LUNCHMENU

12

5/9

12

OUIBAR KTCHN

FOR ONE OR TO SHARE

FRIED CHEESE CURDS

SPICY KETCHUP, KEWPIE MAYO

KC BBQ WINGS

COLESLAW DIPPING SAUCE. CELERY

TATER TOT POUTINE

WHITE SAUSAGE GRAVY, CURDS, CHIVES

FRIED CAULIFLOWER

GOCHUJANG AIOLI

SOUPS AND SALADS

SOUP OF THE DAY

ASK YOUR SERVER FOR DETAILS CUP / GRILLED BREAD BOWL

BLT

LARDONS, ROMAINE, GORGONZOLA
DRESSING, CHERRY TOMATO, PICKLED APPLE

ARUGULA AND FARRO

SHAVED FENNEL, ROASTED BEETS, CHEVRE, PUMPKIN SEEDS VINAIGRETTE

FARMER'S MARKET SALAD

ASK YOUR SERVER FOR DETAILS

SANDWICHES

(ON CIABATTA WITH HOUSE MADE BBQ CHIPS)

(SUB SOUP OR ½ SALAD FOR +3)

WASABI GRILLED CHEESE

TILLAMOOK WHITE CHEDDAR, CHEVRE, WASABI

ROASTED TURKEY

CRANBERRY CHUTNEY, SWISS, CREAMY SLAW, AIOLI

PRESSED PORK

RED ONION MARMALADE, DIJONAISE, ARUGULA,

CHIMICHURRI

LOADED VEGGIE

GRILLED EGGPLANT, GRILLED RED ONION, ROASTED RED

PEPPER, MAMA LIL'S AIOLI

JAMON Y QUESO

13

SERRANO HAM, MANCHEGO, CORNICHONS, GARLIC AIOLI

SWEETS

SEASONAL CRÈME BRULEE

ASK YOUR SERVER FOR DETAILS

"MILK" AND COOKIES

TWO ROTATING COOKIES SERVED WITH HOT WHITE CHOCOLATE.

(ADD KAHLUA OR GODIVA LIQUOR FOR +4)

DOUGHNUT BREAD PUDDING

COCO DOUGHNUTS TURNED INTO CHOCOLATE Bread Pudding, Honsemadewhipped Gream

*EATING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS