

Share Plates

TRUFFLE FRIES | Provence herbs and Pecorino Romano rub, Truffle aioli. **\$12** (gluten free)

CRISPY CAULIFLOWER | Rice flour dusted cauliflower, Spicy Gochujang sauce and crushed peanuts **\$15** ... make it a rice bowl+\$3 (gluten free and vegan)

CHICKEN KARAAGE | Japanese style fried chicken thighs, maple-tamari sauce or Gochujang and crushed peanuts (gluten free) **\$16**... make it a rice bowl+\$3

CHARCUTERIE AND CHEESE BOARD | inquire for details **\$18**

MUHAMARRA AND PITA | Roasted pepper, toasted smoked walnut & pomegranate dip **\$12** (vegan)

CHILLI-HONEY AND LIME CALAMARI | Thin breaded calamari, chili honey, lime and cilantro **\$16**

Burgers and Sandwiches

Available on Gluten free Buns +\$3

THE COPPER CLIFF SMASH | 3oz fresh ground chuck seared crisp, American cheese, smoky mayo, tomato, raw onions and pickles on a brioche bun-Single **\$14**, double **\$16**, triple **\$20**, add bacon \$3

VEGAN BURGER| 6oz beyond burger patty, vegan cheese, vegan mayo, lettuce, tomatoes and pickles **\$18**

CHICKEN, BACON AND AVOCADO BAGUETTE | Tomatoes, lettuce and mayo **\$16**

TONKATSU BURGER | Panko breaded pork cutlet, tonkatsu sauce, mayo, napa cabbage, Daikon pickles and hot mustard on a brioche bun **\$16**

Sides

FRIES | Sm. **\$4** Lg **\$8**

ONION RINGS | Sm. **\$6** Lg. **\$10**

CEASAR SALAD | House dressing, Pecorino Romano, crispy bacon, croutons Sm. **\$6** Lg. **\$12**

GREEN SALAD | House miso vinaigrette, arugula, green leaf, sunflower seeds, veggies, pomegranate Sm. **\$4** Lg. **\$8**

Gravy **\$3**

Garlic baguette **\$4**

Seared chicken breast **\$8**

Mains

SMOKED WALNUT PESTO LINGUINE | Extra Virgin Olive Oil, Brussel sprouts, white wine, smoked walnut pesto, Pecorino Romano and fresh basil **\$22** (vegetarian, vegan without the cheese)

LINGUINE TALAY | Hot and sour tom yum flavored tomato sauce, shrimps, scallops and squid, cherry tomatoes, fresh basil **\$28**

DUCK PHO | Pulled duck, seared duck breast, marinated egg, beans sprouts fresh basil, cilantro, crispy garlic **\$24** (gluten free)

SIZZLING BEEF BULGOGI SET | Velvet marinated sirloin strips, bean sprouts and carrots, red leaf lettuce for wrapping, rice bowl and ssamjang sauce **\$24** (gluten free)

TONKATSU SET | Panko breaded pork cutlet, thin sliced napa cabbage, rice bowl, house daikon pickle and tonkatsu sauce, mayo and hot mustard **\$19**

BEEF CHEEK | Red wine braised grass fed WDiamond Ranch beef, Yukon gold mashed and greenery **\$28** (gluten free)

DINNER FEATURES | We keep things interesting with our steaks, pasta and seafood features. Make sure you are in the know!

Kids

KARATE CHICKEN| Japanese style fried chicken thighs, fries and plum sauce **\$10**

LINGUINE POMODORO | Linguine with tomato sauce and parmesan **\$10**

Desserts

FLAN CARAMEL **\$6** (gluten free)

CANNOLI **\$8**

LEMON MERINGUE CHEESECAKE **\$12** (gluten free)