

STARTERS & BAR SNACKS

POUTINE \$10 🍃
Waffle fries, cheese curds, roasted mushroom gravy, parsley, chives

LUNA FRIES \$11
Waffle fries, braised chicken, chimichurri, aioli, parsley, chives

ELOTE EN VASO \$8 🍃 GF
Roasted sweet corn, chipotle lime creme, cotijia, Aslan spice, cilantro

MAC BITES (6) \$10 🍃
Tillamook cheddar, gouda, broccoli, mac shells, panko, spicy ketchup

SLOW ROASTED PORK BELLY \$10 GF
Served with house-made pepper jam and Avenue Bread rosemary toast

CRISPY CHICKPEAS \$4 / \$7 🍃 🌶️
Fried chickpeas tossed in Ethiopian spices.

KARAAGE CHICKEN \$11 🌶️
Japanese-style marinated fried chicken thighs served with spicy aioli

HUMMUS DIP \$9 GF 🍃
Roasted red pepper hummus, seasonal vegetables, kettle chips

BBQ TOFU \$9 / \$12 🍃 GF 🌶️
Grilled organic tofu, Korean-style bbq, cilantro-lime slaw, carrots, sesame seeds

SALADS

CAESAR SALAD \$8 / \$11 🍃 GF
Romaine or kale, house-made croutons, romano, caesar dressing

HOUSE SALAD \$8 / \$11 GF 🍃
Spring mix, snap pea, green onion, pickled carrot-daikon, crispy wonton, sesame seed, sesame vinaigrette

SOUP & SALAD \$11 / \$13
Tomato soup with choice of caesar or house salad.

BOWLS • ALL BOWLS ARE MADE WITH COCONUT-GINGER RICE. / TRY OVER GREENS (+ 1.00) OR 1/2 GREENS 1/2 RICE (+ .50)

fried chickpeas +\$3 🌶️ / yams +\$4 / organic tofu +\$5 / pork belly +\$5 / pulled chicken +\$5 / grilled or blackened chicken +\$5.5

SOUTHWEST \$15 🍃 GF
House-made cilantro slaw, avocado crema, black bean puree, cotijia, fire roasted salsa, tortilla strips

HAWAIIAN \$15 🍃 GF
House-made cilantro slaw, hoisin, sweet chili sauce, shredded cabbage, crunchies, grilled pineapple slices

MAKHANI CURRY \$15 🍃 GF 🌶️
Sautéed seasonal veggies, house-made Makhani curry, spiced pickled red onion, cilantro

BANH MI \$15 🍃 GF 🌶️
Pickled carrot, daikon, house-made cilantro slaw, jalapeno, cucumber, cilantro, sriracha-hoisin aioli

SANDWICHES • ALL SANDWICHES INCLUDE A SIDE

waffle or yam fries, kettle chips, salad, tomato soup, poutine +\$4, or Luna fries +\$5

CLASSIC SMASH BURGER \$15 GF
Aslan's bison and pork blend 3oz patty, American cheese, tomato, pickle, classic sauce, iceberg lettuce
» **Make It A Double + \$3** (3oz)

BACON SMASH BURGER \$16 GF
Aslan's bison and pork blend 3oz patty, Whatcom Blue compound butter, bacon jam, aioli, arugula
» **Make It A Double + \$3** (3oz)

PNW GRILLED CHEESE \$15 🍃
Tillamook cheddar blend, provolone, Avenue rosemary bread, tomatoes, arugula, Romano crust

SPICY KATSU \$16 🌶️
Fried chicken or tofu katsu, spicy aioli, pickles, house-made slaw

YAMBANZO BURGER \$16 🍃 GF
House-made fried veggie patty, cheddar crisp, avocado crema, chipotle aioli, salsa, sprouts, arugula

PROSCIUTTO BAGUETTE \$18
Bacon garlic confit, baguette, prosciutto, aioli, tomatoes, arugula

DIPPING SAUCES (.75¢)

- Avocado crema 🍃
- Garlic aioli
- Ranch
- Spicy ranch
- Chipotle aioli 🍃
- Classic sauce
- Spicy ketchup 🍃
- Yellow mustard 🍃

SANDWICH ADD-ONS

- Caramelized onions - \$2.50
- Extra cheese - \$2.50
- Bacon jam - \$3
- (2oz) pork belly - \$3
- (3oz) Pulled chicken- \$3
- Pickled Jalapeños - \$1

SPECIAL - PATAGONIA PROVISIONS

KERNZA LAGER SIX PACK & TINNED FISH \$20
One 6-pack of Kernza Lager + one can of tinned fish

DESSERTS

MAX'S LEMON BARS \$8
Lemon curd, shortbread, topped with confectioners sugar

FLOAT \$8
Root Beer or Orange Cream soda served with a scoop of vanilla ice cream

HAPPY HOUR: 2-5PM & 9-10PM DAILY (ALL DAY SUNDAY)

HOUSE SALAD (SMALL).....\$7
CAESAR SALAD (SMALL).....\$7
POUTINE.....\$9
CHICKPEAS (SMALL) 🌶️.....\$3
HUMMUS DIP.....\$8
WINE, CIDER, KOMBUCHA\$1 OFF

SLOW ROASTED PORK BELLY.....\$9
MAC BITES.....\$9
KARAAGE CHICKEN 🌶️.....\$9
LUNA FRIES.....\$10
ELOTE EN VASO.....\$7
ALL DRAFT.....\$1 OFF

PLEASE NOTE:

- PREFERRED PAYMENT BY CREDIT/DEBIT CARD. CASH STILL ACCEPTED.
- 20% GRATUITY IS ADDED TO CHECKS OF 8 OR MORE
- SPLIT CHECKS ONLY AVAILABLE FOR PARTIES OF 7 OR LESS
- PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS/ALLERGIES

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS