



BREAKFAST BURRITOS

BACON BIRD - \$10

3 eggs, tater tots, crispy tortilla strips, american cheese with chopped bacon, salsa roja and guacamole

SAVORY SAUSAGE - \$10

3 eggs, tater tots, crispy tortilla strips, american cheese with breakfast sausage, chipotle sour cream and guacamole

CARNE ASADA - \$12

3 eggs, tater tots, crispy tortilla strips, mozzarella cheese with marinated carne asada, salsa roja and guacamole

FIREBIRD BURRITO - \$12

3 over easy yolky eggs, crispy tater tots, fried chicken tenders tossed in spicy crunchy garlic sauce, green onions, sriracha aiolo

CARNITAS - \$11

3 eggs, tater tots, crispy tortilla strips, mozzarella cheese with spiced shredded pork shoulder, cilantro, tajin crema and mezclajete smoked hot sauce

SPICED SOYRIZO - \$10

3 eggs, tater tots, crispy tortilla strips, american cheese with vegetarian soyrizo, crispy tortilla strips, chipotle sour cream and guacamole

EAT LIKE A BIRD - \$10

3 eggs, tater tots, crispy tortilla strips, mozzarella cheese, black beans, turmeric brown rice, guacamole, cilantro, tomato, pickled red onions, salsa verde

K-TOWN SUNRISE - \$12

3 over easy yolky eggs, tater tots, crispy tortilla strips, with spit roasted korean bbq pork belly, turmeric brown rice, kimchi slaw, green onions, sriracha and kalbi bbq sauce

BOWLS

FRIED CHICKEN N' CHUFFLES - \$13

canadian maple sugar tossed belgian waffle, 3 buttermilk fried chicken tenders, mike's hot honey, real maple syrup and pickled fresno chiles

CHILAQUILES - \$10

2 over easy eggs, tortilla chips drenched in tomatillo salsa verde, cotija cheese, soyrizo, guacamole, chipotle sour cream and salsa roja

FIREBOWL - \$10

3 eggs, crispy tater tots, american cheese, choice of bacon, sausage or soyrizo, guacamole and chipotle sour cream

CHECKERED CHURROS

WAFFLE'D CHURROS

CLASSIC CHUFFLE \$4.95

Waffle'd Churro Tossed in Cinnamon and Sugar

HORCHATA CREMA \$6.95

Horchata with Cinnamon Toast Crunch

BIRTHDAY CAKE FUNFETTI \$6.95

Funfetti Chuffle with Vanilla and Fruity Pebbles

NUTELLA BANANA \$6.95

Nutella, Banana and Nilla Wafer Dusting

UBE WAN COCONUTTI \$6.95

Ube Cream with Toasted Coconut

THICC MINT \$6.95

Chocolate Glaze, Mint and Crushed Andes Mints

CAMPFIRE S'MORES \$6.95

Chocolate Glaze, Toasted Marshmallow Fluff
and Teddy Grahams

PISTACHE \$6.95

Pistachio Cream with Crushed Candied Pistachios

CO-CO-CARMA \$6.95

Chocolate Glaze, Coconut Pudding,
Toasted Coconut and a Caramel Drizzle

PARTY PACKS

Small \$35

• Box of 6
Churro Waffles

Medium \$90

• Box of 15
Churro Waffles

Large \$140

• Box of 25
Churro Waffles

All Checkered Churros are Waffle'd, Fried, Coated,
Filled and Tossed in Cinnamon & Sugar



HARVEY CARVER'S

STEAK SANDWICHES

\$15.95

the **SHARP + SPICE**

Steak, blue cheese, roasted tomato jam, pickled red onions, arugula, miss vickie's jalapeno chips, chipotle honey mustard

the **HERBACEOUS + KOKUMI**

Steak, melted mozzarella, roasted red peppers, caramelized onions, asian chimichurri

the **DULCET + SAVORY**

Steak, harvey slaw, caramelized onions, watermelon pickle relish, smokey sweet bbq sauce, government cheese, miss vickie's bbq chips

the **RICH + HERBAL**

Carne asada marinated steak, guacamole, pickled red onions, arugula, green goddess tarragon spread, truffled hot sauce

MARINATED CHICKEN SANDWICHES

\$14.95

the **BRIGHT + NUTTY**

Marinated chicken thigh, pine nut pesto, roasted tomato jam, caramelized onion, melted mozzarella

the **TART + TANGY**

Grilled chicken, harvey slaw, carolina bbq sauce, pepper jack cheese

the **SMOKE + CREAMY**

Achiote marinated chicken thigh, chipotle crema, guacamole, pickled red onions, pepper jack, tortilla strips

the **UMAMI + ACID**

Grilled chicken with bacon, chipotle honey mustard, crispy jalapenos, caramelized onions, roasted tomato jam

BUTTERMILK FRIED CHICKEN TENDIES \$14.95

the **CRUNCH + BRINE**

Buttermilk fried chicken tendies, harvey slaw, dill pickles, crystal hot sauce, pickled red fresno chilis, pepperjack, brioche bun

the **SWEET + SOUR**

Fried chicken tendies, korean bbq sauce, kimchi slaw, green onions, sriracha aioli, brioche bun



HARVEY CARVER'S

CARVER'S CHEF SPECIALS

\$14.95

the **AMBROSIAL + EARTH**

Marinated portobello cap, pickled red onions, pine nut pesto, roasted tomato jam, arugula, green goddess tarragon spread, avocado, truffled hot sauce

the **HEAT + ROAST**

Pulled pork shoulder, blue cheese, harvey slaw, crystal hot sauce, chicharrones

SIDES \$3.45

ANGRY PICKLE SALAD

Sweet citrus pickled cucumbers, jalapeños, onions, peppers, tomatoes with a kick of spice

COWBOY CAVIAR

Roasted corn, black beans, caramelized onions, red peppers, charred jalapeno, cilantro

BKT SALAD

Brown sugar Bacon, chopped Kale, Tomato, red onions, spiced pepitas, blue cheese dressing

CRISP N' QUINOA

Red quinoa, cucumbers, chickpeas, red bell peppers, garlic, italian parsley, fresh lemon juice, EVOO

MEDITERRANEAN FARRO

Organic farro pearls, herbed feta, tomato, cucumber, chickpeas, red onions, kalamata olives, white balsamic vinaigrette

SOUPS \$4

TOMATO BASIL

SOUP OF THE DAY

CHICKIE TENDIE DIPPIES \$9.95

3 Buttermilk Chickie Tendies & Pick Your Sauce!

- Herbed Ranch
- Chipotle Honey Mustard
- Smoky + Sweet BBQ Sauce
- Carolina BBQ Sauce
- Peri Peri Garlic
- Jalapeño Ranch



SALADS

All salads are made to serve five people as an entree or 10 people as a side dish. All salads are made with dressing on the side.



Crispy Chicken Cobb \$65

Crunch lettuce blend, buttermilk fried chicken, brown sugar bacon, hard boiled egg, crumbled blue cheese, avocado, tomato, chipotle honey mustard dressing

Italian Chop Chop \$60 GF

Crunch lettuce blend, salami, mozzarella, pepperoncini, kalamata olives, tomato, red onions, crispy turmeric chickpeas, red wine oregano vinaigrette

Tijuana Caesar \$50 GF

Crunch lettuce blend, cotija, spiced pepitas, blue corn tortilla crisps, zesty ceasar dressing

Greek Triton \$50 V GF

Power greens blend, feta, fire roasted tomatoes, cucumbers, red onions, kalamata olives, crispy turmeric chickpeas, white balsamic vinaigrette

Miso Ginger Ramen Crunch \$50 V VG

Crunch lettuce blend, purple cabbage, shredded carrots, bean sprouts, edamame, scallions, cilantro, crunchy ramen noodles, miso ginger sesame dressing

Green Goddess \$50 VG GF

Power greens blend, avocado, edamame, quinoa, cucumber, beets, red onion, spiced pepitas, vegan green goddess dressing

Harvest \$50 V GF

Power greens blend, crumbled blue cheese, crisp granny smith apples, sweet potatoes, carrots, almond granola crunch, dried cranberries, white balsamic vinaigrette

Vegan Power Chop \$50 VG GF

Power greens blend, avocado, purple cabbage, red onions, sweet potatoes, garbanzo beans, dried cranberries, almond granola crunch, white balsamic vinaigrette

Mex-Tex \$50 V GF

Crunch lettuce blend, shredded kale, cotija, black beans, roasted corn, fire roasted tomato, red onion, cilantro, corn tortilla crisps, charred jalapeño ranch

V = Vegetarian VG = Vegan GF = Gluten free

ADD A PROTEIN!

angus carne asada \$20 buttermilk fried chicken \$16
 grilled chicken \$16 crispy tofu for \$16 portobello mushroom cap \$20
 ahi tuna poke in crunchy garlic sauce \$25



BOWLS

All bowls are made to serve five people as an entree or 10 people as a side dish. All bowls are made with dressing on the side.

Ahi Poke Bowl \$75

Red quinoa, power greens blend, ahi tuna poke in crunchy garlic sauce, carrots, cucumber, edamame, bean sprouts, chopped green onions, crushed wasabi peas, miso ginger sesame dressing

Burrito Bowl \$50 V GF

Turmeric brown rice, cotija, avocado, black beans, tomato, roasted corn, red onions, cilantro, pickled red peppers, charred jalapeño ranch dressing

Country Bowl \$50 V GF (without farro)

Farro and red quinoa, power greens blend, goat cheese, roasted sweet potato, crisp granny smith apples, dried cranberries, almond granola crunch, white balsamic vinaigrette

Vitality Bowl \$50 VG GF

Farro and red quinoa, power greens blend, roasted sweet potatoes, red onions, beets, cucumbers, avocado, green goddess dressing

Greek Triton Bowl \$50 V GF

Turmeric brown rice, power greens blend, red quinoa, feta, kalamata olives, fire roasted tomato, cucumber, red onion, crispy turmeric chickpeas, lemon juice, red wine oregano vinaigrette

Peri Peri Chicken Bowl \$70 GF

Turmeric brown rice, grilled marinated chicken, peri peri sauce, avocado, black beans, cilantro, purple cabbage, pickled red onions, ranch dressing

Jerk Chicken Bowl \$70

Turmeric brown rice, jamaican jerk chicken, black beans, pineapple salsa, avocado, pickled red peppers, green onions, pickapeppa jerk sauce, ranch dressing

Porto-Bellissimo \$55 VG GF (without farro)

Farro, power greens blend, marinated portobello mushroom cap, avocado, tomato, pickled red onions, purple cabbage, cilantro, truffled hot sauce, green goddess dressing

SOUPS | Tomato Basil or Soup of the Day \$20 for 5 People

V = Vegetarian VG = Vegan GF = Gluten free

ADD A PROTEIN!

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grilled chicken \$16 crispy tofu for \$16 portobello mushroom cap \$20
ahi tuna poke in crunchy garlic sauce \$25

SCOTTY

SAN DIEGO



CALIFORNIA

DOGS



BEEF + BACON HOT DOG - \$7.95

1/3 lb rich beef hot dog with cooked pieces of bacon inside and a natural casing



BASQUE CHORIZO - \$7.95

Classically smoked authentic Basque chorizo sausage



SCOTTY'S DOG - \$9.45

Beef + bacon hot dog, Scotty's Stinger Sauce, jalapeño chips



SWEET CAROLINE - \$9.45

Beef + bacon hot dog, cool slaw, pulled pork, pepperjack, carolina gold BBQ sauce, salt + vinegar chips



SCREAMIN' SEAHAWK - \$9.45

Beef + bacon hot dog, jalapeño bacon cream cheese, caramelized onions, sriracha



CHILI CON CARNIVAL - \$9.45

Beef + bacon hot dog, beef chili, government cheese, spicy brown mustard, diced white onion, knock-out kraut, BBQ chips



BARRIO BULL DOG - \$9.45

Beef + bacon hot dog, guacamole, cowboy caviar, cotija, chipotle crema, spicy green sauce, jalapeño chips



BASQUE-O FIASCO - \$9.45

Basque chorizo sausage, knock-out kraut, dijon mustard, arugula, fried egg





TACOS & BURRITOS

{ burritos wrapped in a 12 inch flour tortilla & crispy tater tots }

Dixie Crispy Chicken \$4.95 /\$13.95

Buttermilk fried chicken, chipotle honey mustard, bread & butter pickle slaw, pickled red onions, flour tortilla

Pollo Asado \$4.75 /\$12.95

Achiote marinated chicken, avocado salsa, chipotle crema, cilantro, onion, pickled red onions, corn tortilla crisps, corn tortilla

Peri Peri Chicken \$4.95 /\$13.95

Grilled marinated chicken, peri peri sauce, drizzle of ranch, cilantro, pickled red onions, flour tortilla

Jermell's Jerk Chicken \$4.95 /\$13.95

Spit roasted jerk seasoned chicken, grilled pineapple salsa, pickled fresno chiles, jamaican pickapeppa cole slaw, flour tortilla

Al Pastor \$4.95 /\$13.95

Spit roasted al pastor, avocado sauce, grilled pineapple salsa, corn tortilla

Korean BBQ Pork Belly \$4.95 /\$13.95

Spit roasted kalbi pork belly, sriracha aioli, korean bbq sauce, kimchi slaw, honey sesame sticks, flour tortilla

Carnitas \$4.75 /\$12.95

Roasted pork carnitas, cilantro tajin crema, mezclajete smoked hot sauce, onion, cilantro, chicharrones dust, flour tortilla

Carne Asada Street \$5.25 /\$14.45

Asada marinated grilled angus steak, salsa roja, cotija, guacamole, onions, cilantro, corn tortilla

Steak N' Cheesy Chipotle \$5.25 /\$14.45

Asada marinated grilled angus steak, melted queso, chipotle sour cream, mezclajete smoked hot sauce, cilantro, pickled red onions, flour tortilla

Black Truffle Carne Asada \$5.25 /\$14.95

Asada marinated steak, guacamole, pickled red onions, tarragon spread, truffled hot sauce, flour tortilla

Aloha 808 \$6.00 /\$16.00

Ahi tuna poke in crunchy garlic sauce, cabbage slaw, sriracha aioli, crispy wasabi peas, flour tortilla

Porto-Besto Veggie Taco You've Ever Had

\$6.00 /\$16.00

Marinated portobello mushroom cap, pickled red onions, fresno chiles, avocado salsa, truffled hot slaw, corn tortilla

TACO COMBO

\$16.50

2 TACOS

+ 1 SIDE

+ 1 DRINK



BURRITO BOWLS

Carne Asada \$14.95

Turmeric brown rice, black beans, asada marinated steak, guacamole, cotija, onions, cilantro, salsa roja

Pollo Asado \$14.45

Turmeric brown rice, black beans, achiote marinated chicken, avocado salsa, chipotle crema, cilantro, onion, pickled red onions, chili lime corn nut dust

Carnitas \$14.45

Turmeric brown rice, black beans, roasted pork carnitas, cilantro tajin crema, mezclajete smoked hot sauce, onion, cilantro, chicharrones dust

Al Pastor \$14.45

Turmeric brown rice, black beans, spit roasted al pastor, avocado sauce, grilled pineapple salsa

Peri Peri Chicken \$14.45

Turmeric brown rice, black beans, grilled marinated chicken, peri peri sauce, ranch dressing, cilantro, pickled red onions

Jermell's Jerk Chicken \$14.45

Turmeric brown rice, black beans, grilled pineapple salsa, spit roasted jerk seasoned chicken, jamaican pickapeppa cole slaw

LOADED TOTCHOS

Al Pastor \$12.45

Crispy tots, melted queso, spit roasted al pastor, avocado sauce, grilled pineapple salsa

Carnitas \$12.45

Crispy tots, melted queso, roasted pork carnitas, cilantro tajin hin crema, mezclajete hot sauce, onion, cilantro, chicharrones dust

Carne Asada \$13.25

Crispy tots, melted queso, angus carne asada steak, cotija, salsa roja, guacamole, cilantro, onion

SIDES

Street Corn Name Desire \$4

Our elote: grilled corn, cotija cheese, chipotle crema, squeezed lime, cilantro, valentina's hot sauce

Chicharrones \$4

Fried in house and tossed in lemon juice and tajin

Chips + Salsa \$3 | Chips + Guacamole \$4 | Chips + Queso \$6