

STARTERS



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

suda poke gfa 16
ahi, avocado, green onion ginger emulsion, sweet soy reduction, chili oil, wonton chips



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

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



local catch ceviche gf* 16
fresh local rock cod, lime, onion, tomato, cilantro, jalapeño, avocado mousse, house-made corn chips

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



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

SALADS

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

entree/side

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

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

entree/side

summer greens vegan gf 16/8
organic baby farm greens, candied pecans, clementine orange, red radish, orange ginger vinaigrette

ahi poke bowl gfa 19
add avocado (3), sub greens (2), can be made vegetarian by subbing tofu
sushi rice, edamame, radishes, cucumber, seaweed salad, scallion oil, sriracha aioli



MAINS

sticky baby back ribs gf 1/2 rack 27 / full 37
hoisin glaze, green papaya slaw, sushi rice

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

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

summer garden pasta veg 24
add chicken (8), steak (12), shrimp (8), fish (10), tofu (6), avocado (3)
fresh fettuccine, summer squash, asparagus, corn, cherry tomatoes, garlic, shallots, chili garlic olive oil

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

fresh catch gf mp
market fresh fish, red bhutanese rice, cherry tomatoes, squash, zucchini, asparagus, and lemon beurre blanc

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
ground chuck, irish cheddar, lettuce, sauteed onions, pickles, garlic aioli

cauliflower burger veg 18
house-made patty, irish cheddar, lettuce, sauteed onions, pickles, house ranch

pit-boss gfa* 22
ground chuck, irish cheddar, jalapeño bacon jam, buttermilk fried onions, spring mixed greens, tomato, garlic aioli

TACOS

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

baja snapper tacos gfa *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



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

salma hayek *paloma meets cosmo - served up...* 14
100% agave blanco tequila, grapefruit, dry curacao, dry vermouth, lime

preserve the coop *fruity, tart, bold*..... 14
bourbon, blackberry jam, jalapeño, lemon, rosemary, egg white meringue

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

a little ménage *an elevated classic martini*..... 14
olive oil-washed ketel 1 vodka, vermouth rinse, pink himalayan saline, specialty olive skewer

oaxacan chronic *botanical, piquant, complex* .. 14
siete misterios mezcal, liquore strega, guava basil cordial, lime, tonic water

sierra madre *fresh, 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 01 gin, mommenpop blood orange apéritif, antica carpano sweet vermouth

southern alchemist *boozy, caramel, smooth*.... 14
kentucky bourbon, falernum, averna, bitters, orange twist

royal blush *refreshing, floral, zesty*..... 14
fords gin, cointreau, lemon, honey, peychaud's bitters

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 daly10
vodka, lemonade, iced tea slushified

rotating10
ask your server what's new and slushified

MOCKTAILS

laine's sweet tea8
numi's organic iced tea, guava basil cordial, lemon

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

bartender's best friend5
topo chico, aromatic bitters, lemon

point break refresher8
passionfruit, lime, agave, soda

NON-ALCOHOLIC

ginger beer4
mexican coke.....4
mexican sprite.....4
diet coke.....4
abita root beer.....4
pellegrino (500mL).....4

topo chico (12oz).....3
shirley temple/roy rogers.....5
arnold palmer.....5
iced tea.....4
lemonade.....5

JUICE

pineapple, apple, guava, grapefruit, orange, cranberry6

COFFEE/TEA

pot of coffee/tea4
coffee *the answer by cat & cloud*
decaf *friend zone by cat & cloud*

tea numi *(*designates caffeine free)*.....4
jasmine green, rooibos, spiced orange, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai*