

BEGINNINGS

Deviled Eggs, chives, pickled red onions (4) [gf]	10.95
Cream of Mushroom Soup, toasted croutons, chives [v]	11.95
“Chip & Dip,” thick cut chips, French onion dip [gf]	9.00
Caesar Salad, chopped romaine, parmesan cheese, croutons	15.50
<i>Add Grilled Chicken Breast 8.00 Add Seared Shrimp 9.00</i>	<i>Small 9.50</i>
Butter Lettuce Salad, radish, fines herbs ranch dressing, croutons, avocado [v]	16.50
	<i>Small 10.00</i>
Arugula Salad arugula, strawberries, Laura Chenel goat cheese, candied almonds mustard vinaigrette [gf]	16.50 <i>Small 10.00</i>
Beef Carpaccio, crushed Himalayan truffle, arugula, crispy potato truffle aioli [gf]	19.00
Classic Buffalo Wings, blue cheese dressing, celery sticks [gf]	13.95
Rotisserie Chicken Wings, teriyaki glaze, sesame seed, spicy mayo	13.95

GLOBAL

Chicken ‘Pho Ga’, rice noodle, bean sprouts, cilantro, Thai basil, onion jalapeno, lime [gf]	18.75
Golden Garlic Shio Ramen, poached chicken, snap peas, scallion, chili oil, poached egg	23.95
Banh Mi Sandwich, Liberty Duck Confit, bean sprouts, pickled vegetables, spicy mayo, jalapeno, cucumber, radish, duck liver mousse, Acme baguette sweet potato fries <i>Sub Chicken or Sub Tofu add Duck Jus 1.50</i>	21.00
Pad Thai, crispy tofu, bean sprouts, scallion, chili peanuts, omelette, pickled Fresnos lime, crispy fried shallots, cilantro [gf]	20.95
<i>sub Grilled Chicken Breast 5.50 or Seared Shrimp 7.50</i>	
Vietnamese ‘Bun Chay’ Lettuce Cups, bean thread noodles, pickled vegetable crispy tofu, cucumber, bean sprouts, herbs, house dipping sauce, scallion [gf] [vg]	21.00
<i>sub Grilled Chicken Breast 5.50 or Seared Shrimp 7.50 or Korean Rib 10.00</i>	

TODAY’S SPECIAL

½ Rack St. Louis Ribs, Spicy coleslaw, BBQ Beans [gf]	28.95
Seared Rare Furikake Crusted Tombo Tuna, Mung bean noodle salad, asparagus, pickled vegetable, ginger braised mushrooms, Ponzu sauce, crispy shallots [gf]	32.95
Pasta “Alla Vodka,” pappardelle pasta, vodka sauce, sundried tomatoes Pecorino Romano, breadcrumbs, parsley, chive, garlic bread [v]	21.95
<i>Add Grilled Chicken Breast 8.00 Add Seared Shrimp 9.00</i>	
Spring Pizza, Pecorino cream, green garlic, charred spring onion, California asparagus sundried tomatoes, mozzarella, provolone, lemon	22.50
Basque Cheesecake, strawberry sorbet, hazelnut lace cookie	11.95
Coconut Tapioca, mango, coconut macaroon	11.50

SOMETIMES CALLED FLATBREAD

Margherita Pizza, fresh mozzarella, tomato sauce, basil [v]	20.50
Mushroom Pizza, parmesan cream, oyster and maitake mushrooms, mozzarella provolone, rosemary, arugula [v]	23.95
Pepperoni Pizza, tomato sauce, garlic, mozzarella, provolone, oregano	23.95
Fresh Baked Herb Flatbread, ‘evo’ rosemary, thyme, oregano [v]	9.00
<i>add Burrata 9.00 and/or add Duck Liver Mousse 7.95</i>	

THIS & THAT

Grilled Creekstone Farms Beef Cheeseburger (1/2 LB) Cooked Medium, wine stewed onions, Swiss cheese, secret sauce, french fries, house made dill pickle <i>add Hobb’s Smoked Bacon \$3.00 add Avocado \$2.50</i>	20.50
Chicken Dinner, mashed potatoes, green peppercorn gravy, seasonal vegetables	26.75
Korean Style Ribs, bacon and mushroom fried rice, soya glaze sesame seeds, scallions	33.00

OFF TO THE SIDE

Side of Seasonal Vegetables, tarragon butter [gf] [v]	9.50	Bowl of Mashed Potatoes and Green Peppercorn Gravy	10.00
French Fries [gf]	5.95	Mushroom/ Bacon Fried Rice [gf]	9.50
Sweet Potato Fries [gf]	6.50	Napa Cabbage Kimchi	7.50
French Fries with Truffle Aioli	9.95		

[gf – gluten free] [v – vegetarian] [vg – vegan]

## THE REWARD

House Made Ice Cream with Milk From Straus Family Dairy	1 scoop 6.00
Vanilla, Chocolate or Salted Caramel with Bourbon Caramel Sauce	
<i>add Churros [vg] 5.50 add Chocolate Sauce or Bourbon Caramel .50</i>	
Tenbrink Farms Strawberry Sorbet	1 scoop 5.00
Tasting Trio of House Made Ice Cream or Sorbet	10.00
Coconut Tapioca, mango, coconut macaroon	11.50
Basque Cheesecake, strawberry sorbet, hazelnut lace cookie	11.95
Peanut Butter and Jelly Sundae, black sesame ice cream, raspberry sauce,	10.95
Chantilly cream, honey roasted peanuts [gf]	
Ice Cream Float, vanilla ice cream, choice of River City Root Beer	8.95
Mexican Orange Crush ( <i>creamsicle</i> ), Mexican Coke	
Affogato, vanilla ice cream, shot of espresso	8.95
Churros [vg] spiced chocolate sauce	7.50

## COFFEE & TEAS

OHM Coffee, Napa Valley	4.00
Espresso from Nespresso	3.50
Cappuccino	4.00
Latte	4.50
Keemun Black Tea from Silk Road	3.50
Dragon Well Green Tea from Silk Road	3.50
Chamomile from Silk Road	3.50

## NA BEVERAGES

Mexican Coke	4.75
Mexican Sprite	4.75
River City Root Beer	4.00
Diet Coke	4.00
Mexican Orange Crush	4.75
Apple Farm Organic Apple Juice	5.00
Maine Root Ginger Beer	4.00
KD Kombucha- House made kombucha	8.00
Fresh Squeezed Lemonade with (1 refill)	5.00
Iced Tea	3.75
Mango Ancho Chili Aqua Fresca	5.00

# kitchen door

## DINNER SERVICE

SUNDAY to THURSDAY  
4:00PM – 9:00PM

FRIDAY and SATURDAY  
4:00PM – 10:00PM

June 20, 2023

*A 3% charge is added to each check for the Kitchen Door Employee Health Initiative  
A 18% service charge may be added to your group of 6 or more*

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of  
Foodborne Illness*