



FOOD TRUCK

ROASTED HEIRLOOM SQUASH & PUMPKIN SOUP V GF Coconut, Lemongrass, Ginger, Coriander & Apple	
PORK BELLY BAO BUN Grilled Pineapple Jam, Sambal & Plum Sauce	6
MONGOLIAN BBQ DUCK BAO BUN V Miso Pickled Cucumbers & Scallions	6
KOREAN FRIED CHICKEN BAO BUN V Kimchee, Pickled Fresnos & Korean Chili Aioli	6
BUN BAO TRIO One each of our signature bao buns	16
SWEET POTATO WAFFLE FRIES V GF Chipotle Ketchup	8

PORK POTSTICKERS Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy	13
ADOBO PORK TAMALES (2) GF Salsa Verde, Green Olive, Cilantro, Pickled Onion & Lime Crema	10
WAGYU SLIDERS* V GF 19 Bacon Onion Jam, Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup	V SUB IMPOSSIBLE BURGER
DEVILS ON HORSEBACK GF Smoked Bacon, Dates, Goat Cheese & Sambal Gastrique	14
CHEDDAR CURDS & BLISTERED PEPPERS GF Crispy Cheddar & Habanero Jam	13

CRISPY FILIPINO SPRING ROLLS V Impossible "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce	11
ROASTED BEET SALAD V GF Puffed Rice, Crunchy Lentil Noodles, Quinoa, Tomato, Chickpeas, Raita, Cashews, Peanuts	13
YELLOWFIN TUNA POKE BOWL* GF Brown Rice, Edamame, Scallion, Pickled Ginger, Rice Cracker, Wakame & Sesame Ponzu Vinaigrette	17
TEMPURA GINGER CHILI SHRIMP GF Lime Papaya Slaw, Pickled Vegetables, Peanuts, Black Sesame & Scallion Aioli	16

A 5% Surcharge will be added to your check to lessen the wage gap for Back of House team members and for COVID Safety Protocols.

POP UP

WINE

	6oz/9oz
HOUSE WINE White or Red	10/14
ROSÉ O' THE DAY	MKT PRICE
SAUVIGNON BLANC	13/19
INTERESTING WHITE	12/17
CHARDONNAY	14/19
PINOT NOIR	15/20
RED BLEND	12/17
CAB SAUV	14/19

COCKTAILS

SANGRIA ROJA Red Wine, Brandy, Curacao, Lemon, Orange, Bitters	10
EL CINCO MARGARITA Tequila, Lime, Simple Syrup	10
NEW SAIGON Gin, Lime, Basil, Jalapeño, Cucumber	10
ROCK & RYE Orange Zest, Rock Candy, Bitters	11
TURMERIC MULE Pineapple-Turmeric Ginger Beer	10
CORPSE REVIVER #2 Gin, Ginger Liqueur, Absinthe, Lemon, Activated Charcoal	12
FROSÉ Hangar One Vodka, Rosé, Aperol, Lemon, Bianco Vermouth	11
FROZEN SPICY PALOMA Maestro Dobel Tequila, Spicy Simple, Grapefruit	11

SWEETS

PEANUT BUTTER BAR GF	6
STRAWBERRY & RHUBARB HAND PIE	8

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



STATION 26 TANGERINE CREAM	7
ODELL SIPPIN' PRETTY FRUITED SOUR	7
SPARKS FLY JUICY HAZY IPA	7
GREAT DIVIDE TITAN IPA	6
MONTUCKY 16oz COLD SNACK LAGER	5
STEM RASPBERRY CIDER	6
UPSLOPE CRAFT LAGER	6

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 not at your table. 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.

We are operating at a 50% capacity, once a table suited for your party is available, we will promptly seat you.

At this time, we are not accepting cash. To leave a tip, please consider doing so on your credit card.

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

Text your name to 303-993-3120 for our Voluntary Sign-Up, in case you would like to be notified of a potential exposure.