



RESTAURANT WEEK MENU

January 18th - Feb 1st
(12pm - 3pm Wed.-Sat.)

Hours of Operation

Monday & Tuesday: Closed

Wednesday - Saturday

12pm - 9pm

Sunday Brunch

10am - 3pm

Address

5718 B Wurzbach Rd.
San Antonio, Texas 78238

Phone

210.592.1187

Phone Orders and

Reservations are accepted

Stay In the know! Follow us on
Social Media



Gluten Free Options Available

- please do not be afraid to ask your
server for details

Please let your server know of any
allergies or dietary preferences.

We will do our best to accommodate
all requests, however some menu
items cannot be modified.

LUNCH MENU

Please choose one (1) option from the following categories:

Starter, Main Dish, & Plated Sweets | \$25 +tax

Starters

Smacked Cucumbers

Sesame & Ginger Vinaigrette,
Chile Oil, Chef KB Kimchi,
Asian BBQ Seasoning,
Seasonal Radish

Mexican Style Street Corn

Green Goddess, House Chile Oil,
House Pesto, Queso Fresco,
Roasted Pecans, Pickled Red
Onion, Chile Powder

Brûléed Fruit & Honey Ricotta Salad

Local Salad Mix from Mabel &
Debbie Farm Co., Lemon
Vinaigrette, Roasted Nut,
Blistered Tomato, Queso
Fresco, Pickled Watermelon
Rind

Main Dishes

Sesame Chicken Delight

Texas Sesame Stir Fry Sauce,
Wok Fried Veggie Medley,
Toasted Sesame Seeds,
Microgreens

- Served over Jasmine
Steamed Rice
 - Add Egg \$2

SA Twisted Japchae

Sweet Potato Glass Noodles, Wok
Fried Veggies, Texas Korean BBQ
Sesame Stir Fry Sauce,
Microgreens

- **Choice of Protein:**
 - Signature Pork Belly
 - Marinated Chicken
 - Garlic Steak
 - Veggie Mix
- Add Egg \$2

Granny's Picadillo Tostada & House Salad

House Fried Tostada, Granny's Picadillo,
Black Bean & Nopalito Puree, Green
Goddess, House Chile Oil,
Queso Fresco, Fresh Pico de Gallo,
Pickled Red Onion

- **House Salad**
 - Local Salad Mix from Mabel &
Debbie Farm Co., Lemon
Vinaigrette, Queso Fresco, Fresh
Cucumbers, Toasted Sunflower
Seeds

Menu subject to change

Lunch Menu Portion

Plated Sweets

Mixed Berry Parfait

Citrus Mint Macerated Berries,
Honey Vanilla Greek Yogurt, Granola

Add-Ons

Side Steamed Rice	2.5
Side of Fried Rice	3.5
Extra Meat	4
Egg (Any Style)	2
*Side House Salad	5



RESTAURANT WEEK MENU

January 18th - Feb. 1st
(3pm - 9pm Wed.-Sat.)

Hours of Operation

Monday & Tuesday: Closed

Wednesday - Saturday

12pm - 9pm

Sunday Brunch

10am - 3pm

Address

5718 B Wurzbach Rd.
San Antonio, Texas 78238

Phone

210.592.1187

Phone Orders and

Reservations are accepted

Stay in the know! Follow us on
Social Media!



Gluten Free Options Available
- please do not be afraid to ask your
server for details

Please let your server know of any
allergies or dietary preferences.
We will do our best to accommodate
all requests, however some menu
items cannot be modified.

Dinner Menu

Please choose one (1) option from the following categories:

Starter, Main Dish, & Plated Sweet | Tier 1: \$40+tax | Tier 2: \$50+tax

Starters

Mexican Style Street Corn

Green Goddess, House Chile Oil,
House Pesto, Queso Fresco,
Roasted Pecans, Pickled Red
Onion, Chile Powder

Smacked Cucumbers

Sesame & Ginger Vinaigrette,
House Chile Oil, Chef KB Kimchi,
Asian BBQ Seasoning,
Seasonal Radish

Picadillo Lettuce Wraps

Mabel & Debbie Farm Co. Lettuce,
Granny's Picadillo, Shishito Peppers, House
Chile Oil, Green Goddess, Queso Fresco,
Fresh Pico de Gallo, Pickled Red Onion,
Seasonal Radish

Brûléed Fruit & Honey Ricotta Salad

Mabel & Debbie Farm Co. Local
Salad Mix, Lemon Vinaigrette,
Roasted Nut, Blistered Tomato,
Queso Fresco, Pickled Watermelon
Rind

Charred Shrimp & Aji

Amarillo Aguachile

Green Goddess, Charred Shishito
Peppers, Fresh Cucumbers, Mabel &
Debbie Farm Co. Carrots, Pickled Red
Onion, Asian BBQ Seasoning House

- Served with House Chips

Main Dishes

Tier 1

Sesame Chicken Delight

Texas Sesame Stir Fry Sauce, Wok
Fried Veggie Medley, Toasted
Sesame Seeds, Farmicist
Microgreens

- Served over Jasmine Steamed
Rice and a Sunny Egg

SA Twisted Japchae

Sweet Potato Glass Noodles, Wok
Fried Veggies, Texas Korean BBQ
Sesame Stir Fry Sauce, Farmicist
Micros

- **Choice of Protein:**

- Signature Pork Belly
- Marinated Chicken
- Garlic Steak
- Veggie Medley

- Served with a Sunny Egg

Chicken & Hong Kong Waffle

Sweet Potato Waffle, Jumbo Chicken
Tenders, Sticky Sticky Sauce,
Roasted Pecans, Powdered Sugar,
Farmicist Microgreens

- Add Signature Pork Belly (\$3)
- Add Egg (\$2)

Tier 2

Pan Seared Duck Breast with Hibiscus Mole

Hibiscus & Pecan Mole, Sous Vide &
Korean Spiced Duck Breast, Wok
Fried Veggies

- Served with Jasmine
Steamed Rice

Honey Walnut Shrimp

House Yum Yum Sauce, Garlic
Herb Butter Shrimp, Wok Fried
Veggies, Farmicist Microgreens

- Served over Jasmine
Steamed Rice

Steak Frites

Sous Vide Garlic Herb Marinated
Hanger Steak, House Fries, Garlic &
Scallion Compound Butter,
Farmicist Microgreens

- Served with two Sunny Eggs

Korean Style Short Rib

Braised & Seared Short Rib, Sticky
Sticky Sauce, Acorn Squash Puree,
House Asian BBQ Seasoning, Wok
Fried Veggies

Plated Sweets

Berry Shortcake

House Buttermilk Biscuit,
Horchata Mousse, House
Compote, Cinnamon &
Powdered Sugar

Tres Leches

Vanilla Sponge, Horchata
Mousse, House Compote,
Cinnamon Sugar Dust

White Chocolate Matcha Mousse

Fresh Fruit, Apricot Glaze,
Powdered Sugar

Menu subject to change