

POWDER

BAR

CHARCUTERIE BOARD

artisanal cured meats and accompaniments

24.75

ADD JAMÓN IBÉRICO

20.25

POWDER STEAK NACHOS

*cheddar, guacamole, sour cream, beans
tomatoes, scallions, peppers*
27.75

CASTELVETRANO OLIVES

*roasted garlic, fennel, goat cheese
crostini*
16.75

WAGYU STEAK FRITES

caramelized, herb butter, truffle fries
31.75

CHICKEN WINGS

ginger soy, chili, cilantro
16.50

WAGYU BURGER

*lettuce, tomato, pickled onions
local cheddar*
15.75

SPICY CHICKEN SANDWICH

*lettuce, tomato, pickled jalapeño,
provolone, honey dijon*
16.25

CARNITAS

*corn tortillas, salsa verde
guacamole, cilantro*
21.75

AHI TUNA TOSTADAS

cabbage, sriracha aioli, guacamole
19.75

FRENCH FRIES

remoulade
8.25

RAMEN!

*pork shoulder, egg, scallions
shiitake, cabbage, jalapeño*
16.75

POWDER

BAR

CHARCUTERIE BOARD

artisanal cured meats and accompaniments

24.75

ADD JAMÓN IBÉRICO

20.25

POWDER STEAK NACHOS

*cheddar, guacamole, sour cream, beans
tomatoes, scallions, peppers*
27.75

CASTELVETRANO OLIVES

*roasted garlic, fennel, goat cheese
crostini*
16.75

WAGYU STEAK FRITES

caramelized, herb butter, truffle fries
31.75

CHICKEN WINGS

ginger soy, chili, cilantro
16.50

WAGYU BURGER

*lettuce, tomato, pickled onions
local cheddar*
15.75

SPICY CHICKEN SANDWICH

*lettuce, tomato, pickled jalapeño,
provolone, honey dijon*
16.25

CARNITAS

*corn tortillas, salsa verde
guacamole, cilantro*
21.75

AHI TUNA TOSTADAS

cabbage, sriracha aioli, guacamole
19.75

FRENCH FRIES

remoulade
8.25

RAMEN!

*pork shoulder, egg, scallions
shiitake, cabbage, jalapeño*
16.75