

Appetizers

Roasted India Chick Peas [HH 3](#) Reg 5 *V

Fried Cauliflower tossed in Buffalo sauce w/ blue cheese dressing [HH 4](#) Reg \$8 *V option

Lettuce Wrap chicken, peanuts, cilantro, green onion, rice noodles, cilantro cream [HH 5](#) Reg \$8 *V option

Crab Cakes on a bed of slaw, tobiko, sriracha aioli, avocado, green onions [HH 7](#) Reg 12 *GF

Parmesan Truffle Cream Fries [HH 5](#) Reg \$8 *GF

Thai Grass-fed meatballs in a Thai coconut curry sauce [HH 6](#) Reg 10 *GF

Big Bowls of Heaven **Choice of seasoned tofu, shredded pork, free-range organic chicken, or Wild salmon \$5 extra*

Thai Coconut Curry Noodle Bowl with rice noodles, seasonal vegetables, bean sprouts, crushed peanuts, cilantro, fried petite julienned yams, and creamy coconut curry sauce [HH 9](#) Reg 14*V & GF

Our Fusion Korean bi bim bob Bowl with rice topped w/ spinach, mushrooms, onions, kimchi, carrots, fried egg, bean sprouts, Gochujann sauce [HH 10](#) Reg 13 *GF, V option

Santa Fe Black Bean Bowl black beans, rice, roasted tomato salsa, jack cheese, roasted pepper cream, fried plantains, fried avocado [HH 8](#) 13 *GF, V option

Gyro Bowl seared spinach and kale, artichokes, lemon pesto rice, chick-peas, Kalamata olives, feta cheese, cucumbers, roasted grape tomato, pita, lemon basil sauce [HH 8](#) Reg 13

Salads

**Choice of seasoned organic tofu, shredded pork, free-range organic chicken, or Wild salmon \$5 extra*

French Seared Salmon Salad with house greens, pickled onions, artichokes, capers, warm roasted potatoes, roasted peppers, free-range boiled egg, tossed in a creamy lemon basil dressing [HH 8](#) Reg 12

Thai Coconut Curry Salad with house greens, tossed in a lime coconut curry dressing with cucumber, *GF, V carrots, pickled onions, bean sprouts, crushed peanuts, cilantro, and fried julienne yams [HH 6](#) Reg 10

Santa Fe Black Bean & Fried Avocado Salad with house greens, warm black beans, jack cheese, roasted tomato salsa, fried avocado, fried plantains, pickled onions, roasted pepper cream [HH 9](#) Reg 10 *GF, V option

Sandwiches *Choice of Fries, Coleslaw, & Potato salad.*

Cuban Sandwich Cuban pork, shaved ham, Swiss cheese, pickles, Dijon, aioli, served on a toasted pressed hoagie [HH 7](#) Reg \$12

Chinese Pulled Pork Sandwich with pickled radishes & jalapeno, lettuce, tomato, green onion and aioli on a toasted pressed hoagie [HH 7](#) Reg \$12 *V option with mushrooms, onions, & marinated tofu

Our Fusion Vietnamese Sandwich 5 spice seared salmon, cucumber, pickled onion, bean sprouts, cabbage, crushed peanuts, sweet chili sauce dressing, cilantro cream, fish sauce on a baguette [HH 8](#) Reg 14 *V option with seared marinated tofu. \$10

The All American Millican Valley Grass Fed ½ # Burger served with lettuce, tomato, onion, roasted garlic rosemary aioli on a ciabatta bun [HH 8](#) Reg 13 add cheese \$1

Global Fusion Burrito Cuban Beans, green chili rice, jack cheese, avocado, fried plantains, salsa, cilantro cream, your choice of protein [HH 7](#) Reg \$12 *Vegan option *No side option*

Tacos

Japanese Tacos wild salmon seared in sweet chili sauce, topped with wasabi cream, tobiko, cabbage, cucumber, nori HH 3 each Regular \$4.50

Fried Avocado Tacos "our signature taco" served with roasted tomato salsa, sweet roasted pepper cream, cabbage, rice, jack cheese HH 2 ea Reg \$4 ea o *GF, V option

BBQ Pulled Pork Tacos served with fried plantains and coleslaw HH 2 Reg \$3.50

Entrée

Crispy Tuscan Eggplant Stack house made marinara layered with seared spinach, fresh mozzarella, pesto, roasted peppers, and zucchini. Topped with parmesan HH 10 Reg 16 *GF, V option

Crab Enchilada snow crab wrapped in corn tortilla, Cuban black beans, poblano chili sauce, jack cheese, cilantro cream, avocado, salsa, lettuce HH 11 Reg \$16 *GF

Happy Hour Cocktails

DRAFT BEER ON ROTATION CHECK WITH YOUR SERVER FOR TODAY'S SELECTION 4

HOUSE WINE: CHARDONNAY, PINOT GRIS, PINOT NOIR, SYRAH, CABERNET SAUVIGNON 5

GLOBAL CONFUSION: HOUSE MADE COCONUT LIMEADE, GINGER LIQUEUR, RUM, & MINT CRYSTALS 6

POMEGRANATE COSMO: POMEGRANATE LIQUEUR, ORANGE LIQUEUR, CRANBERRY JUICE, LIME JUICE, VODKA 7

HOT CHILI PEPPERS: HUMM MANGO PASSION FRUIT KOMBUCHA, PEPPER VODKA, MUDDLED MANGO & ORANGE 6

HUMMDINGER: HUMM COCONUT LIME KOMBUCHA, TEQUILA, ORANGE LIQUEUR, AGAVE 7

PRETTY PUSSYCAT: HUMM GINGER LEMON KOMBUCHA, MARIONBERRY PUREE, GIN, AGAVE, CRUSHED PEPPERCORNS 6

OLD FASHION 7

WHISKEY, SIMPLY SYRUP, BITTERS, BORDEAUX CHERRIES 7

Happy Hour is from 4pm to 7pm.. Sorry no happy hour to go... Please no special requests with Happy Hour