

# REBELLION BAR & URBAN KITCHEN

## SMALL PLATES

### KATSUO FRIES - 5

*Skinny Fries, Bonito Flakes, Crispy Nori*

### ABURI HOKKAIDO - 13

*Seared Scallops, Uni, Seaweed Caviar, Nori Puree, Meyer Lemon, Shio Kombu*

### HAMACHI KAMA - 16/26

*Grilled Yellowtail Collar, Soy Glaze, Dill Crumble – Also Available as Entrée Portion*

### GAU CHOY GOW - 10

*Wild Gulf Shrimp & Green Garlic Chive Dumplings*

### CRISPY CHA GIO SPRING ROLL - 10

*Pork Belly, Kimchi Nuoc Cham*

### KIMCHI & OAXACA EMPANADAS - 8

*Masa Shell, Chimichurri Crème-fraiche*

### DUCK & PHO SPICES EMPANADAS - 8

*Duck Dumplings with Citrus & Cucumber*

## STREET BREADS

### REBELLION BURGER - 14

*Ground Wagyu & Steak Trimmings, Red Miso Ketchup, Red Pepper Aioli, Bitter Lettuce, Balsamic Onion Jam, and Apple Smoked Bacon*

### HOISIN BRAISED PORK BELLY SLIDERS - 12

*Asian Slaw, Crispy Shallot, Wasabi Aioli, Pickled Cucumbers, Grilled Enoki Mushrooms*

### KOREAN STYLE SHORT RIB SLIDERS - 12

*Gochujang Slaw, Bone Marrow Aioli, Tomato Bacon Dashi Jam, Sriracha Ketchup, Bitter Lettuce*

## **KALE SLAW SALAD - \*V\* - 8/10**

*Cabbage, Carrots, Pecans, Sake Soaked Raisins, Cotija, Wasabi Cream*

## **NICOISE SALAD - 12/16**

*Ahi Tuna, Greens, Beans, Kalamata Olives, Red Bell Pepper, Capers, Poached Egg, Cucumber, Anchovy Vinaigrette*

## **CANDIED SHRIMP & ROASTED BEETS SALAD - 9/13**

*Chicken, Peanuts, Oranges, Lime, Fish Sauce, Fresh Herbs*

## **BRUSSEL SPROUT SALAD - 9**

*Wok Fried with Lamb Pancetta and Maple Brown Butter, Fish Sauce Vinaigrette*

## **GAI LAN AND OYSTER MUSHROOM SALAD - 11**

*Wok Fried and Tossed with Oyster Sauce Thyme and Miso Butter, served with Fried Oysters*

*\*Add on Protein Options\**

*Fried Oysters - 8 Pork Belly - 6 Shrimp - 6 Chicken - 5 Tuna - 8 Flat Iron Steak - 8*

## **SOUPS, RICE, NOODLES, & RAMENS**

## **PHAT RICE - 12**

*Combination Rice with Ground Chicken, Pork Belly & Braised Beef Short Ribs*

## **KIMCHI STEW - 12**

*Rice Noodles, Pork Belly, Hominy & Kimchi Broth*

## **MUSHROOM PHO - \*V\* - 10**

*Rice Noodles with Tofu, Mushrooms, Bean Sprouts, Jalapeño & Thai Basil*

## **REBELLION RAMEN - 14**

*Pork Skin Ramen with Braised Pork Belly, Mushrooms, "Son-in-Law Eggs" & Menma*

## **MUSSEL HOT POT - 12**

*PEI Mussels, Korean Chile, Tofu, Smoked Poached Egg*

## **CURRY UDON NOODLES - 14**

*Japanese Noodles, Kaffir Lime, Lemongrass Scented Ground Chicken, Red Curry, Basil & Parmesan*

## **BEEF SHANK NOODLES - 16**

*Handmade Egg Noodles, Scallion, Ginger, Doubanjiang, Beef Marrow*

**GSV SHORT RIBS - 26**

*Broccolini, Baby Carrot, Black Rice, Apricot, Seaweed Butter*

**OVEN ROASTED MANILA CLAMS - 20**

*Housemade Chinese Bacon, Ginger, Spicy Black Bean Sauce*

**HOISIN-PLUM SAKE BRAISED PORK BELLY & CRISPY OYSTERS - 20**

*Soy-BBQ, Seaweed Salad, Pickled Mushrooms, and Kimchi Puree*

**ASIAN STYLE BEEF SHORT RIBLETS - 21**

*Gochujang Slaw, Udon Noodles, and Thai BBQ Sauce*

**SILK SNAPPER - Market Price**

*Whole Silk Snapper Fried in Coconut Fat, Dirty Rice of Plantains & Nam Prik Pao, Sesame Leaf, Tamarind Broth, House Sambal*

**CRISPY ASIAN PEKING DUCK - 28**

*Szechuan Rice, Five Spice Pickled Quail Egg Mousse, Kimchi, Port Wine Reduction, Red Miso Sauce*

**TRIPLE SEARED WAGYU RIBEYE - 39**

*Caramelized Sweet Potatoes, Chawanmushi, with Garlic-Soy Glaze, Fried Edamame Beans*

**GOCHUJANG GLAZED PORK LOIN - 22**

*Enoki Mushrooms, Napa Cabbage, Pork Belly Kakuni, Crispy Burdock, Tonkatsu Broth, Served Mid-Rare*

**COLD SMOKED & POACHED JUMBO SHRIMP & GRITS - 22**

*Tasso & Andouille Dashi, Smoked & Poached Farm Eggs, Guanciale, & Freeze Dried Green Onion*

\*All beef products are local, organic and grass fed.

\*All produce is local and organic to the greatest extent possible.

\*V\* = Vegetarian. Other dishes may be altered to vegetarian upon request.