

bu·ku·lunch

GLOBAL STREET FOOD

small plates

Edamame with sea salt 5

Roasted-Garlic Hummus
grilled pita, vegetables 6

Empanadas chipotle-braised
chicken, avocado salsa, tomato,
queso fresco 8

Baba Ghannouj
fire-roasted eggplant dip,
crisp pita, grilled bread 5

Filipino Lumpia
crisp pork spring roll, mango,
chili 7.5

extras

Hand-cut Fries 2.5

Asian Pear Salad 4

Stir-Fried Spinach 3

Jasmine Rice 2

Kim Chi 2.5

beverages

Strawberry-Lime
Agua Fresca 2.5

Quinn's Ginger Beer 4

Thai Iced Tea 2.5

Coca Cola, Diet Coke, Sprite 2.5

San Pellegrino (sparkling) 3.5/5.5

Acqua Panna (spring) 3.5/5.5

Teatulia Teas & Herbal
Infusions 3.5

Larry's Beans Coffee &
Espresso 3.-4.5

hot pots, soups, fragrant broths

Mushroom Miso dashi, seaweed, tofu, chives 5

Mexican Pozole pulled pork, tomatillo, avocado, jalapeño, cilantro 6

Vietnamese Pho grilled sirloin, bean sprout, cucumber, Thai basil,
rice noodles, fragrant broth 9

Hot Pot roasted chicken, coconut, red curry, house mushrooms 10

chilled refreshments, salads

Asian Pear Salad mixed greens, sliced almonds, ginger vinaigrette 7

Classic Greek Salad olives, feta, cucumber, tomato, roasted red pepper,
new potato, fried artichoke, lemon-shallot vinaigrette 8

Sesame Soba Noodle Salad edamame, bean sprout, scallion, spicy peanut
dressing 8.5

Chipotle Mango Salad mixed greens, grilled corn, jicama, avocado, queso
fresco, plantain chips, creamy chipotle dressing 9

★ *grilled chicken* 3 | *sautéed shrimp* 5 | *seared salmon* 6 ★

pushcart sandwiches

bu·ku Bacon Cheese Burger Carr Valley cave-aged cheddar, applewood
smoked bacon, chipotle-mayonnaise, toasted house-made sesame bun 8

Banh Mi pork, black forest ham, pâté, pickled carrot and daikon, chili, cilantro,
Vietnamese mayonnaise 8

Jamaican Jerk Chicken Sandwich grilled mango, crisp lettuce, pickled
onion, madras curry aioli 8.5

Falafel chick-pea fritters, house-made pita, tomato, cucumber, hummus,
tzatziki, tahini dressing 7

Philly Cheesesteak shaved sirloin, house-made cheese "whiz," bell peppers, onions 9

large plates

Korean BBQ shaved sirloin, sesame spinach, kim chi, hot mustard soy,
jasmine rice 15

Thai BBQ Snapper green papaya salad, chili, tamarind, jasmine rice 16

Massaman Curry green bean, cauliflower, golden raisin, jasmine rice 15

Vietnamese Crepe prawn, sausage, shiitake mushroom, bean sprout,
Thai basil, sweet vinegar 12

Sake-braised Short Ribs pickled daikon, black sesame, jasmine rice 14



on tap

Bell's Lager
Comstock, MI 4.5

Big Boss Blanco Diablo
Raleigh 5

Foothills People's
Porter Winston Salem 6

Lagunitas India Pale
Ale Petaluma, CA 6

Lone Rider Sweet Josie
Brown Raleigh 5

Seasonal Rotating Tap

beers from abroad

Amstel Light Holland 5

Beer Lao Dark Laos 5

Carib Lager Trinidad 4

Clausthaler n/a Germany 5

Negra Modelo Mexico 5

Sagres Bohemia Portugal 5

Tecate (can) Mexico 3.5

Tsingtao China 4

Viru Lager Estonia 5.5

Xingu Black Beer Brazil 5.5

stateside brews

Allagash White Maine 6

Bell's Amber Michigan 5

Big Boss Angry Angel
Raleigh 5

Dogfish Head 60-min.
I.P.A. Delaware 6

Duck-Rabbit Milk Stout
Farmville 5

Original Sin Cider
New York 5

Schlitz (can) Wisconsin 2

Smuttnose Robust
Porter New Hampshire 5.5

Stone I.P.A.
California 6