

SHAREABLES

	O	15220	
ROASTED CAULIFLOWER (VG) Miso Sauce, Garlic, Ginger, Parsley, Crispy Shallots, Sesame	13	SHRIMP PAIL You peel the Shrimp. We give you the Mohave BBQ and Dry Rub. One pound of shrimp	40
CALAMARI Ginger Lime Tartar, Soy Glaze, Scallions, Bang Bang sauce	21	CHARRED EDAMAME (V) Sesame, Garlic, Lava salt, Togarashi	14
FRITES Kennebec Potatoes, Beach Sauce for Dipping, Parsley, House Seasoning	5	OPALA WINGS 1 pound, Aleppo Sauce, Arizona Aioli, Celery, Cilantro Chives, Parsley, Jalapeno Oil	20
SALADS	SANDS	SANDWICHES	
SHRIMP CAESAR SALAD Grilled Shrimp, Romaine Hearts, Wontons, Caesar dressing, Shaved Parmesan	22	CARROTS Grilled baby carrots, cumin spiced carrots, almond puree, chimichurri	16
GREEN SALAD Mixed Greens, Cucumber, Baby Heirloom Tomatoes, Pickled Shallots, Radish, Edamame, Ginger Vinaigrette	16	WALLA WALLA BURGER Smashed Burger, Walla Walla Jam, Gem Lettuce, Cheddar Cheese, Beach Sauce, Potato Bun	21
CHICKEN SANDWICH Grilled Chicken, Smoked Ginger Aioli, Grilled Pineapple, Shaved Red Onions, Lettuce, Potato Bun	17		
PUB	STYLE	CLASSICS	
CHICKEN TENDERS Hand Breaded Tenders, Kennebec Frites, AZ Aioli	20	CHEESE PIZZA Tomato Sauce, Mozzarella, Seasoned Olive Oil – Add pepperoni +3	20
(3) FISH TACOS Grilled Cod, Taco slaw, Baja sauce, flour tortilla, tomato, poblano and roasted, corn salsa	17	TUNA POKE Steamed White Rice, Mango, Avocado, Seaweed Salad, Spicy Sesame dressing, Siracha Aioli	26
FISH AND CHIPS Beer Battered Cod, Slaw, Frites, Ginger Lime Tartar Sauce, Bang Bang Sauce	20		
	ENTR	ÉES	
PORK LOIN 24 hour brined loin, sweet onion soubise, spaghetti squash, agro-dulce	30	SEARED SALMON Lobster-fennel broth, bacon braised kale, spiced potatoes	30
PULLED PORK Sticky Rice, Pineapple Slaw, Crispy Shallots, Plantains, Soy Glaze	25	HIBACHI RIBEYE 10 oz Hand Cut Ribeye, Grilled Asparagus, sesame rice, Hibachi Sauce	37