



## Short Board Menu

<b>GUACAMOLE-</b> toasted pumpkin seed gremolata, queso fresco, house made chips	\$15
<b>FRIED BRUSSELLS SPROUTS-</b> yellow curry, roasted garlic aioli, chili flakes	\$12
<b>FISH TACOS-</b> beer battered rock fish, shredded cabbage, chipotle tartar sauce	\$14
<b>BEETS-</b> avocado puree, goat cheese, roasted poblano vinaigrette, local citrus, puffed amaranth, Outpost garden herbs	\$15
<b>KALE SALAD-</b> buttermilk dressing, cucumber, radish, crispy chickpeas, Add tuna or chicken \$8	\$11
<b>GREEN SALAD-</b> organic mixed greens, sage white balsamic vinaigrette, herb crumb, grape tomatoes, shaved parmesan      Add tuna or chicken \$8	\$11
<b>FRIED CHICKEN SANDO-</b> Gochujang aioli, shaved kale, buttermilk dressing, b&b pickles, house fries	\$16
<b>OUTPOST BURGER-</b> jalapeño kewpie, onion jam, white cheddar cheese, b&b pickles, lettuce, tomato, house fries	\$17
<b>PORK BELLY BAO BUNS-</b> pickled cucumber, hoisin, jalapeño kewpie, sesame seeds, cilantro	\$14
<b>AHI TUNA LETTUCE WRAP-</b> charred chili jam, pickled daikon and carrot, herbs, lime	\$17
<b>GRILLED FLAT IRON STEAK-</b> fingerling potatoes, melted leeks, sautéed mushrooms, chimichurri	\$25