

nine bucks each

SWEET POTATO FRIES
with chipotle dipping sauce

LUMPIA
cabbage, string beans, tofu, ground pork

CHICKEN SATAY
with a peanut dipping sauce and cucumber salad

CHICKEN QUESADILLA
avocado, cheese, jalapeños served with tomatillo salsa

CALAMARI
with house made sweet chili sauce

NACHOS
tortilla chips, cheese, pinto beans, jalapeños, tomatillo salsa

GREEN PAPAYA SALAD
with shrimp and fresh herbs, nuoc chan dressing

CHICKEN & PEAR SALAD
with spicy dressing

GARLIC SHRIMP FRIED RICE

ten bucks each

NATOMA ALLEY SHRIMP
lightly battered, fried, served with grilled jalapeno aoli sauce

POKE
tuna with sweet onions and wasabi

TUNA TARTAR
cream sriracha sauce

GLAZED ADOBO CHICKEN WINGS
basil garlic sauce and shredded papaya

fourteen bucks each

RIB EYE STEAK
miso marinated, topped with bok choy

GRILLED SALMON
served on a bed of asparagus, spicy creamy sesame oil

TILAPIA FILLET
pan fried, served with avocado and cucumber

CHICKEN BREAST ADOBO
basil garlic sauce and shredded papaya

PORK BULGOGI
served with carrots, cucumbers, lettuce

sweet seven

FRIED BANANAS
vanilla ice cream, caramel sauce, roasted peanuts

just the sides

STEAMED RICE *buck fifty*

EDAMAME *four bucks*
steamed Japanese soy beans

WINE

House Red Cabernet Sauvignon	\$5	18
Ironstone Merlot 2003 , Sierra Foothills. <i>Soft, medium body, with plums, vanilla and cedar spice aromas.</i>	\$6	22
2 UP Shiraz 2004 , South Australia. <i>Bright aromas and flavors of spicy blueberry and plum with a subtle hint of chocolate.</i>	\$7	26
Rodney Strong Cabernet Sauvignon 2003 , Sonoma. <i>Aromas of blackberry, cocoa, and cedar lead to a rich, layered mouthfeel, replete with black cherry, vanilla, and cassis.</i>	\$8	29
Greg Norman Pinot Noir 2004 , Santa Barbara County. <i>Floral scents and flavors of black cherry, plum and strawberry jam resonate in a smooth, soft and savory finish.</i>	\$10	36

House White Chardonnay	\$5	18
Folonari Pinot Grigio 2004 , Veneto & Trentino Italy. <i>Fresh and light with subtle flower and elegant hint of green apples.</i>	\$5	18
Ferrari Carrano Fume Blanc 2005 , Napa Valley. <i>Zesty flavors and aromas of tropical fruit, apricot and lemon with a light floral characteristic and a hint of grass are complemented by creamy vanilla notes.</i>	\$10	36
Markham Vineyards Sauv Blanc 2005 , Sonoma <i>This wine feels like a vacation! Let the tropical floral and fruit aromas take you away. The honeysuckle, white peach and citrus zest in the nose are mimicked in the mouth with crisp flavors that refresh.</i>	\$7	26
Rodney Strong Chardonnay 2004 , Sonoma County. <i>Bright lemon & apple aromas mingle w/ hints of toasty barrel complexity, pear & pineapple w/ spice & refreshing acidity.</i>	\$8	29
Champagne 750ml		30
Freixenet 187ml		7

BEER

Draft 4

Anchor Steam
Stella Artois +\$1
Redhook IPA
Widmer Hefe-weizen
Kona
Sam Adams, Summer ale
Leinenliuguel's Sunset Wheat (Orange Flavor)

Bottle 5

Corona
Heineken/Heineken Light
Amstel light
Guinness
Widers pear cider

The West Room and the Mezzanine Level are available for group reservations and cocktail parties.
The entire restaurant is also available for private parties on weekends. Please direct all inquiries to the manager on duty.

Parties of 8 or more will be charged 18% gratuity and will not be split in separate checks.
\$15 Corkage fee