



BITES 5

Frites \$15.00

Rustic cut fries served with two sauces of your choice.

Hummus \$15.00

Roasted garlic hummus topped with capers, & cilantro chimichurri, served with toasted pita, and assorted veggies. substitute our house-made chili oil for a kick! (V+, GF available)

Rangoon Dip \$15.00

Baked goat cheese, sweet chili sauce, green onion, cilantro, & lemon. Served with fried wonton chips. (V)

Hash Balls \$14.00

Crispy fried hashbrown balls stuffed with cheddar cheese, green & red onions, sour cream, & cream cheese. Served with cilantro-lime aioli.

Paneer Poutine \$15.00

French fries, tikki masala sauce, fried paneer curds, pickled red onions, queso fresco, & coconut cream. (V)

SOUP & SALAD 3

Combination Soup & Salad \$16.00

Soup Of The Day \$12.00

Please call the restaurant to ask about our daily special

Elote Salad \$14.00

House greens, roasted corn, avocado puree, roasted red peppers, elote dressing, queso fresco, cilantro & taco seasoning. (GF/V)

FROM THE GRILL 4

Anticucho \$25.00

Two charcoal roasted aji panca sirloin steak skewers, rotating vegetable medley. Served with aji aioli. (GF)

The Oklahoma Burger \$18.00

Sobie Meats all beef patty, caramelized onions, pickles, american cheese, served on a brioche bun. Served with rustic cut fries.

Satay Skewers \$18.00

Two charcoal roasted marinated chicken breast skewers. Served with peanut noodles, edamame, & pickled red onion.

Choripan \$17.00

Sobie Meats chorizo sausage, cilantro chimichurri, & pico de gallo, served on a Turano French roll. Served with rustic cut fries.

PLATES 6

Gochugaru Shrimp	\$22.00
Cast iron skillet seared shrimp with clarified butter, garlic, gochugaru flakes, cilantro & lemon. Served with white rice.	
Fish & Chips	\$24.00
Flashed fried potato crusted cod. Served with rustic cut fries & house-made tartar sauce.	
Calder Plaza Poke Bowl	\$19.00
Cold-smoked salmon, avocado, cucumber, edamame, mango, jasmine rice, sesame seeds, sweet soy, & aji aioli	
Singapore Curry	\$17.00
Hearty coconut milk curry, tofu, onions, peppers, & fingerling potatoes. Served with rice, pickled red onion, cilantro, & paratha. (V+) (GF bread available)	
Jian Bing	\$12.00
Savory crepe layered with eggs, pickled red onion, chili oil, fried wonton, hoisin, & cilantro. (V)	
Jollof Rice	\$17.00
Smoky & spicy tomato fried rice, corn, red peppers, onion, & shredded chicken	

HANDHELDS 4

Tacos	\$16.00
Choose two, mix or match Mojo Chicken: paratha, onions, cilantro, smoky peach salsa, & queso fresco. Korean BBQ: paratha bread, 5-spice BBQ pork, kimchi, & pickled daikon. Baja Bliss: paratha bread, fried cod, cilantro lime aioli, pickled vegetables, & cilantro. Channa Doubles: fried paratha, chickpea channa curry, cilantro, & mango chutney.	
Kati Rolls	\$22.00
Two paratha rolls with ground lamb & scrambled eggs, avocado puree, pickled red onion, & cumin aioli. Served with fries.	
Mediterranean Pita	\$17.00
Falafel, chicken, or ground lamb (+\$2) grilled pita, tzatziki, tomato, mixed greens, & pickled red onion. Served with fries.	
Stevie Steak	\$18.00
Braised Stewhouwer's shaved ribeye, house horsey aioli, & milk giardiniera, served on a Turano French roll. Served with a side of beef au jus & rustic cut fries.	

SAUCES 9

Cilantro-Lime Aioli
for all the ranch lovers in the world
Tzatziki
Creamy & bright, slightly salty
Horsey Aioli
Zesty, peppery, & creamy
Peanut-Chili Sauce
Spicy, Salty, & Aromatic
Cumin Aioli
cumin powder mixed with mayo

Aji Aioli

slightly sweet with plenty of heat

House-made Chili Oil

Red pepper flakes, pickled ginger, & garlic

Sweet Chili

Sweet & tangy chili

Peach Salsa

Smoky, sweet, peach perfection
