

SNACKS

Hand Cut French Fries w/aioli & ketchup	10
Hand Cut Truffle Fries w/parmesan & herbs	13
Mixed Nuts w/smoked paprika (GF/VEG)	6
Citrus Marinated Olives (*GF/VEG/*V)	7.5
Chips & Salsa w/roasted tomatillo and tomato salsa	7
Crispy Brussels Sprouts w/parm cheese (*GF/VEG/*V)	13
Cornbread w/jalapeño & honey butter	5



CHEF'S CHOICE DEVILED EGGS A/Q



STARTERS

QUESADILLA (VEG) chef's mix of Mexican cheeses, house-made pico, crema Add: Chicken 6, Shrimp 8, Kimchi Corn Relish 6, Avo 4	14
NEW LABNEH DIP (GF/VEG/*V) roasted red and golden baby beets, pesto, toasted pita bread, pumpkin seeds, balsamic glaze	18
GRILLED RIBLETS (GF**) BACK BY POPULAR DEMAND! baby back pork ribs, BBQ dry rub, mojo-scallion jus	19.5
GRILLED SHRIMP (*GF) grilled shrimp, mojo verde, Brentwood corn relish, sumac crusted peanuts, served w/ chips	20
NEW HAWAIIAN TUNA POKE sushi grade tuna, cucumber, red onion, sesame yuzu vin, avocado, wonton chips, pineapple aoli, wakame seaweed salad	21

SALADS

CAESAR SALAD (GF) little gem lettuces, parmesan, croutons Add Chicken 7, Add Shrimp 9, Add Salmon 12	15
NEW SEASONAL MIXED GREEN SALAD (GF/VEG/*V) pine nuts, roasted delicata squash, feta cheese, dried cranberry Add Chicken 7, Add Shrimp 9, Add Salmon 12 * VEGAN w/ no cheese	15

ENTREES

BAJA FISH TACO PLATE (*GF/*V) corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of roasted tomatillo tomato salsa, chips Add Avo 3 *GF - w/ pan seared fish *VEGAN - w/ fried avo/no crema	22
PORK BELLY crispy pork belly, sesame seed, chorizo fried farro, poached egg yolk, grilled pineapple aioli, pickled red onions	32
SHANG BURGER (*GF) Angus beef, American cheese, shaved red onion, tomato, lettuce, Shang sauce, local bun, french fries Add Bacon 3.5, Sub GF Bun 3.5, Add Avo 3	22
SKUNA BAY SALMON (*GF) sweet coconut chili rice, fennel orange relish, fermented Fresno chili vinaigrette, broccolini	36
MARY'S FRIED CHICKEN boneless 1/2 chicken, napa cabbage slaw, basil & cilantro, corn bread with jalapeño, honey butter, chili glaze	34
BUTCHERS CUT STEAK 11oz prime New York steak with Chef selected locally sourced veggies Add Shrimp \$9	A/Q

DESSERT

SCOOP 7
ice cream or sorbet,
snickerdoodle
cookie



NEW GREEN APPLE PANNA COTTA 12
buttermilk panna cotta, green apple,
brandy whipped cream, house-made
granola, snickerdoodle cookie



BROWNIE SUNDAE 12
brownie, vanilla ice cream,
candied nuts, caramel,
peanut powder

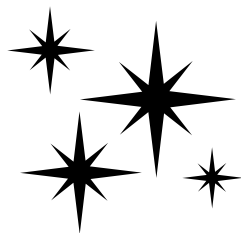
*GF: GLUTEN FREE OR GLUTEN FREE OPTION *V: VEGAN VEG: VEGETARIAN

** FRYER IS USED FOR ITEMS THAT MAY CONTAIN GLUTEN **

Parties of 6 or more are subject to a 20% service charge. We can take multiple payments on one bill, but cannot create separate checks.
To ensure a timely dining experience for all guests, 2 hours are allocated for each reservation.

*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



Shangri-la
FAIR OAKS CA