

## BAO BUNS

- 5 SPICED PORK BELLY** 6  
Grilled Pineapple Jam, Sambal & Plum Sauce
- MONGOLIAN BBQ DUCK V** 6  
Miso Pickled Cucumbers & Scallions
- KOREAN CHICKEN V** 6  
Kimchee, Pickled Fresno's & Korean Chili Aioli
- BAO BUN TRIO** 16  
Duck, Pork Belly & Korean Chicken

## Bites

- SWEET POTATO WAFFLE FRIES V GF** 8  
Chipotle Ketchup
- DEVILS ON HORSEBACK GF** 12  
Smoked Bacon, Dates, Goat Cheese & Sambal Gastrique
- PORK POTSTICKERS** 11  
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Soy
- CRISPY FILIPINO SPRING ROLLS V** 9  
Impossible "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce

(V) = VEGAN BY REQUEST  
(GF) = GLUTEN-FREE BY REQUEST

## BEVERAGES

- SPORTEA** 4  
Brazilian Mate, Siberian Ginseng & Ginger
- LEMONELLA (one refill)** 5  
Lemonade, Fresh Ginger & Rosemary
- ESPRESSO DRINKS CODA** 5
- COFFEE** 4  
Coda Regular or Decaf

During these unique times, in the spirit of creating a balanced and unified team, we are implementing a tip pool amongst our service team members so you can spread the LOVE to our staff.

A 5% Surcharge will be added to your check for COVID Safety protocols & training.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. \*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## RULES OF ENGAGEMENT

Masks are required for entry and must be worn at all times when you aren't eating or drinking at your table. Please be mindful and wear your mask when interacting with staff.

As an added protection for all guests and employees, we require guests to consent to a temperature check before entering and to scan the QR Code for contact tracing.

While in the space, please remember to distance yourself from other guests whenever possible. Your table is at least 6' away from other guests. Empty space is intentional. Please refrain from moving tables or chairs.

Hand sanitizer is available to you throughout the restaurant, please consider using it before and after you dine with us.

## LUNCH

### SALADS & NOODLES

ADD SHRIMP \$7 CHICKEN \$7 CRISPY TOFU \$5  
RIBEYE \$12

- FARRO & BABY GEM CAESAR SALAD V GF** 12  
Apple, Pistachio, Whipped Tofu, Salted Plum, Herbs, Pecorino & Lemon-Tahini Caesar Dressing
- STREET CART COBB SALAD GF** 16  
Turmeric Chicken, Peppered Bacon, Hard Egg, Sheep Feta, Avocado, Tomato, Soy Beans, Bok Choy & Toga-Ranch Dressing
- YELLOWFIN TUNA POKE BOWL\* GF** 8  
Brown Rice, Quinoa, Edamame, Wakame, Pickled Ginger, Scallion, Rice Cracker & Sesame Ponzu Vinaigrette
- PAD THAI V GF** 16  
Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang
- HANGOVER RAMEN GF** 18  
Duck Confit, Bacon, Soft Boiled Shoyu Egg, Mushrooms, Bok Choy, Beet Pickled Ginger & Scallions

### SLIDERS & WRAPS

- WAGYU SLIDERS\* V GF** 16  
Bacon Onion Jam, Curry-Dill Pickles, Cheddar, Sweet Potato Waffle Fries & Chipotle Ketchup  
**V SUB IMPOSSIBLE BURGER**
- KOREAN BBQ TACOS\* GF** 16  
Ssamjang Braised Short Ribs, Corn Torillas, Kimchee Vinaigrette, Celery Slaw
- COLORADO LAMB SAUSAGE PITA WRAP\* GF** 15  
Israeli Salad, Tzatziki, Hummus, Dill, Feta, Harissa & Sweet Potato Fries
- SATAY LETTUCE WRAPS\* V GF** 15  
CHOICE OF CHICKEN, PORK BELLY, CRISPY TOFU OR TUNA POKE  
Bibb Lettuce Cups, Pickled Veg, 5-Spice Cashews, Crispy Rice Noodles, Orange Glaze & Herbs
- SWEETS**
- PEANUT BUTTER BAR GF** 6
- CHERRY HAND PIE (2)** 9

## COCKTAILS

- SANGRIA ROJA** 10  
Red Wine, Brandy, Lemon, Orange, Spiced Pear Liqueur, Bitters
- SEASONAL MARGARITA** 10  
Tequila, Seasonal Fruit, Lime, Simple
- NEW SAIGON** 12  
Gin, Lime, Basil, Jalapeño, Cucumber
- BAHARAT OLD-FASHIONED** 11  
Baharat Simple, Orange Bitters, Bourbon
- TURMERIC MULE** 10  
Pineapple-Turmeric Ginger Beer
- CORPSE REVIVER #2** 12  
Gin, Ginger Liqueur, Absinthe, Lemon, Activated Charcoal
- PIMP MY RYE** 12  
Rye, Apple Brandy, Strawberry, Yerba Mate, Lemon, Soda
- NAUGHTY BY NATURE** 14  
Mezcal, Campari, Peach Liqueur, Sherry
- ESPRESSO MARTINI** 15  
Vodka, Espresso, Espresso Liqueur, Cinnamon

## WINE

- HOUSE WINE** 9/34  
White or Red
- FLEURAISSON SPARKLING** 11/42
- JUVE Y CAMP SPARKLING ROSÉ** 13/50
- LA CREMA SAUV BLANC** 13/50
- MAN CHENIN BLANC** 12/46
- SEQUOIA GROVE CHARDONNAY** 14/54
- THE PALM BY WHISPERING ANGEL ROSÉ** 12/46
- PLANET O PINOT NOIR** 15/58
- ALTOCEDRO 'ANO CERO' MALBEC** 12/46
- BARACCHI 'O'LILLO' RED** 12/46
- FORTRESS CAB SAUV** 14/54

## Beer

- UPSLOPE CRAFT LAGER** 6
- SPARKS FLY JUICY HAZY IPA** 7
- OLD JUBILATION WINTER ALE** 8
- GREAT DIVIDE TITAN IPA** 7
- STEM RASPBERRY CIDER** 8
- MONTUCKY 16OZ CAN COLD SNACK LAGER** 5
- FROSÉ** 11  
Hangar 1 Vodka, Rosé, Aperol, Lemon, Bianco Vermouth
- FROZEN SPICY PALOMA** 11  
Maestro Dobel Tequila, Pamplemousse Liqueur, Grapefruit, Jalapeno