL	9
ELYSIAN SPACE DUST	9	PACIFICO	9
ELYSIAN CONTACT HAZE IPA	9	STELLA ARTOIS	9
FIRESTONE 805	9		

BOTTLED BEER & SPIKED SELTZER

HEINEKEN	6	CORONA	8
BUD LIGHT	7	GUINNESS CAN	8
BUDWEISER	7	MODELO ESPECIAL	8
COORS LIGHT	7	WHITE CLAW BLACK CHERRY	8
MICHELOB ULTRA	7	WHITE CLAW MANGO	8
HEINEKEN O.O N/A	8	WHITE CLAW PEACH	8

MOCKTAILS

KICKIN' MANGO jalapeño, mango pureé, lime juice,	6
pineapple juice, soda water, sprite, tajin rim	
CUCUMBER MINT SPRITZ cucumber, mint, lime juice,	6
simple syrup, soda water, sprite	
LEMON BASILBERRY strawberry, basil, lemon juice,	6
simple syrup, lemonade	
JULIUS OF THE JUNGLE orange juice, pinapple juice, passion fruit puree,	6
coconut cream, lime juice, soda water	

SAKE

MABOROSHI "NAKAO'S SECRET" JUNMAI GINJO Japan, 300ml	22 bt
JOTO "THE BLUE ONE" JUNMAI NIGORI Japan, 300ml	15 bt
INTO DAIGINIO Japan 200ml	26 ht



OXTAILSOUP MONDAYS 5PM



\$19

oxtail, ginger, garlic, star anise, cilantro, onion, green onion, mustard green, sesame seeds

served with a pork egg roll, sweet chili sauce, and steamed jasmine rice

	<u>Monday Di</u>	<u>rink specials</u>	<i>5PM TO 11PM</i>	
HEINEKEN		3	HENNESSY VS	10
KUNG FU GIRL	RIESLING	6	HENNESSY VSOP	12
LOLA ALBARIÑ	io	6	MARTELL CORDON BLEU	25

No substitutions | Subject to availability | No rainchecks

TACO 5PM TO 11PM TUESDAYS

1/2 OFF SOUTH OF THE BORDER ITEMS

\$8 House Specialty Margaritas

\$5 Patrón Margaritas

\$5 Modelo & Corona Draft

Dine in only | Subject to availability | No rainchecks

WEDNESDAYS

5PM TO 11PM

\$6 Mai Tai

\$6 Sex On The Beach

\$6 Blue Hawaii

\$8 Feels Like Summer

\$8 Orange juBliss

\$8 Malibu Barbii

\$5 Modelo & Corona Bottles

\$11 Loco Moco

\$12 Shrimp Soft Tacos

\$10 Hawaiian Pizza

ham, pineapple, red onion, tomato, green onion

\$15 Coconut Shrimp & Fries

\$15 Chicken Katsu

\$15 Hawaiian Sunrise

Dine in only | Not available at Lotus Café | No substitutions | Subject to availability | No rainchecks

PRIME RIB

THURSDAYS 5PM TO 11PM

SUNDAYS 3PM TO 9PM

\$22

12 ounce Cut Roasted Potatoes & Vegetable Medley

1/2 Off Select Bottles of Wine*
\$6 Slow & Low Rock and Rye Old Fashioned
\$5 Century Cellars Wines by the Glass
\$6 Highland Park 12yr Viking Honour Single Malt Whisky
\$15 Highland Park 18yr Viking Pride Single Malt Whisky

*Excludes sake | No substitutions Subject to availability | No rainchecks

LIQUID LUNCH

Monday to Friday | 11am-3pm
Includes choice of a glass of Century Cellars wine,
draft or bottled beer, soft drink, or iced tea.

NEW YORK STEAK	20
MONGOLIAN BEEF	14
CHICKEN TERIYAKI BOWL	11

Not available in Zone 8 Sports Bar & Grill and Lotus Café
Dine in only | Subject to availability | No rainchecks





3PM TO 6PM

9PM TO 11PM

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1/2 OFF SELECT STARTERS

\$3 HEINEKEN BOTTLES
\$5 RED BULL & WELL LIQUOR
\$5 WELL MARGARITA, MOSCOW MULE
OR OLD FASHIONED

\$5 BOTTLED & DRAFT BEERS

\$5 HOUSE WINES \$5 WELL LIQUOR "FRY BASKET"
CHIPS & SALSA
FULL ORDER WINGS
FRIED CALAMARI STRIPS
FRIED MOZZARELLA STICKS
CRISPY PORK WONTONS

ONION RINGS PORK EGG ROLLS POT STICKERS ROTI PARATHA SPAM FRIES

Not available in Zone 8 Sports Bar & Grill and Lotus Café | Dine in only | No substitutions | No rainchecks

starters

Poke Taco Asalmon or tuna, w/ asian slaw, avocado wasabi sauce

7.95 (1 pc) 14.5 (2 pc) 21 (3 pc)



Hamachi Spoons (4 pc) 18.25 hamachi spoons served w/ ponzu sauce, green onions, sesame seeds



Gyoza (6 pc) 14.5 pork or vegetarian W potstickers

Edamame 8.25 w/ sesame oil & salt @ W Garlic Edamame 9.95 W

Miso Soup 5.95 Sushi Rice 5.5

classic rolls (8 pc)

Seaweed Salad 9.75 Wakame W

California 11.95

crab, avocado, sesame seeds

California Crunch 12.95

crab, avocado, sesame seeds, unagi sauce, tempura crunch

Spicy Tuna 14.5 🎮 🎯 spicy tuna, cucumber, tobiko

Shrimp Tempura 14.95

shrimp tempura, avocado, sesame seeds, unagi sauce

Caterpillar 20.25

eel, crab, cucumber, topped w/ avocado, unagi sauce

Rainbow 19.25

crab, avocado topped w/ five kinds of fish

Rock n Roll 14.95

eel, avocado, sesame seeds, unagi sauce

Dragon 20.25

shrimp tempura, crab topped w/ eel, avocado, unagi sauce

Lion King 20.25

crab, avocado topped w/ salmon, spicy mayo, unagi sauce, green onion (baked)

vegetarian rolls (8 pc) w

Avocado 9.75 @

avocado, sesame seeds

Avocado Crunch 11.5

avocado, sesame seeds, unagi sauce, tempura crunch

Hollaback 18.25

shiitake mushroom, cucumber, top w/ avocado, lemon, garlic crisp, soy vinaigrette

Futo Maki (10 pc) 20.25

avocado, cucumbér, carrot, wakame, shiitake mushroom, sesame seeds, tamago, seaweed wrap on outside

Urban Myth 18.25

cucumber, avocado topped w/ mango, sriracha, jalapeño, sesame seeds drizzled w/ honey

tuna poke bowl small 18 / large 24

rice, tuna poke, seaweed salad, kani-crab, edamame, tobiko, green onion, sesame seeds

unagi rice bowl 17

white rice, unagi, avocado, green onion, sesame seeds, unagi sauce

SUSHI [CONFIDENTIAL]

bento box 25.50

california roll (8 pc), pork or veg gyoza (3 pc), seaweed salad, edamame, miso soup. add assorted sashimi (3 pc) +4 (choice of salmon, tuna, yellowtail, shrimp)

nigiri(2pc) & sashimi(5pc) >

Yellowfin Tuna 10.25 / 17.25 maguro @ Yellowtail 9.95 / 16.95 hamachi @ Salmon 9.95 / 16.95 sake

Eel 10.95 unagi (fully cooked)
Cooked Shrimp 8.5 ebi (fully cooked)
Cooked Shrimp 8.5 ebi (fully cooked)

confidential rolls (8 pc)

The M8trix 22.95

spicy crab, avocado, cucumber, jalapeño topped w/ tuna, yellowtail, salmon, mango, sweet & sour, unagi sauce, habanero tobiko, green onions

Shady Shrimp 21.75

shrimp tempura, spicy crab, avocado, topped w/ seared salmon, micro cilantro, sesame seeds, ponzu sauce

Geisha Girl 23.25

spicy tuna, avocado, topped w/ salmon, lemon, green onion, spicy spy, unagi sauce, tobiko, macadamia nuts

Tropic Like It's Hot 22.95 Phoshrimp tempura, avocado, mango, topped w/ salmon, spicy spy sauce, unagi sauce, tempura crunch

Cabo Conspiracy 18.25 spicy crab, avocado, topped w/ sweet & sour, tempura crunch, jalapeño, habanero tobiko (fully cooked)

The Lime & Dine 21.95 🌣 🞯 avocado, cucumber topped w/ salmon, tuna, lime, ponzu sauce, persian lime olive oil, sesame seeds

Flamin' HOT Cheetos Roll 22.75 shrimp tempura, cream cheese, avocado, topped w/ spicy crab, spicy spy sauce, Flamin' HOT Cheetos, jalapeño (soy paper, fully cooked)













Soy Paper Available, add \$1.50

These menu items are raw or undercooked. These menu items are gluten free. These menu items are vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify server of any food allergies as not all ingredients are listed on the menu.

STARTERS SALADS add one of the following to your salad (only available on large salads) 10 GRILLED MURTABAK grilled chicken breast...5 grilled salmon...8 grilled shrimp (5pcs)...8 stuffed roti shell, spiced ground beef, pickled daikon & carrot, CLASSIC CAESAR SALAD VG SMALL 5 / LARGE 9 yellow curry dipping sauce hearts of romaine, parmesan, garlic butter croutons **CRISPY PORK WONTONS** 9 M8TRIX HOUSE SALAD VGSMALL 5 / LARGE 9 deep fried pork & vegetable wontons, sweet chili sauce mixed greens, carrots, tomatoes, cucumbers, **VEGETARIAN SAMOSAS** VG 10 red onions, garlic butter croutons, balsamic vinaigrette spiced vegetable pastry, mango chutney, cilantro chutney SMALL 6 / LARGE 10 THE GREEK GF **ROTI PARATHA** VG 8 chopped romaine, crumbled feta, red onion, kalamata olive, cucumber, grilled flatbread, green onion, yellow curry dipping sauce cherry tomato, sliced pepperoncini, red wine vinegar & olive oil THAI CHICKEN NOODLE SALAD 17 8 SPAM FRIES poached chicken, chilled rice noodle, bell pepper, carrot, edamame, panko crusted spam, parsley, spicy horseradish ketchup napa cabbage, green onion, peanuts, spicy peanut vinaigrette FRIED CALAMARI STRIPS 12 SALMON & ARUGULA SALAD *GF* 17 choice of classic (cocktail sauce, lemon aioli), buffalo, salt & pepper, grilled salmon, oven roasted tomatoes, pine nuts, or sweet & spicy hong kong quinoa, lemon basil vinaigrette "FRY BASKET" VG 7 THE COBB GF 17 choice of french fries (GF), curly fries, or tater tots chopped romaine, fresh roasted turkey, avocado, choose your style: salted, garlic & parmesan, or cajun spiced applewood smoked bacon, cherry tomatoes, CHIPS AND... VG. GF 6 hard boiled egg, bleu cheese crumbles, cobb vinaigrette choice of tomatillo salsa, fire roasted salsa, pico de gallo, SUPREME TACO SALAD 17 chipotle cheese sauce, or house made guacamole crispy flour tortilla shell, seasoned ground beef, black beans, mexican rice, additional choices...2 cheddar & jack cheese, guacamole, pico de gallo, 8 CRISPY JUMBO ONION RINGS VG cilantro, chipotle ranch dressing PARMESAN CRUSTED MOZZARELLA STICKS VGSOUPS parmesan cheese, parsley, marinara sauce, ranch dressing **NEW ENGLAND CLAM CHOWDER CUP 9 / BOWL 14** PORK EGG ROLLS sweet chili sauce 8 applewood smoked bacon, PAN SEARED POT STICKERS pork, vegetables, ginger-soy sauce 8 red potatoes, onions, celery FRESH VIETNAMESE SPRING ROLLS 9 CHILI CON CARNE **CUP 9 / BOWL 14** rice paper, poached shrimp, chinese sausage, rice noodles, napa cabbage, ground beef, cheddar & jack cheese, bean sprouts, pickled daikon & carrot, mint, spicy peanut sauce sour cream, green onion THE CLASSIC GARDEN CITY STEAK BITES 16 **BEVERAGES** grilled 9 ounce new york, marsala demi-glace, crispy shallot **FOUNTAIN SODA** coke, diet coke, sprite, coke zero, cherry coke, 3 WINGS HALF 12/FULL 19 barq's rootbeer, fanta orange, minute maid lemonade choice of buffalo, salt & pepper, honey bbg, STRAWBERRY LEMONADE 4 PERRIER lemon pepper, jalapeño orange, or sweet & spicy hong kong **ICED TEA** 3 **NUMI HOT TEA** 2 CHILI CHEESE FRIES GF 13 PREMIUM ROAST COFFEE 2 **PERRIER** 4 crispy french fries, chili con carne, applewood smoked bacon, JUICE 4 **RED BULL** chipotle cheese sauce, jack & cheddar cheese, sour cream, green onion orange, cranberry, grapefruit regular, sugar free, tropical, blueberry, MEXICAN STREET CORN VG 7 watermelon, sugar free watermelon grilled corn on the cob, crema, tajín, lime, cotija cheese, cilantro



BURGERS & SANDWICHES	10	SOUTH OF THE BORDE		and a 6 6 6
COWBOY BURGER*	18	ask for a side of our D	NABLO SAUCE to	aaa 🔫 🧑 🧑
applewood smoked bacon, onion ring, cheddar cheese, bbq sauce, mayonnaise, brioche bun		B.Y.O.B. (BUILD YOUR OW	/N BURRITO)	9
CHEESEBURGER*	15	wrapped in a flour tortilla o	or served in a bowl	
	เข	black beans, mexican rice, c	,	!
choice of american, cheddar, pepper jack, or swiss mayonnaise, lettuce, tomato, onion, pickle slices, brioche bun		served with tortilla chips &		
	15	top it mojado style with er	ncniiada rojo or saisa cheddar & jack ch	
NASHVILLE HOT CHICKEN SANDWICH SPICY!!! panko crusted chicken breast, nashville hot sauce,	เข	DUDDITO DDOTEINO	•	
apple cider coleslaw, mayonnaise, brioche bun		BURRITO PROTEINS		.•
	10	•-	3 chicken	•
PHILLY CHEESESTEAK	16		3 chorizo	3
thinly sliced sirloin, onion, bell pepper, mushroom,		•	5 soy-rizo	3
provolone cheese, cheese sauce, soft hoagie roll	17	BURRITO BUILDS each a		1
TURKEY CLUB	17	pico de gallo	avocado	guacamole
fresh roasted turkey, applewood smoked bacon,		fire roasted salsa	black olives	grilled corn
lettuce, tomato, mayonnaise, toasted white bread	4=	tomatillo salsa	cilantro	pickled jalapeño tomato
CALIFORNIA CHICKEN & AVOCADO	15	sour cream	diced onion	tomato
grilled chicken breast, sliced avocado, tomato,		CHEESE QUESADILLA		10
lettuce, pepperjack cheese, mayonnaise, soft hoagie roll		flour tortilla, cheddar & jack	k cheese nico de gallo	
CLASSIC GRILLED CHEESE	10	add carne asada, chicken t		
choice of white, wheat, sourdough, or rye		add chile lime shrimp5		
american, provolone, and cheddar cheese		NACHOS GRANDE		13
CHICKEN PARMESAN SANDWICH	17	corn tortilla chips, black bea	•	
panko crusted chicken breast, marinara sauce, fresh mozzarella,		cilantro, green onion, pico d	le gallo, fire roasted s	alsa,
provolone, parmesan, tomato, basil leaves, roasted garlic aioli,		guacamole, sour cream	to a constant of the sale	
dutch crunch		add carne asada, chicken t add chile lime shrimp5	inga, carnitas, cnom	20, or soy-riz03
PRIME FRENCH DIP**	20	STREET TACOS		12
thinly sliced prime rib, grilled onion, roasted garlic aioli,		choice of carne asada, chick	ken tinga, carnitas.	
au jus, soft hoagie roll		chile lime shrimp, chorizo, c	-	
SPECIALTIES		corn tortillas, onion, cilantr	•	
FOCO WOCO.	13	SHRIMP SOFT TACOS		16
	10	flour tortillas, chile lime shr	imp, pico de gallo, ma	
choice of grilled certified angus beef patty or spam substitute chicken katsu or grilled chicken breast2		chipotle aioli, served with b		•
over-easy egg, steamed jasmine rice, brown mushroom gravy,		VIVA ENCHILADAS		18
green onion		three chicken tinga or chees	se filled corn tortillas	
CHICKEN KATSU	16	choice of sauce: enchilada r		
panko crusted chicken breast, steamed bok choy, katsu sauce,		black beans, mexican rice, s	•	ia cheese,
steamed jasmine rice		crema, pico de gallo	,	,
CHICKEN TENDERS	13	. •		
crispy chicken, french fries	10	PIZZA		
choice of bbq sauce or ranch dressing		CREATE YOUR OWN		8
COCONUT SHRIMP	16	tomato sauce, mozzarella	each additional it	_
six coconut panko crusted shrimp, french fries, sweet chili sauce	10	pepperoni	fresh tomato slices	
LOADED BAKED POTATO	11	grilled chicken	bell peppers	black olives
choice of one of the following toppings:	11	italian sausage	fresh mozzarella	mushrooms
chicken & broccoli alfredo, chili con carne & cheese, or		smoked ham	pineapple chunks	fresh basil
CHICKELLOX DIOCCOLLABILETIO: CHILL COLL CALLE A CHEESE CH				



PACIFIC RIM

choice of beef, shrimp, chicken, bbq pork, chinese sausage, spa	11 am or tofu	SHRIMP MEE GORENG wok fired shrimp, egg, fried tofu, egg noodle, green cabbage,	17
soy sauce, egg, carrots, peas, green onion, garlic combo add 3		bean sprouts, green onion, red jalapeño, spicy tomato, lemon wedge	·F 7
HONEY WALNUT SHRIMP tempura fried shrimp, candied walnuts, yuzu honey glaze, green onion, steamed jasmine rice	20	CHÁO BO ground beef, ginger, onion, crispy shallots, green onion WONTON SOUP SMALL 11 / LARGE	
VIETNAMESE PORK CHOP two grilled marinated pork chops, fried egg, pickled daikon & carrot, steamed jasmine rice	14	bbq pork, pork wontons, green onions, onions, cilantro, fried shallots, chicken broth HOUSE NOODLE SOUP SMALL 11 / LARGE shrimp, bbq pork, egg noodles, baby bok choy,	12
MU SHU LETTUCE WRAPS ground chicken, water chestnut, shiitake mushroom, pell pepper, peas, carrots, green onion, hoisin sauce, ettuce cups, steamed jasmine rice	13	green onion, onions, cilantro, chicken broth PHO** SMALL 11 / LARGE choice of rare beef, shrimp, meatball, or chicken rice noodles, onions, cilantro, thai basil, bean sprouts,	12
KUNG PAO CHICKEN oasted peanuts, dried red chiles, onions, water chestnut,	15	jalapeño, lime, sriracha, hoisin	
spicy kung pao sauce, steamed jasmine rice		PHO ADDITIONS	
ORANGE CHICKEN crispy tempura chicken, onion, green onion, ialapeño orange sauce, steamed jasmine rice	15	rare beef 3 bean sprouts 2 tofu chicken 3 assorted vegetables 3 jalapeño	4 3 2
CHICKEN TERIYAKI BOWL	13	wontons 3 extra noodles 2	
rilled marinated boneless chicken thig <mark>h,</mark> teamed broccoli, teriyaki sauce, sesame seeds, steamed j <mark>asmi</mark> i	ne rice		
iccamed broccom, terryaki sauce, sesame seeus, steamed jasiiii	IIC IICC		
	16	PASTA	
CHICKEN CURRY rellow curry, potatoes, carrots, steamed jasmine rice,		CAJUN SHRIMP PASTA blackened shrimp, onion, bell pepper,	21
CHICKEN CURRY rellow curry, potatoes, carrots, steamed jasmine rice, oti paratha BUTTER CHICKEN piced tomato sauce, crushed cashews, green onion,		CAJUN SHRIMP PASTA	21
cHICKEN CURRY ellow curry, potatoes, carrots, steamed jasmine rice, oti paratha BUTTER CHICKEN piced tomato sauce, crushed cashews, green onion, rispy shallots, steamed jasmine rice, roti paratha MONGOLIAN BEEF hinly sliced beef, onions, garlic, ginger, dried red chiles,	16	CAJUN SHRIMP PASTA blackened shrimp, onion, bell pepper, fresh tomato, cajun alfredo sauce, farfalle pasta, garlic flatbread SPAGHETTI BOLOGNESE	14
cHICKEN CURRY ellow curry, potatoes, carrots, steamed jasmine rice, oti paratha BUTTER CHICKEN piced tomato sauce, crushed cashews, green onion, rispy shallots, steamed jasmine rice, roti paratha MONGOLIAN BEEF hinly sliced beef, onions, garlic, ginger, dried red chiles, reen onion, steamed jasmine rice BEEF & BROCCOLI hinly sliced beef, broccoli, onions, garlic, ginger,	16 16	CAJUN SHRIMP PASTA blackened shrimp, onion, bell pepper, fresh tomato, cajun alfredo sauce, farfalle pasta, garlic flatbread SPAGHETTI BOLOGNESE bolognese ragù, parmesan, parsley, spaghetti pasta, garlic flatbread CHICKEN PICCATA two sauteed chicken breasts, mushrooms, lemon, capers, butter,	14 20
CHICKEN CURRY rellow curry, potatoes, carrots, steamed jasmine rice, oti paratha BUTTER CHICKEN piced tomato sauce, crushed cashews, green onion, crispy shallots, steamed jasmine rice, roti paratha MONGOLIAN BEEF hinly sliced beef, onions, garlic, ginger, dried red chiles, green onion, steamed jasmine rice BEEF & BROCCOLI hinly sliced beef, broccoli, onions, garlic, ginger, choaxing wine, steamed jasmine rice BARLIC NOODLES wok fired egg noodle, butter, garlic, oyster sauce,	16 16 16 11	CAJUN SHRIMP PASTA blackened shrimp, onion, bell pepper, fresh tomato, cajun alfredo sauce, farfalle pasta, garlic flatbread SPAGHETTI BOLOGNESE bolognese ragù, parmesan, parsley, spaghetti pasta, garlic flatbread CHICKEN PICCATA two sauteed chicken breasts, mushrooms, lemon, capers, butter, white wine, italian parsley, spaghetti pasta, garlic flatbread CHICKEN & BROCCOLI ALFREDO seared chicken breast, broccoli florets, garlic parmesan alfredo sauce	14 20 17
CHICKEN CURRY yellow curry, potatoes, carrots, steamed jasmine rice, roti paratha BUTTER CHICKEN spiced tomato sauce, crushed cashews, green onion, crispy shallots, steamed jasmine rice, roti paratha MONGOLIAN BEEF chinly sliced beef, onions, garlic, ginger, dried red chiles, green onion, steamed jasmine rice BEEF & BROCCOLI chinly sliced beef, broccoli, onions, garlic, ginger, shoaxing wine, steamed jasmine rice GARLIC NOODLES wok fired egg noodle, butter, garlic, oyster sauce, shiitake mushroom, tomato, thai basil, green onion, black pepp add beef, shrimp, chicken, bbq pork, chinese sausage, spam	16 16 16 11	CAJUN SHRIMP PASTA blackened shrimp, onion, bell pepper, fresh tomato, cajun alfredo sauce, farfalle pasta, garlic flatbread SPAGHETTI BOLOGNESE bolognese ragù, parmesan, parsley, spaghetti pasta, garlic flatbread CHICKEN PICCATA two sauteed chicken breasts, mushrooms, lemon, capers, butter, white wine, italian parsley, spaghetti pasta, garlic flatbread CHICKEN & BROCCOLI ALFREDO seared chicken breast, broccoli florets, garlic parmesan alfredo sauce italian parsley, fettuccini pasta, garlic flatbread CLASSIC CHICKEN PARMESAN two panko crusted chicken breasts, fresh mozzarella, basil marinara,	14 20 17



includes choice of two	sides and one sauce	
TOMAHAWK STEAK*		79
(please allow additiona		70
NEW YORK STRIP ST	EAK* 9 OUNCE <i>GF</i>	25
FILET MIGNON* 8 OUN	CE <i>GF</i>	37
VERLASSO SALMON	7 OUNCE GF	23
GRILLED SHRIMP 81	PCS GF	22
CHICKEN BREAST T	WO 4 OUNCE PCS <i>GF</i>	17
HODO ORGANIC TOFL	J GF	14
SIDES additional si		
steamed jasmine rice mashed potatoes mexican rice french fries onion rings	steamed broccoli pan roasted squash mexican black beans roasted red potatoes	garlic sauteed spinach house or caesar salad apple cider coleslaw roasted cauliflower corn on the cob
SAUCES		
teriyaki blackening spice	marsala demi-glace garlic butter	mushroom gravy honey miso glaze
•	a pearls, pandan extract	18 g
mango coulis, fresh ber OLD FASHIONED WAI		9
	oles, brown sugar streuse	•
MOLTEN CHOCOLATE warm chocolate cake, fi whipped cream	LAVA CAKE resh berries, vanilla ice c	9 ream, chocolate sauce,
NY STYLE CHEESECA fresh berries, raspberry		9
iresii berries, raspuerry	sauce, willppeu cieaill	
BANANA ROYALE		9

	egg whites availabl bread choices: whit		lough, rye, englis	h muffin	
	STEAK & EGGS THE ALL AMERIC choice of bacon, said two eggs, hash brow	NEW YORK S FILET MIGNO TOMAHAWK (please allow of the second secon	TRIP STEAK 9 IN 8 OUNCE STEAK 40 OUN additional time t	3 OE 7 O prepare)	}
,	STACKED BREAK griddled jumbo croi choice of cheese, se	FAST SANDWI	on, three eggs a		
	JOE'S SPECIAL* ground beef, spinac parmesan, hash bro		ggs, onions,	1	
	PANCAKE BREAK			1	
	two eggs, two panc	akes, two bacoi	1, sausage or spa	m, hash browns	
Δ	BREAKFAST BUR choice of bacon, sad flour tortilla, scram cheddar & jack ched	usage, chorizo, bled eggs, onio	ns, hash browns,		
	HUEVOS RANCHE crispy tortilla shells pico de gallo, sour d add chicken tinga,	s, black beans, t cream, cotija ch	eese, cilantro	or soy-rizo3	
	HAWAIIAN SUNRI chicken katsu, chick pickled daikon & ca	cen teriyaki, spa		1	
	FRESH FRUIT & (GRANOLA PAR	FAIT VG. GF		
	greek yogurt, fresh		•	ranola	
	FRESH FRUIT BON chef's selection of f				
	THREE EGG OM hash browns, toa			1	
	choice of 2 items			al item1	
	applewood sm sausage black forest ha spam chorizo soy-rizo		cheddar jack cotija cheese american chees mozzarella pepper jack provolone	mushroom onion spinach	
	shrimp		swiss	tomato	

23 37 **79**

12

14

13

14

12

12

16

11

RISE & SHINE

chocolate sauce, chopped peanuts, whipped cream, cherry

classic vanilla, chocolate, or strawberry

chocolate ice cream, banana,

chopped peanuts

MILKSHAKE

the banana stand



9

avocado

oreo madness

butterfinger blast

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,especially if you have certain medical conditions.

[❖] Served raw or undercooked, or contains or may contain raw or undercooked ingredients.