

CATTLE CALL

4PM-10PM

SMALL PLATES

ALOO CHOPS 6

red potato, onion, cumin, turmeric, mango habanero sauce

*WEST COAST OYSTERS (4 CT) 16

rotating selection of west coast oysters, ponzu mignonette, chive oil, cucumber ice, tajin

BROCCOLINI SALAD 15

balsamic, gorgonzola, candied walnut, pickled shallot, persimmon red wine coulis, seasoned breadcrumb

*CARPACCIO 12

morgan ranch eye of round, anchovy aioli, asparagus, grana padano, parsley, charred lemon

WHITE MARBLE FARMS PORK BELLY 15

miller-dohrman hominy grits, miso-tare, scallion-ginger marmalade, pickled red onion

*TOSTADA 18

corn tortilla, yellowfin tuna, avocado, jalapeno salsa, cucumber achar, radish, black sesame

VEGAN OPTION WITH CHICKPEA 9

NANA'S CHARCUTERIE 18

rotating selection of italian meats, cheeses, and house made accoutrements

KATHMANDU MOMOS 13

PORK OR CHICKEN OR VEGAN

STEAMED (10PCS) OR FRIED (8PCS)

CHOICE OF SAUCE: Mild, Sherpa (Spicy), Sweet Chili, Mango Habanero

LARGE PLATES

TAGLIATELLE 21

nepali marinara, tomato butter, daleh chili sofrito, marinated tomatoes, grana padano, crispy onion

BRAISED LAMB SHANK 34

beluga lentils, garlic scape, red cabbage, stewed date, orange, ras el hanout vinaigrette, lamb glace

*STRIPED SEA BASS 32

coconut ginger sauce, longwalk radish, roasted potato, bean sprouts, mala oil

*DUCK BREAST 32

lima bean puree, braised greens, asparagus, red onion, chermoula, fried caper

DESSERTS

WHITE CHOCOLATE CREAM PUFF 9

whipped white chocolate ganache, lemon curd, poppy seed crumble, basil

PONCHIKI 10

dark chocolate cremeux, house made ricotta, cinnamon sugar, smoked salt, evoo

CHAI PANNA COTTA 10

coconut milk, mango chantilly, mango popping boba, toasted coconut, grated halva

BUY THE KITCHEN A BEER 10

cow bell, cheers, dancing, good times, cow bell

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

WE PROUDLY SOURCE FROM MEATS, PRODUCE, AND INGREDIENTS FROM LOCAL FARMS

Staring: Chef de Cuisine: Abraham Vidaurre (THE BAD BOY OF 16th STREET)

Chefs de Partie: Alanya Landis (SLIM CHEFY), Edward Fleming (MILK MAN), Angie Shipley (AIOLI), Rocky Shrestha (CHEF DE PARTY)

-A gratuity of 20% is automatically added to table of 5 or more-

CATTLE CALL X KATHMANDU MOMO STATION

LUNCH MENU

11AM-4PM

BITES

ALOO CHOPS 6
FRIED POTATO PATTY (2 PCS)

KATHMANDU MOMOS 13
PORK OR CHICKEN OR VEGAN
STEAMED (10PCS) OR FRIED (8PCS)

SAUCES

SHERPA (SPICY)
MILD
MANGO HABANERO
SWEET CHILI

OPEN AUDITION

IN THE WORLD OF THEATER, THE PHRASE "CATTLE CALL" IS SYNONYMOUS WITH AN "OPEN AUDITION." THIS IS THE FOUNDATION AND DRIVING FORCE FOR WHAT WE DO. WE SEEK TO PROVIDE AN ENVIRONMENT WHERE EVERYONE IS WELCOME. THIS PHILOSOPHY EXTENDS TO OUR FOOD AND BEVERAGE. ALL CUISINES AND FLAVORS ARE WELCOME HERE AT CATTLE CALL. WHILE CATTLE CALL TAKES CENTER STAGE, WE ARE EXCITED TO SERVE MOMOS FROM KATHMANDU MOMO STATION. THANK YOU FOR JOINING US AND WE HOPE YOU GET THAT "CALL BACK"!

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