

<b>FERMENTED EDAMAME</b>	<b>\$6</b>
<b>FRIED CAULIFLOWER</b> harissa / aioli	<b>\$11</b>
<b>TRUMPET MUSHROOMS</b> grilled with tamari	<b>\$10</b>
<b>GRILLED ASPARAGUS</b> avocado / lemon dressing / herbs	<b>\$13</b>
<b>CEVICHE DE PESCADO</b> avocado / soy / cucumber / árbol / red onion	<b>\$15</b>
<b>OCTOPUS A LA PLANCHA</b> fries / chipotle	<b>\$17</b>
<b>BBQ MAITAKE SANDWICH</b> - add fries + <b>\$3</b> cheddar / slaw / miso aioli	<b>\$16</b>
<b>FRIED CHICKEN SANDWICH</b> - add fries + <b>\$3</b> havarti / avocado / togarashi	<b>\$17</b>
<b>ABV BURGER</b> - add fries + <b>\$3</b> white cheddar / red onion / abv sauce / pickles	<b>\$17</b>
<b>CHICKEN CHOW MEIN</b> crispy skin / mexican chili crisp	<b>\$12</b>
<b>CHILE VERDE PORK TACOS</b> cheese "chicharron" / white onions	<b>\$14</b>
<b>GULF SHRIMP TACOS</b> flour tortilla / jalapeños / cilantro	<b>\$16</b>
<b>FRENCH FRIES</b> malt vinegar aioli	<b>\$8</b>



**MEAT**

hot coppa  
truffle ham  
salame nostrano

**any 3 - \$26**  
**all 6 - \$46**

**CHEESE**

crucolo  
cow - semi soft  
primo sale \*pistachios  
sheep - firm  
humboldt fog  
goat - soft