

STARTS

PICKLES napa cabbage kimchi, pickled daikon, red onions, jalapenos **7**

BACON EDAMAME toasted garlic, black vinegar, bacon lardons **8**

EDAMAME furikake, sea salt **6**

CHICKEN LICKIN' mochiko fried chicken nuggets, ginger, soy, tofu aioli **14**

GOODIE SAMPLER cashew cheese, smoked baba ganoush, lemon grass falafel, crudité, roti **16**

PATE chicken liver mousse, pickles, black mission fig jam, crostini **13**

CORN FRITTERS sweet yellow corn, egg, rice flour, strawberry jam **12**

SALADS

add bacon, avocado, mushrooms, extra meat, roti bread, extra dressings...

CHICKEN SALAD pulled chicken, oranges, napa cabbage, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **15**

BEET SALAD roasted beets, lemon cashew cheese, grapefruit, rocket, sunflower seeds, maldon salt, lemon-poppy vinaigrette **12**

SALMON SALAD poached salmon, little gem lettuce, avocado, tomatoes, radish, cucumber, green goddess dressing **16**

TOFU SALAD tofu, napa cabbage, oranges, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **12**

B.L.T. SALAD bacon, little gem lettuce, cherry tomatoes, pickled red onions, shaved egg, vegan 1K island **12**

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ENTREES

KOJI CHICKEN 3/8 North half chicken, tare, orange salt, tossed greens, pickled red onions, scallions, roti **23**

BLACK PEPPER BEEF tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **25**

PORK SHOULDER garlic-jalapeno garum, pickled cabbage slaw, shaved radish **19**

ST. LOUIS PORK RIBS yellow curry salt, cabbage slaw, SB barbeque sauce, pickled jalapenos **24**

TRIP'S TRIPLE 1/4 chicken, pork shoulder, tri-tip, chimichurri, garlic-jalapeno garum, tossed greens **32**

DOUBLE DUTCH 1/2 koji chicken, 1/2 rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce **38**

3 LITTLE PIGS rotisserie pork shoulder, St. Louis ribs, pulled Kalua pork, tossed greens, pickled onions, jalapenos, BBQ sauce, garlic-jalapeno garum **34**

SIDES

CAULIFLOWER griddled, chili oil, fried shallots **8**

BROCCOLI & CHEESE American cheese fondue, parmesan **8**

BRUSSELS SPROUTS fried, kimchi sauce, parmesan cheese **9**

NAPA SLAW cabbage, pickled red kraut, carrot, creamy sesame dressing **6**

POTATO SALAD carrot, edamame **6**

FURIKAKE RICE genmai rice, furikake, scallions **5**

RAINBOW RICE genmai, soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi **16**

BURGER & THINGS

add bacon, avocado, cheese, mushrooms, fried egg, extra meat, French fries...

BONES BURGER two 4-ounce beef patties, American cheese, shredded lettuce, pickled red onions, 1k island **15**

TSUKUNE SANDO two 4-ounce chicken and pork patties, shredded lettuce, fried shallots, hapa sauce, fried egg **16**

BEEF ROTI chopped rotisserie beef, roti, arugula, chimichurri, pickled onions, potato salad **15**

PORK ROTI burnt ends pork shoulder, roti, jalapeno garum, pickled onions, arugula, potato salad **14**

CHICKEN ROTI shredded chicken, sweet barbeque sauce, roti, arugula, pickled jalapenos, potato salad **14**

FRIED CHICKEN SANDO mochiko chicken thigh, gem lettuce, pickles, awesome sauce, buttered brioche bun (regular or spicy) **16**

KIDS BENTO

choice of chicken, pork, tsukune, or beef, served with rice, vegetables, fruit and edamame **10**

DESSERT

BUTTER MOCHI coconut mochi cake **8**

CHOCO PB TORTE oatmeal-peanut butter crust, chocolate ganache, sea salt **8**

ALMOND JELLO summer fruit cocktail, almond syrup **8**

BANANA PUDDING dulce de leche, whipped cream, toffee cookie crumble **8**

##bonessecretmenu

BEVERAGE

BEER

North Coast Scrimshaw Pilsner 6
Abita Amber Lager 6
Elysian – Space Dust IPA 6

10 Barrel – Cucumber Crush Sour 8
Truly Grapefruit 6
Stem – Off Dry Cider 7

Draft

Stella Artois 7 / 25
Anchor Brewery – Steam Beer 7 / 28
Goose Island IPA 8 / 30

WINE

Red Wine **btl**

House Red Carafe 20
Ryder Estate Pinot Noir 7 / 11 27
Robert Hall Cab Sauvignon 9 / 12 38
Napa Zinfandel 14 / 18 50
Folie a Deux – Pinot Noir 44
Mount Creek Gravity Blend 95

White Wine **btl**

House White Carafe 20
Wirth Wines – Rosé the Day 10 / 14 37
Ryder Estate Sauv Blanc 7 / 11 27
Austerity Chardonnay 9 / 13 36
Au Bon Climat – Chardonnay 15 / 22 59

Sparkling **btl**

Codorniu Cava – Brut, 187ml bottle 10
Opera Prima – Sparkling Brut 7 / 24
A to Z Wineworks – Bubbles Rose 45

SAKE

Momokawa Organic Junmai, Carafe 14
Joto – Graffiti Cup, 200ml 10
Enter Sake – Black Dot, 200ml 16
Yoshinogawa Echigo Junmai, 300ml 25
Tozai Snow Maiden Nigori, 300ml 25

NON-ALCOHOLIC BEVERAGE

San Pelligrino Sparkling, 1L 8
Acqua Panna, Spring Water 8
Lemonade 4
Iced Tea (Unsweetened) 3
Abita Root Beer 4
Mexican Coke 4
Diet Coke, Ginger Ale, Fanta 2