FOOD MENU
Available from 11AM – 10PM

TEKKA 16-PIECE* 27
Choose two of the following 8-piece cut rolls:
Salmon, Toro, Yellowtail,
Bay Scallop, Lump Blue Crab
Includes Yuzukosho & Tekka Spicy dipping sauces

TEKKA 24-PIECE* 41
Choose three of the following 8-piece cut rolls:
Salmon, Toro, Yellowtail,
Bay Scallop, Lump Blue Crab
Includes Yuzukosho & Tekka Spicy dipping sauces

CUT ROLLS (8 PIECES)
Salmon* 13
Toro* 17
Yellowtail* 15
Bay Scallop* 13
Lump Blue Crab  17
North Atlantic Lobster  19
Tekka Spicy Tuna* 15
Alaskan King Crab  37
Vegetable  11

Substitute for soy paper  2
Yuzukosho & Tekka Spicy Dipping Sauce  2.5

*Our food is made with the freshest local ingredients. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
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Small White 14
Small Dark 13
1/2 Bird 19
Tenders 15
(you choose the heat, 2 sides, 1 dipping sauce)

Add A Tender 4
(you choose the heat)

Chicken Sandwich 15
(you choose the heat and 1 side)

A la Carte Sides 4 each
southern greens - fries - cole slaw
pimento mac ‘n’ cheese - potato salad

Dipping Sauces .50 each
ranch - blue cheese
honey mustard - comeback sauce

Banana Pudding 4

HEAT LEVELS
SOUTHERN no heat
MILD touch of heat
MEDIUM warming up
HOT! feel the heat
DAMN HOT fire starter
SHUT THE CLUCK UP!!! burn notice

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SANDWICHES

Korean Pork Shoulder $16.50
house kimchi, chili mayo, cilantro, lime

PBLT $16.50
house smoked pork belly, heirloom tomato, iceberg lettuce, basil mayo

Sancho’s Grilled Cheese $15.50
brisket burnt ends, cheddar & American cheese, pickled jalapeños, shredded iceberg

Double Burger* $16.50
bacon, American cheese, dill pickles, onion, Big Nick’s sauce

Bronx Bomber $16.50
shaved steak, house provolone “whiz”, roasted and pickled peppers, vinegar mayo, shredded lettuce

Hot Italian $16.50
Italian cold cuts, provolone, dijonaise, Mama Lil’s relish, shredded lettuce

Pho’Rench Dip $16.50
shaved beef, Hoisin, sambal mayo, thai basil, pho’ broth

ALL SANDWICHES CAN BE SERVED AS A SALAD OR OVER FRIES.

FRIES

Lardo Fries $5.50
fried herbs, parmesan

Dirty Fries $7.50
pork scraps, marinated peppers, fried herbs, parmesan

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# Beer

## 16 oz Draft

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV</th>
<th>Location</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Firestone Walker 805 American Blonde Ale</td>
<td>4.7% ABV</td>
<td>Paso Robles, CA</td>
<td>12</td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>4.2% ABV</td>
<td>Dublin, Ireland</td>
<td>12</td>
</tr>
<tr>
<td>Modelo Especial</td>
<td>4.4% ABV</td>
<td>Mexico City, Mexico</td>
<td>12</td>
</tr>
<tr>
<td>Modelo Negra</td>
<td>5.4% ABV</td>
<td>Mexico City, Mexico</td>
<td>12</td>
</tr>
<tr>
<td>Corona Premier</td>
<td>4% ABV</td>
<td>Mexico City, Mexico</td>
<td>12</td>
</tr>
<tr>
<td>Big Wave Kona</td>
<td>4.4% ABV</td>
<td>Kailua Kona, HI</td>
<td>12</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>5.9% ABV</td>
<td>Chicago, IL</td>
<td>12</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>5% ABV</td>
<td>Leuven, Belgium</td>
<td>12</td>
</tr>
<tr>
<td>Elysian Space Dust IPA</td>
<td>8.2% ABV</td>
<td>Seattle, WA</td>
<td>12</td>
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<tr>
<td>Mango Cart</td>
<td>4% ABV</td>
<td>Riverside, CA</td>
<td>12</td>
</tr>
<tr>
<td>New Belgium Voodoo Ranger IPA</td>
<td>7% ABV</td>
<td>Fort Collins, CO</td>
<td>12</td>
</tr>
<tr>
<td>Estella Jalisco Pilsner</td>
<td>4.5% ABV</td>
<td>Guadalajara, Mexico</td>
<td>11</td>
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<tr>
<td>Corona</td>
<td>4.6% ABV</td>
<td>Mexico City, Mexico</td>
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<tr>
<td>Sierra Nevada Pale Ale</td>
<td>5.6% ABV</td>
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<td>4.5% ABV</td>
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</tr>
<tr>
<td>Heinekin</td>
<td>5% ABV</td>
<td>Zoeterwoude, Netherlands</td>
<td>9</td>
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<tr>
<td>Bud Light</td>
<td>4.2% ABV</td>
<td>St. Louis, MO</td>
<td>9</td>
</tr>
<tr>
<td>Budweiser</td>
<td>5% ABV</td>
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</tr>
<tr>
<td>Michelob Ultra Gold</td>
<td>3.8% ABV</td>
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<tr>
<td>New Belgium Brewing Fat Tire</td>
<td>5.2% ABV</td>
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<tr>
<td>Shock Top Wheat Ale</td>
<td>5.2% ABV</td>
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<tr>
<td>St. Paulie Girl</td>
<td>0% ABV</td>
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## Buckets of Beer

- Bud Light, Budweiser or Michelob Ultra
- 5 bottles 40

- Stella Artois
- 5 bottles 45
SPECIALTY DRINKS

OFF THE WAGON 18
You think you’re a big shot, let’s see what you got.
Smokewagon Uncut, Unfiltered Bourbon,
Big Shot Gold 10% Ginger Beer,
Fresh Lemon, Angostura

IRISH COFFEE OLD FASHIONED 17
Feeling Lucky?
Teeling Irish Whiskey, Stout Syrup,
Cold Brew Concentrate, Tobacco Bitters

TAKE THE BALL AND RUN 17
Go for it...
Patron Silver Tequila,
Giffard Pink Grapefruit Liqueur,
Tamarind Ginger Syrup, Fresh Lemon,
Squirt Soda

THROW A HAIL MARY 17
Last chance...
Absolut Elyx Vodka, Bloody Mary Mix,
Ancho Reyes Chile Verde,
Fresh Lemon, Sriracha Gastrique

MOCKTAILS
Because you already are the life of the party

MISCHIEF MAKER 8
Lime & Ginger Bubbly

CHILL PILL 8
Ginger & Cucumber Fizz
WHITE
A - Z, Riesling, Oregon 14
MASO CANALI, Pinot Grigio, Trentino 14
WHITE HAVEN, Sauvignon Blanc,
New Zealand 15
CHALK HILL, Chardonnay, Sonoma 15

RED
TALBOTT KALI HART, Pinot Noir,
Santa Lucia Highlands 16
MATANZAS CREEK, Merlot, Sonoma County 14
BROWN FAMILY HERITAGE, Cabernet Sauvignon
Columbia Valley 15

BUBBLES
Le Grand Courtage Brut, France 15
Pizzolato Prosecco, Italy 14