

signature bowls

Base of Fritos or grains

Add diced chicken breast for \$3.00

bombay frito pie **\$14**

plant-based madras, sour cream, tomato, jalapeno, scallions

tikka masala crunch cowl **\$14**

chickpea tikka masala, fritos, jalapeno sauce, arugula

ancient grains & greens bowls **\$12**

arugula, cucumber, roasted tomato, guacamole salsa

mains

aloft cheeseburger & tots **\$16**

kings' hawaiian burger bun, burger patty, white cheddar, arugula, roasted tomato, sweet tater tots

no chicken tenders **\$12**

beyond meat tenders, orange & chili sauce

sweet potato tater tots **\$6**

sweet potato tater tots, chili lime sauce

shareables

kettle-cooked plantain chips **\$9**

guacamole salsa

charcuterie & cheese w/ olives **\$15**

pimento spread & fritos, paprika, scallions **\$9**

chili crunch hummus pita chips **\$9**

esquites dip **\$9**

creamy corn dip, scallions, tajin, fritos

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

wings

\$12

korean bbq wings

korean bbq sauce, celery sticks, sesame seeds, scallions

spicy gochujang wings

spicy gochujang sauce, celery sticks, sesame seeds, scallions

sweet orange & chili wings

sweet orange & chili sauce, celery sticks, sesame seeds, scallions

buffalo & blue cheese wings

buffalo sauce, blue cheese, celery sticks

tequeños

\$12

Venezuelan cheese sticks, served with spicy guava sauce & cilantro aioli

tacos

\$15

chicken or meat with peppers, lettuce, guacamole, pico de gallo, sour cream

chicken or beef empanadas

\$12

seasoned meat pies, served with green & red guasacaca

molten chocolate lava cake

\$10

served with berries and a scoop of vanilla ice cream

new york style cheesecake

\$10

served with chocolate ganache

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cocktails

the boombox **\$14**

bacardi 8yr rum, boombox elixir, angostura bitters

the 45 **\$14**

bulleit rye, applejack brandy, martini rosso vermouth, filthy cherry syrup, campari

heroes **\$17**

casamigos, sombra mezcal, heroes elixir, dragon fruit

seattle sound **\$14**

laphroaig, lemon juice, pineapple, angostura bitters, pepsi

viva! **\$14**

bombay sapphire, raspberry syrup, lemon juice, monin rose syrup, ginger ale

throwing shade **\$17**

absolut vodka, jasmine tea, cranberry juice, honey syrup, lime juice, osborne fino sherry, aperol, angostura bitters

classic draft beer

miller lite **\$7**

yuengling lager **\$7**

lagunitas IPA **\$7**

micelob ultra **\$7**

stella artois **\$7**

bottled beer/seltzer

truly wild berry **\$7.⁵⁰**

heineken **\$7.⁵⁰**

yuengling lager **\$7.⁵⁰**

lagunitas IPA **\$7.⁵⁰**

bud light **\$7.⁵⁰**

micelob ultra **\$7.⁵⁰**

corona **\$7.⁵⁰**

modelo **\$7.⁵⁰**

stella artois **\$7.⁵⁰**

blue moon **\$7.⁵⁰**

heineken 0.0

wine by the glass & bottle

champagne/sparkling riondo prosecco sparkling wine, italy (la marca, italy)	\$9/\$45
rosé (space age, california)	\$9/\$45
sauvignon blanc satellite by spy valley, marlborough (naturalis, australia)	\$9/\$45
pinot grigio caposaldo, delle venezie, italy (canyon road, california)	\$9/\$45
chardonnay chateau ste. michelle estates, california (canyon road, california) (naturalis, australia)	\$9/\$45
pinot noir (hangtime, california)	\$10/\$45
red blend (bar dog, california)	\$9/\$45
cabernet sauvignon (naturalis, australia) (josh cellars, california)	\$10/\$45
merlot (canyon road, california)	\$10/\$45