CARABINER

STARTERS

AHI POKE   24
avocado, wonton chips, wasabi tobiko, sweet soy, sriracha aioli

CRUNCHY CAULILINI   16
sesame-pine nut gremolata, pickled ginger, spicy-garlic tamari

FRIED DUMPLINGS   18
blistered shishito peppers, pickled radish, ginger ponzu

LETTUCE CUPS   20
crispy minced bison, butter lettuce, Thai chilies, peanuts, green onion, sweet chili sauce · GF

SOUP & SALAD

MISO SOUP   13
tofu, shiitake, wakame, tamari, sesame · GF, V

[+] pork dumplings | 6

GREEN CURRY CHILI   8/15
house-smoked turkey, chickpeas, butternut squash, lime crème fraîche, grilled naan

MANDARIN SALAD   28
miso-glazed salmon, baby kale, edamame, wontons, cashews, ginger-tamari vinaigrette

All menu items were processed in a kitchen that also processes wheat. If you have any dietary restrictions, allergies or requests, please let your server know. Items available as gluten free and/or vegetarian are noted on menu as GF and V respectively.

BOWLS

DANDAN NOODLES   26
spicy minced bison, bok choy, chili oil, peanuts, scallions

BEEF POT PIE   24
MT Angus beef tenderloin, root vegetables, peas, flakey puff pastry

GRAIN BOWL   19
wakame, avocado, sunomono, pickled vegetables, creamy yuzu dressing · V

[+] three steamed pork dumplings | 6   [+] ahi poke | 14   [+] miso salmon | 16   [+] crunchy tofu | 7

HANDHELDS

KATSU FISH SANDWICH   22
panko crusted cod, tonkatsu sauce, sesame-ginger slaw, milk bread, Togarashi fries

THAI CHICKEN ROTI   20
fried chicken, tamarind aioli, cabbage, fried rice noodles, peanuts, flat bread, Togarashi fries

WAGYU CHEESEBURGER   25
8oz. MT Wagyu, MT thick-cut bacon, American cheese, L.T.O.P., roasted garlic aioli, Togarashi fries

REUBEN SANDWICH   24
Wagyu corned beef, Swiss cheese, sauerkraut, Russian dressing, marbled rye bread, Togarashi fries