

# STARTERS

**BABY CARROTS** / honey, urfa pepper, coconut yogurt, sesame \$13

**DUCK POUTINE** / duck fat frites, gravy, cheddar cheese curds,  
sunny side duck egg \$14

**BEET SALAD** / roasted beets, house lemon herb ricotta, bermuda onion,  
arugula, miso honey vin, candied walnuts \$12

**CRISPY SMOKED PORK RIBS** / soy-gochujang bbq, kimchi \$13

**SEA SCALLOP CRUDO** / charred grapefruit, cilantro, smoked sea salt,  
pickled onion \$14

**ROASTED BRUSSELS SPROUTS** / pickled granny smith apples,  
five-spice pepitas, ginger mayo \$12

**PORK BELLY RANGOON** / spicy passion fruit mustard, sweet soy,  
scallion \$12

**TAMARI GRILLED OCTOPUS** / chopped salad, ginger soy dressing,  
crispy edamame \$14

**CHICKPEA FRIES** / charred scallion mayo, horseradish \$10

**SALMON NICOISE SALAD** / green beans, radish, confit potatoes,  
tomato, greens, celery buttermilk dressing \$14

**STEAMED MUSSELS** / brandy, old bay, lemon, sourdough croutons \$13

**SMOKY SEAFOOD FRITTERS** / roasted chili mayo, pickled green onion  
relish \$12

**BALANI SALAD** / romaine, cabbage, daikon, cucumber, carrot, tomato,  
red onion tossed in creamy carrot ginger dressing with sesame croutons \$12

# MEALS

**SHORT RIB STIR FRY** / homemade spaghetti, cabbage, maitake, spicy  
chilis, cashew, soft cooked egg \$22

**CRISPY ADOBO FRIED CHICKEN** / bourbon biscuits, chorizo gravy,  
cortido, braised collard greens \$23

**SCALLOP PAELLA** / monkfish, saffron rice, homemade chorizo,  
mussels, roasted jalapeno sauce \$26

**KATSUDON** / togarashi breaded pork cutlet, fried rice, pickled scallions,  
soft cooked egg, dashi demi-glace \$24

**WHOLE BLACK SEA BASS** / celeriac puree, green bean dukka  
amandine, pickled mustard seed vin \$28

**BALANI BURGER** / smashed prime chuck, crispy pork belly, cheddar,  
house dill pickles, awesome sauce, potato roll, frites \$17

**ARCTIC CHAR A LA PLANCHA** / medium rare, smoky beluga lentil,  
chili glazed carrots, beet dressing \$28

**ROASTED ACORN SQUASH** / stuffed with mixed grains, granny smith  
apples, herb bread crumb, goat cheese \$22

**PAN ROASTED WAGYU SIRLOIN** / 8 oz. club steak, mushrooms,  
brandy, goat cheese, duck frites \$29

# SIDES

\$6

duck fat frites w/paprika mayo

green bean amandine

celery root puree

baby rainbow carrots

smoky beluga lentils

braised collard greens

bourbon biscuit w/cultured butter