

SHAREABLES

- BREAD (v)**
whipped garlic butter
- OYSTERS (gf) (df)** minimum 6 pieces
red pepper mignonette / fresh horseradish
- TRUFFLE FRIES (v)**
truffle parmesan aioli / parmesan snow / scallions
- FRIED BRUSSELS SPROUTS (v) (gf)**
maple balsamic vinaigrette / lemon zest / parmesan aioli
parmesan snow
make it vegan! ask your server for details
- PORK SISIG WONTON NACHOS (s)**
crispy pork / soy garlic aioli / sweet chili aioli / red onions
scallions / jalapeño peppers / cheddar cheese / pickled chilies
wonton nacho chips
- IBERICO PORK BAOS (s)**
sriracha hoisin glaze / pickled daikon / sesame seeds
cilantro / pickled chilis / fried baos
add an extra bao for \$5
- FRIED CALAMARI (s)**
shishito peppers / togarashi spice / yuzu tartar sauce
- SHISHITO PEPPERS (s) (df)**
bonito flakes / nori / toasted sesame seeds / Japanese BBQ
sauce Japanese mayo
make it vegan! ask your server for details
- STREET CORN GUAC (v) (gf)**
grilled sweet corn / crema / feta / fried corn tortillas
- BEEF TARTARE (s)**
raw beef tenderloin / chili garlic oil / egg yolk
pickled cucumbers / wood ear mushrooms / fried baos
toasted sesame seeds
- TUNA CEVICHE (s) (gf) (df)**
albacore tuna / coconut vinaigrette / red onions
English cucumber / jalapeño peppers / fried corn tortillas
- MUSSELS (s) (df)**
coconut lemongrass broth / pickled chilies
scallions / sambal chili oil / grilled rustic bread
- SEAFOOD TOWER**
fresh oysters / shrimp cocktail / chilled mussels
torched sashimi salmon / tuna ceviché / fried calamari
Not applicable with any daily promotions

BURGERS

Served With Your Choice Of:

Fries (v)(df) Mixed Greens (v)(gf) Truffle Fries + 4 (v)

- NEXTDOOR 'COMMUNITY' BURGER** **23**
double 3oz patty / Swiss cheese / lettuce
double smoked bacon / dijon aioli / brioche bun
make it gluten-free! ask your server for details.
- FUNGHI BURGER (v)** **21**
cream cheese & cheddar cheese stuffed portobello mushroom
lettuce / sliced tomatoes / basil pesto aioli / brioche bun
- ALOHA FRIED CHICKEN SANDWICH (s)** **23**
dark meat fried chicken / sliced tomatoes / lettuce
grilled pineapple / sweet chili aioli / brioche bun
- WAGYU BURGER** **28**
6oz Australian wagyu patty / yakiniku sauce / scallions
lettuce / brioche bun / Japanese mayo

SALADS & BOWLS

- MIXED GREENS (v) (gf)** **15**
grilled sweet corn / pico de gallo / avocado / feta
green goddess dressing / mesclun mix
- WASABI CAESAR SALAD (s)** **23**
grilled miso pork belly / purple cabbage / carrots / red onions
wasabi caesar dressing / parmesan snow / wonton crisps
toasted sesame seeds
- CRYING TIGER STEAK BOWL (s) (df)** **32**
7oz thai marinated top sirloin / garlic fried rice / salmon caviar
sous-vide egg / nam jim jaew sauce / cilantro / fried shallots
- CHIRASHI BOWL (s) (df)** **32**
marinated albacore tuna / marinated sashimi salmon
sweet shrimp sashimi / salmon caviar / fresh avocado
togarashi aioli / nori flakes / fried shallots / sushi rice
make it gluten free! ask your server for details

MAINS

- RIGATONI (v) (s)** **29**
roasted portobello mushrooms / baby spinach
London dry gin rosé sauce / stracciatella / fresh pasta
- EGGPLANT SCHNITZEL (v/g) (df)** **23**
marinara sauce / mesclun mix / miso yuzu dressing
grape tomatoes / pickled cucumbers / radishes
toasted sesame seeds
- KOJI CHICKEN (s) (gf)** **31**
grilled koji marinated chicken thighs / creamy miso polenta
roasted portobello mushrooms / roasted radish / brussels sprouts
yuzu kosho salsa
- "SALMON" SINIGANG (v/g) (gf) (s)** **32**
NEW/SCHOOL plant-based salmon / roasted radish
roasted eggplant / baby bok choy / blistered grape tomatoes
hot & sour tamarind broth / garlic fried rice
- CHAR SIU VEAL** **38**
8oz provimi veal / char siu glaze / caramelized soy beans
roasted cauliflower purée / bok choy / scallions
- LAMB SADDLE (gf)** **38**
8oz smoked lamb loin / fermented honey garlic / roasted carrots
grilled zucchini / crispy chickpeas / herbed fingerling potatoes
cilantro lime yogurt
- BRANZINO (df)** **40**
whole fried branzino / sweet & sour sauce / potato gnocchi
ginger scallion sauce / bok choy / toasted sesame seeds

- STEAK DIANE** **47**
10oz new york striploin / herbed fingerling potatoes
miso mushroom sauce / roasted portobello mushrooms / broccolini
+5 surcharge applied to NextDoorlicious orders

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

All parties of 8 or more will be subject to an 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts

The Dessert

MENU



AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

PIÑA COLADA TRES LECHES (v) 12

triple layer vanilla sponge cake / whipped cream
cinnamon & rum infused pineapple
cinnamon crumble / coconut ice cream

STRAWBERRY SHORTCAKE 12

vanilla sponge cake / strawberry coulis
white chocolate mousse / whipped cream
fresh strawberries

TIRAMISU 12

chocolate sponge cake / Baileys mascarpone cream
espresso syrup / cocoa powder / espresso ice cream

SEASONAL GELATO (v/g)(gf) 9

Changes daily. ask your server for details.

COFFEE & TEA

Coffee	3¾	Macchiato	4¾	London Fog	5
Decaf Coffee	3¾	Pluck© Teas	3¾	Chai Tea Latte	5
Cappuccino	5	Iced Shaken Espresso	5	Espresso	4
Latte / Iced Latte	5	Matcha / Iced Matcha Latte	5½	Americano	4½
		Iced Strawberry Matcha Latte	6		

Upgrade to soy milk for \$0.75

Upgrade to oat milk for \$0.75

FINISH OFF WITH SOMETHING A LITTLE

STRONGER

SCOTCH (1oz)

J&B Rare	8
Johnnie Walker Black Label	12
Bruichladdich 'The Classic	14
Laddie' Single Malt	18
Macallan 12 Year Double Cask	26
Macallan 15 Year Double Cask	32
Johnnie Walker Blue Label	

BRANDY/COGNAC (1oz)

St. Remy VSOP	8
Marie Duffau Bas Armagnac	11
Hennessy VS	14

APERATIF / DIGESTIF (1oz)

Amaro Nonino	8
Aperol	8
Campari	8
Grand Marnier	8
Amaro Montenegro	8
Bailey's	9
Sambuca White	9
Limoncello	9

WHISKEY (1oz)

Crown Royal Northern Harvest	8
Jameson Irish Whiskey	8
Bulleit Bourbon	8
Jack Daniel's Tennessee Whiskey	9
Basil Hayden Straight Bourbon	12
Suntory Whisky Toki	12
Woodford Reserve Distiller's Bourbon	13
Michter's Small Batch Bourbon	15
Miyagikyo Japanese Single Malt	16

PORT (2oz)

Taylor Fladgate 10 YR	10
Taylor Fladgate 20 YR	14

SPECIALTY COFFEE

B-52	10
Irish Coffee	10
Spanish Coffee	10
Bailey's Coffee	10
Monte Cristo	10

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