

Pangea



Small Plates

- Brussels Sprouts** Gruyere Fondue, Mustard* 11
Pork Belly Tempura, Vietnamese Sauce, Chinese Mustard 13
Baby Bok Choy Fresno Peppers, Tamari, Sesame Oil* 9
Smoked Mackerel Golden Beets, Labneh, Smoked Salmon Egg* 13
Yucca Fries House Aioli* 8
Scallops Braised Kimchee, Rice Cake, Salted Bean Sprouts 15
King Mushrooms Sesame Cream, Fermented Roasted Garlic* 13
Surf & Turf Flat Iron Steak, Asparagus, Crab Salad, Maple Tamari Reduction* 16
Chicken Wings Sweet & Spicy Thai Peanut Sauce, cilantro, Fresno Chili 14
Smashed Fingerlings Duck Fat Fried, Raclette Cheese, Ham* 13
Oxtail Bao Red Miso, Chili Oil 12
Arepas Guacamole, Black Beans, Fried Jalapeño* 10
Beef Cheeks Braised, Chinese Curry, Hoisin, Chestnuts, Daikon 14
Brie En Croute House Made Marmalade, Puff Pastry 7
Harissa Carrots Goat Cheese, Pine Nuts, Honey* 11
Loaded Tostones – Smashed Fried Plantain, Carnitas, Guacamole, New Mexico Chili Sauce 12
Meze Platter Smoked Eggplant, Hummus, Tahini, Falafel, Flat Bread, Olives, Sheep's Milk Feta, Pickles, Harissa * 16
House Bread Compound Butter 4

Salads

- French** Roquette, Truffle Vinaigrette, Asparagus, Heirloom Tomatoes, Pistachio Goat Cheese Croquette* 12
Asian Chilled Soba, Carrots, Bean Sprouts, Edamame, Pickles, Cashews, Sesame Ginger Dressing 12
Raw Zucchini Shaved Raw Zucchini Ribbons, Mint & Walnut Pesto, Moroccan Sardines in Olive Oil, Capers, Craisins, Fried Garbanzos, Sheep's Milk Feta 12
Indian Grilled Cauliflower & Zucchini, Peas, Pappadam, Madras Caesar, Pumpkin Seeds* 12
Caesar – Whole-Lemon Caesar Dressing, Croutons, Parmesan Crisp 10
House Green Salad – Sherry Vinaigrette 6

Entrees

- Bistro Steak & Fries** 12 Oz Prime New York, Caramelized Onion And Worcestershire Jam, Bacon, Gorgonzola Cream, Truffle Fries * 29
Fresh Seafood Special *Chef's Preparation. Market Price *
Veggie Wellington Butternut Squash, Portobella, Spinach, Gorgonzola Cream 24
Pork Chop (Double Cut) Chimichurri Crema, House-made Mole Sauce, Roasted Yukon Gold, Potato, Pepper & Leek Hash * 29
Moroccan Goat Tagine Makfoul, Paprika Oil, Couscous, Fresh Herbs And Fried Quail Egg * 25
Filipino Chicken Adobo Ginger Tamari, Coconut Milk, Jasmine Rice, Banana, Bok Choy * 24
Roasted Duck Peking Style Chinese Greens, Bacon, Scallion Pancakes 33
Banana Cashew Crusted Cod Green Curry, Jasmine Rice, Mango Chutney, Herb Salad 24
Drive-In Burger Ground Chuck & Brisket, Cheese, Onions, Lettuce, Pickles, Special Sauce, Yukon Fries, Brioche Bun * 13
Burger Special Market Price * * Gluten Free Option Available

**Consuming rare, raw or undercooked meats may increase your risk of food borne illness.
Please notify your server if you have any food allergies.

18% gratuity added to parties of six or more