

SHARES

Romesco + Red Pepper Hummus 10 [v|vg]
Housemade Pumpkin + Sesame Seed Lavash, Raw Veg

Asian Bbq Wings 11

Grilled Avocado 12 [v|vg]
Chile Oil, Charred Sourdough

Crispy Calamari 11
Sweet + Spicy Chile Sauce

Queso 10
Aged White Cheddar, Tortilla Chips, Pico De Gallo

Spicy Margherita Flatbread 12 [vg]
Heirloom Tomatoes, Texas Mozzarella, Mexican Oregano, Jalapeño-Lime Oil, Chopped Fresh Basil

Bbq Chicken Flatbread 13
Charred Corn, Pickled Red Onion, Cilantro

Prosciutto + Arugula Flatbread 14
Pesto, Goat Cheese, marinated Portobello Mushrooms

+ BREAD

Served With Hand-Cut Herb Fries

Fried Chicken Sandwich 14
Habanero-Brined Chicken, Smashed Avocado, Pickles

Avocado Smash 12 [vg]
Grilled Seasonal Veg, Sprouts, Scallion, Tarragon Aioli
Add: Melted Cheddar +2 / Applewood-Smoked Bacon +2

The Club 13
Turkey, Applewood-Smoked Bacon, Tomato, Sprouts, Tarragon Aioli, 9-Grain Hippy Bread
Add: Melted Cheddar +2

House Burger 15
Roasted Mushrooms, Swiss, Herb Mayo

Byob(Burger) 16
Lettuce, Tomato, Red Onion, Horseradish Pickles
Your Choice Of: Cheddar / Swiss / Pepper Jack / Blue Add:
Applewood-Smoked Bacon +2 / Fried Egg +2 / Avocado +2

SIDES 7

Hand-Cut Herb Fries [GF|V|VG]
Crushed Fingerlings With Olive Oil [GF|V|VG]
Roasted Brussels Sprouts + Bacon [GF]
Charred Rapini + Lemon Confit [GF|V|VG]
Roasted Mushrooms [GF|V|VG]
Wilted Spinach + Crispy Shallots [V]
Elote + Chili powder + Cotija [GF|VG]

SALADS + BOWLS

Fresh Seasonal Soup 8 / Cup 4
Chef's Daily Sections

Quinoa Bowl 17 [GF|VG]
All Of The Vegetables, Avocado, Sprouts, Hummus, Pecans, Poached Cage-Free Egg
Add: Tofu + 5

The New Kale 11 [GF|V]
Asian Pear, Spiced Nuts, Cider Vinaigrette
Add: Tofu +5 / Chicken +7 / Shrimp +7 / Salmon +9

Nylo House 9 [GF|VG]
Tender Greens, Toasted Almonds, Dried Cherries, EVOO, Lemon Juice, Aged Parmesan
Add: Tofu +5 / Chicken +7 / Shrimp +7 / Salmon +9

Southwest Chopped Salad 13 [GF|VG]
Charred Corn, Black Beans, Avocado, Cotija Cheese, crispy sweet potato, cherry tomato, pickled red onion
Add: Tofu +5 / Chicken +7 / Shrimp +7 / Salmon +9

½ Soup + ½ Salad 11

FULL PLATES

Dino Kale Pasta 17 [vg]
Housemade Pappardelle Pasta, Kale Pesto, Burrata, Toasted Walnuts, Parmesan, Dino Kale Chips
Add: Chicken +7 / Shrimp +7 / Salmon +9

Pork Belly Fried Rice 19
Cage-Free Egg, Housemade Kimchi, Grilled Scallion

Grilled Norwegian Salmon 25 [GF]
Smoked Cumin Basmati, Grilled Rapini, Lemon Confit, Tomatillo-Green Chili Salsa

Herb-Roasted Chicken 22 [GF]
Crushed Baby Marble Potatoes + Olive Oil, Roasted Mushrooms, Lemon Sauce

Thai Green Curry Grain Bowl 18 [GF|V]
Farro + Black + Brown Rice, Ginger, Baby Bok Choy, Edamame, Red Chilies, Brown Alba Mushrooms
Add: Tofu + 5 / Chicken +7 / Shrimp +7 / Salmon +9

Tacos Tacos Tacos 17
Smoked Brisket, Chicken, Shrimp, Queso Fresco, Housemade Green Salsa, Mexican Crema

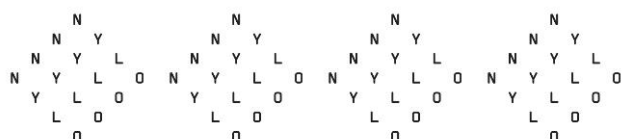
Steak Frites 29
Hand Cut Hereford Ribeye, Herb Fries, Compound Butter

SWEETS

Secret Cake 9
Valrhona Chocolate Cake, Ganache, Blood Orange Curd, Vanilla Bean Ice Cream

Deconstructed Banana Split 8 [GF]
Vanilla Bean Ice Cream, Brulé Banana, Pineapple Chutney, Smashed Strawberries, Chocolate Sauce, Toasted Peanut

Fried Hand Pies = Sour Cherry 7
Handmade Fried Pies, Brandied Cherries, Crème Fraiche



[GF] GLUTEN FREE [VG] VEGETARIAN [V] VEGAN
20% gratuity will be added to all parties of 6 or more / Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness / If gluten-free, please ask your server for accommodations.