

Veggie Tapas

MAPLE MISO BRUSSELS SPROUTS 10
crispy fried brussels, maple miso aioli, bonito flake

SAUTÉED GREENS 8
market greens, garlic, white wine, olive oil

GLAZED EGGPLANT 12
japanese eggplant, soy, mirin, miso, garlic, sesame

HOUSE PICKLED VEGGIES 8
assortment of house pickled vegetables

TRUFFLE FRIES 10
truffle oil, pecorino cheese, sea salt

WHIPPED POTATOES 8
russet and yukon potatoes, butter, cream

MAC N' CHEESE 14
jack, cheddar, smoked gouda & brie cheeses, cream, crispy shallot
•add bacon, mushrooms, or truffle oil 4 each

DATES & GOAT 16
medjool dates, goat milk chèvre, walnuts, honey

GOAT CHEESE & MARINARA 12
goat milk chèvre, house marinara, olive oil, grilled bread

MUSHROOM SAUTÉ 16
chef's mushroom mix, garlic, olive oil, chili flake, grilled bread

Seafood & Meat Tapas

OYSTERS
shallot, black pepper, champagne vinegar *
(3pc) 14 (6pc) 27

SHRIMP CEVICHE 16
yuzu citrus, peruvian pepper sauce, avocado, pico, spicy mayo, corn tostada

GAMBAS AL AJILLO 16
garlic, white wine, chili flake, olive oil, grilled bread

STREET TACOS (3) 15
choice of blackened salmon with pineapple salsa or baja grilled shrimp
with roasted corn pico or crispy pork belly with pickled onion served on
yellow corn tortilla with shredded napa cabbage & spicy mayo

WINGS 15
buffalo with ranch or sweet & spicy chili with wasabi aioli

KAKUNI GLAZED PORK BELLY 16
soy, mirin, garlic, sesame

KARAAGE CHICKEN 14
marinated chicken thigh pieces fried crispy, wing sauce, spicy mayo

A5 JAPANESE WAGYU
grilled wagyu, maldon salt
(2oz) 33 (4oz) 65

Salads

THE JOINT SALAD 17

mixed greens, cherry tomato, shaved onion, bacon, pecorino cheese, sourdough croutons, lemon-olive oil dressing

KALE CAESAR SALAD 17

cherry tomato, shredded kale, pecorino cheese, sourdough croutons, caesar dressing

CLASSIC WEDGE 17

iceberg lettuce, bacon, blue cheese, cherry tomatoes, crispy shallot, ranch dressing

MIXED GREENS SALAD

mixed greens, cherry tomatoes, shaved onion, herb citrus dressing
(small) 8 (large) 13

Sandwiches

•add a side of truffle fries 6 •sub beyond burger patty 2

THE JOINT BURGER 19

8oz patty, sautéed mushrooms, swiss, shaved onion, garlic aioli, brioche bun

TRUFFLE BURGER 19

8oz patty, truffle potato sticks, bacon jam, goat milk chèvre, arugula

THE FALAFEL BURGER 15

house falafel patty, tatziki, pickled onion, arugula

GRILLED CHEESE 12

smoked gouda & brie cheeses, onion jam on sourdough

Mains

option to make entrée with choice of:
whipped potatoes or truffle fries & market greens or side salad

SEARED SCALLOPS

(3) seared hokkaido scallops, herb lime aioli
20 (à la carte) 30 (entrée)

GRILLED SALMON

6oz grilled sushi grade salmon fillet, herb lime aioli
19 (à la carte) 29 (entrée)

CRISPY SKIN CHICKEN

jidori bone-in statler chicken breast, pan jus
19 (à la carte) 29 (entrée)

RIBEYE STEAK

8oz or 16oz grilled ribeye, compound butter
23/34 (à la carte) 33/44 (entrée)

Desserts

BASQUE CHEESECAKE 12

berry compote

CHOCOLATE HAUPIA 9

rum pineapple caramel

JAPANESE MOCHI ICE CREAM 8

rotating selection