

MAINS

NEW EVERY WEEK

APPETIZER

AVAILABLE ALL MONTH

18

SESAME WONTON NACHOS

red pepper | Asian guacamole
green onion | jalapeno
lime sour cream

- + guacamole 3 + buffalo 🔥 2 + jalapeno 1
- + TACO BEEF 6 + CHICKEN BREAST 6
- + BUTTERMILK FRIED CHICKEN 6 + TOFU 6
- + GRILLED SIRLOIN 10 + SHRIMP 7

DESSERT

AVAILABLE ALL MONTH

10

CITRUS CHEESECAKE

strawberry | mandarin
kiwi | lavender honey

ACCOMPANIMENTS

hand-cut fries | soup du jour

- + Chilled Cork salad 1
- + sweet potato fries | mac + cheese 3
- + strawberry + spinach | Caesar 3
- + poutine | truffle parm fries | rocket + quinoa 4

HAWAIIAN ESCAPE

August 1st— 6th lunch 21 dinner 32

grilled mahi mahi | coconut fried rice | avocado
pineapple | cucumber | mango
watermelon radish | spicy mayo

K-POKE

August 8th— 13th lunch 19 dinner 29

kimchi marinated beef | snow peas | carrot
purple cabbage | cucumber | green onion
Korean vinaigrette | gojuchang mayo
lime fried wonton

PLAKA BREAM

August 15th— 20th lunch 17 dinner 27

Greek rice | tomato | green pepper
red onion | kalamata olive | cucumber | feta
mint leaves | Greek dressing

TEMPURA SHRIMP

August 22nd— 31st lunch 19 dinner 29

sushi rice | avocado | cucumber
sweet potato | pickled ginger
nori | sesame seed | tempura sauce

FROM THE BAR

AVAILABLE ALL MONTH

12

SPICY MANGO MARGARITA 🔥

Soho lychee | Hakutsuru sake
house-made togarashi syrup
house-made mango citrus puree
Ni⁹ habanero bitters | togarashi + salt rim

VIETNAMESE ICED COFFEE

Forty Creek Nanaimo whiskey
Galliano vanilla | condensed milk
espresso + crème brûlée cold brew coffee
house-made togarashi syrup

KIMCHI CAESAR

choice of;

vodka | rye | rum | gin | tequila
kimchi | Worcester | Clamato
togarashi + salt rim | lemon + lime

Gluten - friendly GF | Spicy 🔥 | Vegan ♻️

Please inform your server of allergies and food sensitivities

18% Gratuity will be added to parties of eight or more

All prices are subject to applicable taxes



POKE POKE

@CHILLED CORK #EVERYONE WELCOME