

Category	Item	Description	Price	Quantity	Required Selections	Dietary Tags
Appetizers	Cauliflower Wings	Crispy cauliflower wings served with a dipping sauce of your choice.	\$14.00		Select Dipping Sauce (Required - 1) 1. Sweet Korean BBQ sauce 2. Creamy sesame sauce 3. Spicy special sauce 4. Ranch (vegan)	Gluten-free & Vegan
	Crispy Chicken Nuggets	Crispy ginger garlic chicken served with a dipping sauce of your choice.	\$8.00		Select Dipping Sauce (Required - 1) 1. Sweet Korean BBQ sauce 2. Gochujang sauce (spicy) 3. Creamy sesame sauce 4. Spicy special sauce 5. Ranch (vegan) 6. Sesame vinaigrette 7. Chili crunch 8. Hot honey	Gluten-free
	Moon Fries	French fries topped with green onions and served with a dipping sauce of your choice.	\$8.00		Select Dipping Sauce (Required - 1) 1. Sweet Korean BBQ sauce 2. Gochujang sauce (spicy) 3. Creamy sesame sauce 4. Spicy special sauce 5. Ranch (vegan) 6. Sesame vinaigrette 7. Chili crunch 8. Hot honey	Gluten-free & Vegan
	Chili Crunch Cucumbers	Fresh cucumbers lightly tossed in our soy garlic dressing and house-made chili crunch.	\$5.00			Gluten-free & Vegan
Bowls	Avocado Bulgogi Bowl	Impossible "beef", sliced avocado, vegan kimchi, roasted sweet potatoes, sesame kale slaw, green onions, sesame seeds, and a side of our spicy special sauce. Served with a base of your choice and a lemon wedge.	\$17.00		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free & Vegan
	Chicken and Broccoli Bowl	Grilled chicken, corn salad, roasted broccoli, roasted sweet potatoes, green onions, sesame seeds, and a side of our Korean BBQ sauce. Served with a base of your choice and a lemon wedge.	\$15.00		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free
	Chili Crunch Chicken Bowl	Crispy ginger garlic fried chicken, sesame kale slaw, chili pineapple, roasted sweet potatoes, green onions, sesame seeds, and a side of our house-made chili crunch. Served with a base of your choice and a lemon wedge.	\$15.50		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free
	Steak Bowl	BBQ steak, roasted sweet potatoes, roasted broccoli, sesame kale slaw, green onions, sesame seeds, and a side of our Korean BBQ sauce. Served with a base of your choice and a lemon wedge.	\$17.00		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free
	BBQ Chicken Bowl	BBQ chicken, vegan kimchi, corn salad, sesame kale slaw, green onions, and sesame seeds, and side of Korean BBQ sauce. Served with a base of your choice and a lemon wedge.	\$15.50		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free
	Sesame Tofu Bowl	Sesame tofu, corn salad, roasted sweet potatoes, sesame kale slaw, green onions, sesame seeds, and a side of creamy sesame sauce. Served with a base of your choice and a lemon wedge.	\$14.00		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free & Vegan
	Crispy Cauliflower Bowl	Flash-fried cauliflower, corn salad, sesame kale slaw, roasted sweet potatoes, green onions, sesame seeds, and a side of our Korean BBQ sauce. Served with a base of your choice and a lemon wedge.	\$14.00		Pick Your Base (Required - 1) 1. Jasmine rice 2. Brown rice 3. Cauliflower rice \$2.50	Gluten-free & Vegan
	Steak Salad	BBQ steak, a base of mixed greens, roasted sweet potatoes, roasted broccoli, sesame kale slaw, sesame vinaigrette dressing and a lemon wedge.	\$17.00			Gluten-free

Salads	Fried Chicken Salad	Crispy ginger garlic fried chicken, a base of mixed greens, cucumber salad, sesame kale slaw, pickled red onions, vegan ranch dressing, and a lemon wedge.	\$15.00			Gluten-free
	BBQ Chicken Salad	Grilled BBQ chicken, a base of mixed greens, corn salad, cucumber salad, sesame kale slaw, sesame vinaigrette dressing, and a lemon wedge.	\$15.00			Gluten-free
	Impossible Beef Salad	KBBQ Impossible beef, a base of mixed greens, vegan kimchi, roasted sweet potatoes, pickled red onions, sesame vinaigrette dressing, and a lemon wedge.	\$16.00			Gluten-free & Vegan
	Sesame Tofu Salad	Baked sesame tofu, a base of mixed greens, roasted sweet potatoes, corn salad, pickled red onions, creamy sesame dressing, and a lemon wedge.	\$13.00			Gluten-free & Vegan
	Crispy Cauliflower Salad	Crispy cauliflower wings, a base of mixed greens, kimchi, corn salad, cucumber salad, vegan ranch dressing, and a lemon wedge.	\$13.00			Gluten-free & Vegan
Sides	Jasmine Rice - Side	Steamed white rice	\$3.00			Gluten-free & Vegan
	Brown Rice - Side	Steamed brown rice tossed with sweet caramelized onions	\$3.00			Gluten-free & Vegan
	Cauliflower Rice - Side	Riced cauliflower roasted with salt and pepper	\$5.00			Gluten-free & Vegan
	Sweet Potato Noodles (Low Cal) - Side	Purple sweet potato noodles	\$4.00			Gluten-free & Vegan
	KBBQ Steak - Side	Ribeye steak cooked in our sweet and savory Korean BBQ sauce	\$8.00			Gluten-free
	Ginger-Garlic Crispy Fried Chicken - Side	Chicken lightly breaded in our gf flour blend, seasoned with ginger and garlic	\$6.00			Gluten-free
	Grilled BBQ Chicken - Side	Chicken grilled to tender charred perfection	\$6.00			Gluten-free
	KBBQ Impossible Beef - Side	Impossible beef cooked in our sweet and savory Korean BBQ sauce	\$8.00			Gluten-free & Vegan
	Sesame Tofu - Side	Tofu simply baked with toasted sesame seeds	\$5.00			Gluten-free & Vegan
	Kimchi - Side	Bright, punchy and vegan	\$4.00			Gluten-free & Vegan
	Avocado - Side	Sliced up nice	\$2.25			Gluten-free & Vegan
	Sesame Kale Slaw - Side	Shredded kale, green cabbage and red cabbage massaged in our sesame dressing.	\$4.00			Gluten-free & Vegan
	Roasted Sweet Potatoes - Side	Tender roasted sweet potatoes	\$4.00			Gluten-free & Vegan
	Corn Salad - Side	Tossed with pickled red onions, green onions and our sesame dressing	\$4.00			Gluten-free & Vegan
	Cucumber Salad - Side	Lightly pickled cucumbers with sesame seeds and green onions.	\$4.00			Gluten-free & Vegan
	Pickled Onions - Side	Sweet and tangy pickled red onions	\$4.00			Gluten-free & Vegan
	Roasted Mushrooms - Side	Savory roasted mushrooms with garlic and our signature spice blend	\$5.00			Gluten-free & Vegan
	Chili Pineapple - Side	Sweet pineapple chunks dusted in chili flakes for the right balance of hot and sweet	\$4.00			Gluten-free & Vegan
	Roasted Broccoli - Side	Roasted with ginger and garlic	\$4.00			Gluten-free & Vegan
	Sweet Korean BBQ Sauce - Side	Sweet, savory and tangy bbq sauce	\$1.50			Gluten-free & Vegan
	Gochujang Sauce - Side	Spicy, savory and sweet hot sauce	\$1.50			Gluten-free & Vegan
	Creamy Sesame Sauce - Side	Sweet and creamy sesame sauce	\$1.50			Gluten-free & Vegan

Extra Sauce	Spicy Special Sauce - Side	Umami rich and savory sauce with a kick	\$1.50			Gluten-free & Vegan
	Ranch (Vegan) - Side	Creamy herbed ranch dressing	\$1.50			Gluten-free & Vegan
	Chili Crunch - Side	Spicy chili oil with crunchy bits of garlic	\$1.50			Gluten-free & Vegan
	Hot Honey - Side	Our chili crunch mixed with sweet honey	\$1.50			Gluten-free & Vegan
	Sesame Vinaigrette - Side	Sweet and savory sesame dressing	\$1.50			Gluten-free & Vegan
Desserts	Dark Chocolate Brownie	A fudgy chocolate brownie baked with Honduran chocolates. Each brownie is individually wrapped.	\$5.50			Gluten-free
	Crispy Rice Treat with Sea Salt	A crispy rice treat made with brown butter, marshmallow cream, crispy rice puffs, and mini marshmallows, topped with a hint of sea salt. Each treat is individually wrapped.	\$4.50			Gluten-free
Drinks	Boxed Water	500 ml	\$5.00			
	Spindrift Lemon	12 oz can	\$4.00			
	Spindrift Mango Orange	12 oz can	\$4.00			
	Spindrift Raspberry Lime	12 oz can	\$4.00			
	Spindrift Blood Orange Tangerine	12 oz can	\$4.00			
Utensils	Fork and Napkin		\$0.25			
	Utensils Set	Includes 10 bowls, 10 forks, and napkins	\$10.00			