



STARTERS

WARM BARBARI BREAD 6

Soft and warm Barbari Bread, served with a drizzle of aromatic herb-infused olive oil.

SAMOSAS ALOO MATA 8

Crisp, golden pastries filled with a flavorful spiced mixture of potatoes and green peas, served with mint/tamarind sauce.

CRISPY TRUFFLE PARMESAN FRIES 9

Crispy battered French fries tossed in truffle oil, topped with parmesan cheese and fresh parsley.

MORINGA CAULIFLOWER BITES 10

Golden, crispy cauliflower coated in a sweet chili glaze.

ROASTED SPINACH & ARTICHOKE DIP 12

A rich, creamy blend of spinach, artichokes, roasted garlic, and melted cheeses, served with Barbari Bread.

Wine: Benziner, Sauvignon Blanc, California

TRUFFLE ARANCINI 13

Crispy panko-crusted risotto balls infused with parmesan cheese and black truffle oil, served over a marinara sauce.

Wine: Josh Chardonnay, California

TANDOORI GRILLED CHICKEN 13

Char-grilled chicken thighs marinated in yogurt and spices, served with warm Barbari Bread & mint sauce.

CHILI GARLIC SHRIMP & BRUSSELS 14

Thai-inspired sautéed shrimp coated in a sweet chili glaze, served over a bed of crispy fried Brussels sprouts.

Wine: The Ned, Sauvignon Blanc, Marlborough, New Zealand

SOUPS

BROCCOLI CHEDDAR SOUP 8

creamy soup made with tender broccoli florets, sharp cheddar cheese, and a velvety, seasoned broth.

LOBSTER BISQUE & MUSHROOM CREAM 9

A smooth, rich bisque complemented by herb-infused Madeira mushroom cream.

ENTREE SALADS

BURRATA & GRILLED PEACH SALAD* 19

A vibrant mix of heritage baby greens topped with candied pecans, grilled peaches, dried cranberries, creamy burrata cheese, and drizzled with sweet basil vinaigrette.

Add-On's: •Grilled Chicken 4 •Salmon 8

Wine: Cloud bay, Sauvignon Blanc, Marlborough, New Zealand

IMPOSSIBLE SOUTHWEST SALAD 22

A flavorful Impossible plant-based protein patty served over a bed of roasted corn, red peppers, red onion, black beans, and blended cheese, topped with tricolor tortilla chips and drizzled with chipotle buttermilk dressing.

Option's: Swap the plant-based protein with grilled chicken.

HAND HELDS

THE GOOD BIRD GRILLED CHICKEN SANDWICH 16

Grilled chicken with melted pepper jack cheese, served on a buttery brioche bun (or as a lettuce wrap) with fresh tomato, creamy avocado, crisp lettuce, & red onion slices.

GRAMMY'S CHICKEN SAMMY 17

Crispy chicken paired with rich pimento cheese, tangy pickles, fresh lettuce, juicy tomato, and red onion, all served on a soft brioche bun (or as a lettuce wrap).

CHUCK, BRISKET, SHORT RIB BURGER* 19

A custom blend beef topped with candied bacon, melted pepper jack cheese, fresh lettuce, tomato, and red onion, served on a toasted brioche bun (or as a lettuce wrap).

PLANT-BASED IMPOSSIBLE™ BURGER 18

Crafted with Impossible™ plant protein, topped with melted pepper jack cheese, crisp lettuce, juicy tomato, and red onion, served on a toasted brioche bun (or as a lettuce wrap).

SMALL SALADS

CAESAR SALAD 8

Crisp romaine lettuce tossed in creamy sweet peppercorn dressing, topped with parmesan cheese & crunchy croutons.

Add-On's: • Grilled Chicken 4 • Boiled Eggs 3

HOUSE SALAD 10

Fresh mixed greens with Monterey Jack cheese, red onions, cucumbers, and tomatoes with your choice of dressing.

Add-On's: • Grilled Chicken 4 • Boiled Eggs 3

FLAT BREADS

MARGHERITA STYLE FLATBREAD 12

Warm, crisp flatbread topped with creamy buffalo mozzarella and ripe plum tomatoes, finished with a drizzle of fresh basil.

SPINACH & FETA FLATBREAD 12

Warm, crisp flatbread topped with sautéed spinach, creamy feta cheese, and melted mozzarella.

BUTTER CHICKEN FLATBREAD 14

Warm, crispy flatbread topped with tender chicken simmered in a rich, creamy butter chicken sauce.

Wine: Goose Ridge, Riesling, Washington

ORANGE SOY GLAZED SALMON SALAD* 24

Tender, orange-soy glazed salmon served over a bed of mixed greens, diced mango, red onions, honey-glazed pecans, creamy feta cheese, and rum-soaked cranberries.

Wine: Josh Chardonnay, California

SEARED AHI TUNA SALAD* 25

Grilled pineapple, red onion, cucumber salsa, tomato, with wasabi cucumber dressing.

Wine: The Ned, Sauvignon Blanc, Marlborough, New Zealand

FIRE & SPICE STEAK SALAD* 26

Roasted Corn, red peppers, red onion, black beans, Cotija Cheese, tortilla chips & chipotle buttermilk dressing.

Wine: Caymus, Cabernet Sauvignon, Napa Valley



ENTREE'S

#ENTREE'S COMES WITH CHOICE OF TWO SIDES#

GLAZED SALMON & TROPICAL SALSA* 25

Searched Chilean salmon coated in a sweet and spicy rub, paired with a vibrant pineapple-mango pico.

Wine: Josh Chardonnay, California

CITRUS-GLAZED CORNISH GAME HEN 27

Tender Cornish game hen, delicately glazed with a sweet and tangy orange reduction.

Wine: Benziner, Sauvignon Blanc, California

BOURBON-BRINED PORK CHOPS 26

Grilled bone in pork chop with a bourbon glaze.

Wine: Belle Glos Pinot Noir, Oregon

SPICED MOROCCAN LAMB CHOPS* 34

Tender lamb chops seasoned with fragrant West African spices, grilled to perfection for a bold, flavorful experience.

Wine: Josh, Cabernet, California

BLACK PEPPER-CRUSTED STRIP STEAK* 38

A perfectly seared strip steak encrusted with a flavorful black pepper crust for a bold and savory finish.

Wine: Caymus, Cabernet Sauvignon, Napa Valley

SIDES

#ALL SIDES ARE AVAILABLE FOR INDIVIDUAL PURCHASE#

FRENCH COATED FRIES 4

Savory batter Coated golden crispy potato fries

AROMATIC RICE 5

Premium basmati rice, infused with spices & herbs

MASHED POTATOS 5

Mashed Whole Potatoes with butter, cream, and seasonings

COLLARD GREENS 5

slow-cooked, tender greens simmered with onions, garlic.

BAKED SWEET POTATO 6

Butter roasted, served with cinnamon butter.

DESERTS

PECAN BOURBON PIE 9

Made with Kentucky Bourbon, topped with pecan halves.

BANANA PUDDING 12

Layers of creamy vanilla pudding, ripe bananas, and rich, nutty chestnut cookies, topped with whipped cream.

BEVERAGES

COLD DRINKS 3.5

- Coke / Diet Coke
- Dr Pepper, Sprite
- Sweet/Unsweet Tea
- Lemonade / Fanta
- Orange Juice
- Cranberry Juice
- Apple Juice

HOT DRINKS 4.5

- English Tea
- Green Tea
- Herbal Tea
- Americano / Espresso
- Cappuccino / Latte
- Mocha
- Hot Chocolate

SPECIALITIES

CHARRED LEMON PAPPARDELLE PASTA* 16

Wide, silky pasta tossed in a vibrant, creamy alfredo sauce, roasted garlic, Mushrooms, fresh herbs & parmesan cheese.

Add-On's: •Veggie's 4 •Grilled Chicken 4 •Panko Chicken 6
•Shrimp 7 •Salmon 8

Wine: Foris Estate, Pinot Noir, Oregon

SPINACH & MUSHROOM RISOTTO* 18

Creamy, flavorful risotto cooked with Italian herbs and topped with sautéed spinach and earthy mushrooms.

Add-On's: •Veggie's 4 •Grilled Chicken 4 •Panko Chicken 6
•Shrimp 7 •Salmon 8

Wine: Josh Chardonnay, California

TIKKA MASALA BOWL 21

Creamy Indian dish simmered in a rich, buttery aromatic sauce, served with fragrant Basmati rice, warm Barbari bread.

Pick your protein: Panner or Chicken

Wine: Kung-Fu Girl Resiling, Washington

MORINGA'S SPICY SHRIMP & GRITS 23

Succulent shrimp paired with Andouille sausage, roasted red peppers & onions, all smothered in a tangy tomato gravy and served over creamy stone-ground grits, topped with an egg.

Wine: Babylonstoren Chardonnay, California

BROCCOLINI 6

Lightly sautéed, for a crisp and vibrant side dish.

ASPARAGUS 5

Grilled, seasoned with lemon butter and parmesan cheese.

BRUSSELS SPROUTS 6

Crispy fried, Tossed in a sweet chili glaze.

MACARONI & CHEESE 7

Rich and creamy, baked to golden perfection.

CEASER SALAD 8

Crisp romaine lettuce tossed in creamy sweet peppercorn dressing topped with shaved parmesan cheese.

MINI CHEESECAKE BITES 15

Five Cheesecake Flavors: Chocolate, New York Vanilla, Lemon Cream, Strawberry and Salted Caramel Hazelnut.

CRACKER JACK SUNDAE 15

Warm Chocolate brownie, topped with moose tracks ice cream, caramel popcorn & whipped cream.

MOCKTAILS

NOJITO 9

Fresh mint, lime juice, soda water & pineapple juice

SHIRLEY TEMPLE 7

Gingerale & grenadine syrup

CINERELLA 9

Orange, pineapple, lemon juice, grenadine & club soda

VIRGIN PINA COLADA 10

Coconut cream & pineapple juice

SUNRISE SPRITZER 8

Orange juice, soda water, and grenadine.

BERRY FIZ 10

Mixed berry juice, lemon juice, and simple syrup.

MANGO MULE 10

Mango puree, lime juice, ginger beer & mint leaves