

HAPPY EASTER



CHESAS... SMALL PLATES TO START

GARLIC CHILI CUCUMBER SALAD 2.0 (v) 11
garlicky chili oil, pickled onion, sesame,
crispy shallots

AHI TUNA POKE 21
sesame, scallions, pickled ginger,
spicy soy vinaigrette, wonton chips

CRISPY SHRIMP AND CORN PATTIES 14
Chamorro-style shrimp cakes, scallions,
spicy dinache aioli

SHRIMP KELAGUEN & TATIYAS 15
ceviche'd shrimp in lemon, scallions, thai pepper
TATIYAS is Chamorro style of thicker tortilla.

... MORE CHESAS & HANDHELDS

PORK LUMPIA 9
crispy pork spring rolls, ginger, carrots,
sweet pineapple chili sauce

PANCIT BIHON GOLLAI (v) 15
shiitake, bok choy, crispy tofu
soy, onion, rice noodles

KILL ME SMASH BURGER 21
caramelized onion and shiitake, pepperjack cheese,
house pickles, scallion aioli
with taro chips

CRISPY CHICKEN SANDO 17
honey gochujang glaze, green papaya kimchi,
gem lettuce, dinache aioli
with taro chips

EASTER 'N STUFF

PAN ROASTED SALMON AND GEM SALAD 27
green goddess dressing, gem lettuce,
avocado, pickled papaya

PORK BELLY KIMCHI FRIED RICE 14
ssamjang soy glazed pork belly, garlic, mushrooms,
*** can be made vegan !!

DRY AGED NEW YORK STRIP STEAK AND FURIKAKE POTATOES 70
furikake double fried potatoes, "steak sauce"

CHAMORRO FIESTA PLATE MP
pork ribs, red rice, chicken kelaguen, fina'denne, digo



BEVS FOR ONE ... FOR THE TABLE

LADY LAZARUS 12
Gosling's Black Seal Rum
Amaro Montenegro
carrot, ginger, lemon, sesame

CALAMANSI SPRITZ 15
Capurro Pisco Quebranta,
Calamansi, Prosecco

ALOHA COOLER 12
Pineapple, Yuzu Soda,
Li Hing Mui

P.O.G. 9
Passionfruit, orange, and guava
tropical refresher

CALAMANSI-ADE 5

LYCHEE BLACK TEA 5

ASSORTED HOT TEAS 4

CEREMONY DRIP COFFEE 4

ESPRESSO | AMERICANO 4

LATTE | CAPPUCCINO 5

ALOHA MIMOSAS
Pares Balta Cava BTL 59
Zardetto Prosecco 37
comes with P.O.G.

BLOODY MARY CARAFES 33
housemade bloody mary mix,
Wheatly vodka, crispy spam, olives,
pickled daikon, celery

SAKE SANGRIA CARAFE 33
pomegranate, orange, lychee,

CALAMANSI-ADE CARAFE 25

LYCHEE BLACK TEA CARAFE 25

KIKO PALMER CARAFE 25

MENU SUBJECT TO SEASONAL CHANGES | 20 % GRATUITY ADDED TO PARTIES LARGER THAN 6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR