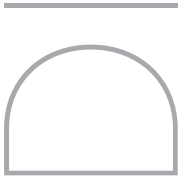


STARTERS



roasted corn and poblano dip veg gf* 13
roasted corn, poblano peppers, leeks, house queso blend, corn tortilla chips

brussels roja veg gf* 14
crispy brussels sprouts, fingerling potatoes, herbed crème fraîche, feta cheese, salsa roja

green beans al mojo de ajo vegan gf 10
crisp green beans, chipotle chili garlic olive oil, toasted pine nuts

sizzling wild mushrooms veg gf* (w/o crostini) 14
locally sourced mushrooms, garlic and herb butter, crostini

chicken wings gf* 14
frank's red hot, or bbq; served with house ranch

cauliflower wings veg 12
beer-battered cauliflower florets ; frank's red hot, or bbq; served with house ranch

SALADS

add chicken (8), steak (12), shrimp (8), fish (10), tofu (6), avocado (3)

kale caesar gfa 16/8
curly kale, grana padano, torn croutons, cured egg yolk, caesar dressing

farm greens salad vegan gf 16/8
organic baby farm greens, carrots, radish, beets, green goddess dressing

crunchy detox salad vegan gf 16
curly kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, sunflower seeds, golden raisins, honey lemon vinaigrette

ahi poke bowl gfa add avocado (3), sub greens (2). Can be made vegetarian by subbing tofu 18
sushi rice, edamame, radishes, cucumber, seaweed salad, sriracha aioli

MAINS

braised beef short rib gf 32
root vegetable mash, red wine demi-glace

wild mushroom pasta veg add chicken (8), steak (12), shrimp (8), fish (10), tofu (6), avocado (3) 27
fresh fettuccine, local wild mushrooms, herb butter, sherry cream

double r ranch new york steak gf 36
cauliflower puree, confit potatoes, roasted wild mushrooms, crispy shallots, bordelaise

suda bowl

add chicken (8), steak (12), shrimp (8), fish (10), tofu (6), avocado (3) vegan gf 19
red bhutanese rice and quinoa, seasonal veggies, korma sauce

seafood scampi 30
fresh fettuccine, seared scallops, prawns, chipotle chili garlic olive oil, onion, bell pepper

stuffed sole gf 32
shrimp & scallop stuffed fresh sole, red rice, lobster cream

4pm to close

BURGERS

choose your side fries, sweet potato fries, greens (2), kale caesar (2)
add-ons bacon (3), avocado (3), fried egg (2), GF bun (2)
burger comes with veggies on, no veggies, or veggies on side

suda burger gfa 20
aussie chuck, irish cheddar, lettuce, sauteed onions, pickles, garlic aioli

umami burger gfa 20
aussie chuck, cheddar, cucumber, red onion, lettuce, scallion sesame sauce

cauliflower burger veg 17
house-made patty, irish cheddar, lettuce, sauteed onions, pickles, house ranch

TACOS

three tacos per order on corn tortillas. sorry - no mix and match

baja snapper tacos add avocado (3) 18
beer-battered snapper, napa cabbage slaw, salsa verde, chipotle aioli

carnitas tacos gf add avocado (3) 18
braised pork shoulder, napa cabbage slaw, cilantro, onion, salsa roja

süda



checks can be split up to three ways * gratuity will be added to parties of 6 or more

gf = gluten free

gfa = gluten free available

gf* / gfa* = gluten free item using shared fryer

veg = vegetarian

vegan = vegan



SEASONAL SIPS

earl's gone grey *"i'll have another"*..... 14
woodinville bourbon, earl grey tea,
elderflower, rosemary, lemon

tiki-whiki *spiced, fruity, tropical*..... 14
plantation xaymaca jamaican rum,
passionfruit, pineapple, lime, orgeat, coconut
milk, dark rum float

crimson & clover *ordered over and over*..... 14
ketel 1 vodka, aperol, mommenpop seville &
blood orange apéritif, lemon, pomegranate

sierra madre *refreshing, vegetal, crushable*..... 14
100% agave blanco tequila, cucumber,
rosemary, lime, specialty rim

gardener's negroni *northern California's gift to
negroni fans* 14
rosemary thyme-infused venus #1 gin,
mommenpop blood orange apéritif, antica
carpano sweet vermouth

new york minute *nutty, boozy, classic* 14
michter's rye, gran classico, antica carpano
sweet vermouth, black walnut bitters

appellation gimlet *festive, fresh, spiced* 14
fords gin infused with apple, cinnamon, &
coriander, lime

bioluminescence *savory, smoky, piquant* 14
del maguey vida mezcal, fresh cilantro &
jalapeño, lemongrass & turmeric syrup,
lemon, tajin rim

STAPLES

suda 75 *fresh, vegetal, effervescent*..... 14
gin, cucumber & basil vodka, lemon,
champagne

chaos theory *sweet, bright, nutty*..... 14
multi-berry infused vodka, elderflower,
orgeat, lime

firecracker *rustic, spicy, fruity*..... 14
reposado tequila, ancho reyes, lemon,
strawberry shrub, serrano tincture

suda old fashioned *our bestselling cocktail* 14
buffalo trace bourbon, luxardo maraschino
liqueur, angostura & orange bitters, flamed
orange rind

SLUSHIES

frozen john daly 10
vodka, lemonade, iced tea slushified

rotating 10
ask your server what's new and slushified

MOCKTAILS

ginger cardamom cooler 8
spicy ginger cordial, lime, cardamom
bitters, soda

spicy sparkler..... 8
strawberry rhubarb shrub, lemon, serrano
bitters, soda

bartender's best friend..... 5
topo chico, aromatic bitters, lemon

point break refresher..... 8
passionfruit, lime, agave, soda

NON-ALCOHOLIC

ginger beer 4
mexican coke..... 3
mexican sprite..... 3
diet coke..... 3
abita root beer..... 3
pellegrino (500mL)..... 4

topo chico (12oz)..... 3
shirley temple/roy rogers..... 4
arnold palmer..... 4
iced tea..... 4
lemonade..... 4

JUICE

pineapple, apple, guava, grapefruit, orange, cranberry 5

COFFEE/TEA

carafe of coffee/tea 4
coffee *the answer by cat & cloud*
decaf *friend zone by cat & cloud*

tea numi *(*designates caffeine free)* 4
jasmine green, rooibos, spiced orange, moroc-
can mint*, breakfast blend, aged earl gray,
lemon chamomile*, golden chai*