



Vagabond

BAR+KITCHEN

## BITES

### Grilled Pita & Dip Trio (V) ~ \$12

red beet hummus, tzatziki, moroccan eggplant  
add crudités +\$4

### Portuguese Sardines ~ \$14

tinned sardines with lemon & herbs  
served with grilled toasts and seafood butter

### Poisson Cru (GF) ~ \$14

ahi tuna marinated in coconut milk and lime juice, cucumber, cherry tomato, shaved ginger and carrot, served in a half coconut

### Vagabond Chips (V) ~ \$12

lightly fried squash, zucchini, eggplant  
served with tzatziki dip

### Quesabirria (GF) ~ \$13

short rib, chihuahua cheese  
served with consomme dipping sauce

### Yuca Fries (VG, GF) ~ \$9

hand cut fried yuca  
served with a spicy peruvian dipping sauce

### King's Sliders ~ \$13

two double patty sliders, american cheese, pickles, special sauce, on King's Hawaiian rolls

### Hawaiian Chicken Sliders ~ \$12

fried pulled chicken patty, oaxaca cheese, pineapple relish, pickled onion & jalapeño

### Pork Belly Confit (GF) ~ \$14

suckling pig pork belly, tomatillo jam

## SIDES

Grilled Baby Bok Choy ~ \$6

Indonesian Coconut Rice ~ \$6

Salvadorian Rice & Beans ~ \$6

Grilled Avocado ~ \$7

Grilled Asparagus ~ \$8

Grilled Squash & Zucchini ~ \$7

Pineapple Fried Rice ~ \$8

Hand Cut Fries ~ \$7

