FOOD

OLIVE & NUTS — $12
mixed olives, orange, thyme, sumac, BOND|ST spice, cashew, pistachio, walnut

CAESAR BOATS — $10
house caesar dressing, romaine, bacon, crispy prosciutto, parmesean, lemon, croutons

BURRATA SALAD* — $18
burrata, focaccia, marinated tomatoes, red watercress, truffle oil, evoo, maldon
**gluten-free option available*

SHISHITO PEPPERS* — $12
tempura, sumac, chive aioli, garlic oil, parmesan
**vegan option available*

BANG BANG SHRIMP — $19
tempura, sriracha mayo, hoisin sauce, green onion, togarashi, unagi sauce

BANG BANG CAULIFLOWER — $13
tempura, sriracha mayo, hoisin sauce, green onion, togarashi

STEAK TARTARE* — $16
coulette, caper relish, smoked mustard, shallot, cured egg yolk, parmesan, chives, sourdough
**gluten-free option available*

OYSTER MUSHROOM WINGS — $14
gochujang, garlic aioli, scallions, chillies, sesame

DUMPLINGS — $16
gyoza-style pork dumplings, ponzu, chillies, sesame oil

FOOD

CHICKEN SANDWICH — $16
yogurt-marinated thigh, brioche bun, cilantro aioli, maple chili, slaw, pickles, dill ranch

KATSU SANDWICH — $12
tempura tofu, togarashi, katsu sauce, garlic aioli, pickled cucumber, white bread

STEAK KEBABS — $19
coulette, pickled pearl onion, cherry tomato, gremolata, balsamic, evoo

CRISPY AHI TUNA — $16
triple s marinade, green onion, rice pearl, sriracha aioli, crispy calrose

MACK SNACKS — $16
freshly ground brisket patties, cheddar cheese, mack sauce, white onion, pickles, iceberg, brioche buns

FRIES — $9
BOND|ST spice, garlic mayo, ketchup, chives

DESSERT

TIRAMISU — $12
housemade lady fingers, espresso, amaretto, mascapone, cocoa powder, shaved chocolate

EMPANOOKIE — $12
chocolate chip cookie dough stuffed empanada, ice cream, dolce de leche, hollander chocolate sauce

vegan dairy-free gluten-free