

# mister tuna

NEIGHBORHOOD SANCTUARY | spring 2019

lunch plate

13.5

- 1 CHOOSE ONE MAIN 8/ a la carte**
- 2 CHOOSE TWO SIDES 4/ a la carte**
- 3 CHOOSE AGUA FRESCA OR HOUSE LEMONADE**

## MAIN

### KONA COFFEE BRINED KALUA PIG

sweet soy, guard & grace spice

### OAK GRILLED SAUSAGE

house smoked, local meat

### LENTIL FAUX'LAFEL

cabbage, tahini yogurt

### ROTISSERIE CHICKEN

muy thai style -or- jerked

### CRIMSON CABBAGE

white oak ember roasted

### 8 DAY AGED PASTRAMI

local brisket, secret brine

## SIDES

### REBEL FARMS SALAD

cabbage, hearts of palm

### GRAINS & GREENS

quinona, kale, seasonal accompaniments

### ENGLISH PEAS

char grilled, miso shallot butter

### POTATO CHICHARRONES

buttermilk herb dressing

### MACARONI SALAD

green onion gribiche, cucumber

### ROASTED EGGPLANT

peppers, capers, red onion

### THAI KELP NOODLES

peanuts, cilantro, tamarind dressing

rino burger

little 8 / big 14.5

## RINO BURGER

duck fat studded angus patty, local pretzel bun, fontina soubise, T4 sauce, potato chicharrones, mustard garlic aioli

## EXTRAS

bubu cookie (gf) / 3.5  
brown butter blondie / 3

## TAG RESTAURANT GROUP

