

21
DESCEND



LUNCH

SMALL PLATES

CHARCUTERIE BOARD \$18

Seasonal Artisan Cheese and Cured Meats
Marcona Almonds | Marinated Olives | Crusty Bread
Pickled Vegetables | Passion Fruit Mustard

GUACAMOLE \$18

Heirloom Pico | Tortilla Chips

POKE STACK* \$26

Hawaiian Style Poke | Smoked Sea Salt | Edamame
Wasabi Puree | Goat Cheese
House Made Pico de Gallo | Tostadas

LOADED HUMMUS \$18.50

Lemon Hummus | Heirloom Tomatoes | Pomegranate
Cucumbers | Olives | Spicy Crispy Chickpeas
Persillade Sauce | Naan Bread

YUCA FRIES \$14.50

Parmesan | Truffle Oil | Cilantro Aioli

FRIED BRUSSEL SPROUTS \$15

Nouc Chum | Parmesan Cheese

SALADS

ASIAN CHOP SALAD \$18

Mixed Greens | Napa Cabbage | Wonton Crisps
Green Onions | Edamame Peas | Cucumbers
Kimchi Vinaigrette | Sesame Seeds

CAESAR SALAD \$14.50

Romaine Lettuce | Parmesan Cheese Shards
Garlic Croutons | White Anchovies

MEDITERRANEAN SALAD \$15

Mixed Greens | Cucumbers
Heirloom Tomatoes | Olive Blend | Feta Cheese
Shaved Red Onion
Feta and Black Olive Vinaigrette

Add a Protein to any salad:

Grilled Chicken Breast 6oz \$8

Seared Local Fish 6oz \$10

Grilled Shrimp (3) \$12

ENTREES

D21 BURGER \$26

Short Rib & Brisket Patty | Pepper Jack Cheese | Jerk Pork Belly
Pineapple Jalapeno Ginger Marmalade | Comeback Sauce
Garlic Herb Parmesan Fries

FISH TACOS \$22.50

Seasonal Fish | Cabbage | Pico | Avocado Mousse | Pickled Radish
Corn Tortilla | Cilantro Rice

BEEF PICANHA \$21

Grilled Picanha Steak | Kale Almond Chimichurri | Yuca Fries

SEASONAL FISH \$25

Seared Seasonal Fish | Mixed Grains | Roasted Tomatoes
Mojo Vinaigrette

FRIED CHICKEN SANDWICH \$22.50

Panko Crusted Chicken | Cucumber Namasu | Asian Slaw
Katsu Sauce | Brioche Bun | Garlic Herb Parmesan Fries

GARLIC NOODLES \$19

Pappardelle Pasta | Mustard Greens | Ginger | Garlic Chile Oil
Vegan Oyster Sauce

ROASTED SWEET POTATO \$18.50

Whipped Tofu | Mustard Maple Sauce | Pepitas | Seasonal Vegetables

DESSERT

CRAFT DESSERT FLIGHTS

Raspberry Bavarian Cream
Chocolate Pot De Crème
Blueberry Lemon Cake
\$5 each

SALTED CARAMEL BOURBON ICE CREAM

Made with Descend 21 Barrel Bourbon
\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
Please notify your server if you have any food allergies or require any special food preparation.

For parties of 6 or more, a service charge of 18% will automatically be added to your check

DINNER

SMALL PLATES

POULTRY & MEAT

CHAR-SIU DUCK BAO \$20

Duck Sauce | Cucumber Namasu
Toasted Peanuts

LAMB STREET TACOS \$19

Cucumber Mint Pico | Corn Tortillas | Cotija

CHICKEN THIGH PINCHOS \$16.50

Guava BBQ Sauce

CHARCUTERIE BOARD \$18

Seasonal Artisan Cheese and Cured Meats
Marcona Almonds
Marinated Olives | Crusty Bread
Pickled Vegetables | Passion Fruit Mustard

SEAFOOD

POKE STACK* \$26

Hawaiian Style Poke | Smoked Sea Salt
Edamame Wasabi Puree | Goat Cheese
House Made Pico de Gallo | Tostadas

SEARED SCALLOP \$21.50

Warm Greens | Agro Dolce

SUSHI BAKE \$21.50

Salmon | Shaved Onion | Rice
Dynamite Sauce | Unagi Sauce | Nori

SIZZLING GARLIC SHRIMP \$23

Green Onion | House Made Sweet Chili sauce
Garlic Rice | Fried Chile

FRIED BRUSSEL SPROUTS \$15

Nouc Chum | Parmesan Cheese

VEGETABLES

GUACAMOLE \$18

Heirloom Pico | Tortilla Chips

YUCA FRIES \$14.50

Parmesan | Truffle Oil | Cilantro Aioli

ROASTED SWEET POTATO \$18.50

Whipped Tofu
Mustard Maple Sauce | Pepitas
Seasonal Roasted Vegetables

FRIED CAULIFLOWER TACOS \$20

Baby Kale | Roasted Corn Puree
Pickled Vegetables | Pipian Verde Salsa
Corn Tortillas

SHARABLES

POULTRY & MEAT

DA SLIDERS \$24

Short Rib & Brisket Sliders | Pimento Cheese
Billionaire Bacon | Burnt Jalapeno Onion Jam
House Pickles | Hawaiian Bun
3 per order

SIZZLING PORK* \$22.50

Crispy Duroc Pork Belly | Tomatoes
Mustard Greens | Fried Egg | Soy Sauce
Chili Pepper Water Fish Sauce

KOREAN SHORT RIB \$26

Garlic Rice | House Made Kimchee
Boiled Egg

VEGETABLES

GARLIC NOODLES \$19

Pappardelle Pasta | Mustard Greens
Ginger | Garlic Chili Oil
Vegan Oyster Sauce

WATERMELON KISS \$18

Watermelon | Heirloom Tomatoes
Local Burrata Cheese | Rainbow Radish
Mint | Dill | Cotija Cheese
Pepitas | Tequila Vinaigrette

LOADED HUMMUS \$18.50

Lemon Hummus | Heirloom Tomatoes
Pomegranates | Cucumbers
Olives | Spicy Crispy Chickpeas
Persillade Sauce | Naan Bread

SEAFOOD

ASIAN CHOP SALAD \$24

Lemongrass Brown Butter Poached Lobster
Wonton Chips | Green Onions | Edamame Peas | Cucumber
Kimchi Vinaigrette | Sesame Seeds

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