

# To Elevate Your Senses

The StaxX menu offers personalized, eco-chic meals stacked vertically in bamboo steamers

<b>Falafel Pita Pockets</b> - Parsley & Cilantro Spiked, Lettuce, Tomato, Tahini Sauce & Spicy Sambal Olek	\$12
<b>Grilled Spicy Wings</b> - Confit Chicken Basted in Buffalo Sauce, Melts in Your Mouth, Celery Sticks & Bleu Cheese Dressing	\$12
<b>Vegan Samosas</b> - Bite-Sized, Cumin-Scented Veg, Mom's Tamarind Chutney	\$10
<b>Coconut Shrimp</b> - Shrimp is not the word for these five Jumbo Gulf Prawns. Panko & Coconut, Sweet Chili Sauce	\$15
<b>Middle Eastern Mezzo</b> - Hummus, Kalamata Olives, Marinated Artichokes & Tomatoes, Pesto Pita Chips, Sumac Dusting, EVOO	\$10
<b>Double StaxX Chicken Wontons</b> - Crispy or Steamed, House Trifecta of Dipping Sauces	\$14
<b>Duo of Nizzas</b> - Hand-Stretched & Grilled Individual Naan Bread. Chef's Choice Daily	\$14
<b>SexX-ay Fries</b> - Cause Chef likes the name. Super Crisp Fries with Garlic, Shaved Parmesan, Chives & Lashings of Truffle Oil	\$8
<b>Salt &amp; Sichuan Pepper Calamari</b> - Sriracha Cocktail Sauce	\$12
<b>Fried Mushrooms</b> - Non-Hallucinogenic Favorite, Crispy with Horseradish	\$12
<b>Heirloom Tomatoes</b> - Ovoline Mozzarella, Fresh Basil, Smoked Sea Salt, Splash of EVOO	\$10

## C\*Rad Sliders

Try one of our Triple Plays  
Mini Brioche Buns with SexX-ay Fries  
Served as a Double StaxX.

## Wrapsody in Green

You'll get five super fresh Baby Gem lettuce leaves  
to have a go at it!

<b>Classic Kobe</b> - With Wisconsin Cheddar, Thick-Cut Applewood Bacon	\$14	<b>Jidori Chicken</b> - Thick-Cut Bacon Chips, Shaved Parmesan, Sun Dried Tomatoes, Caesar Dressing	\$13
<b>Lump Crabmeat</b> - Shrimp & Lobster Remoulade	\$14	<b>Seared Ahi Tuna</b> - Red Onions, Hot Kimchi, Bean Sprouts, Wasabi Crème Fraiche	\$14
<b>Garbanzo Veggie Patty</b> - Feta, Kalamata & Red Onion Relish	\$13	<b>Tandoori Paneer</b> - Pico De Gallo, Diced Cucumbers, Chopped Peanuts & Cool Sorrel Cream	\$13

**Trilogy** – You Name It Any 3 Appetizers for \$33 \$33

# Haute Teppan

Grill out in the cityscape of Chicago. We provide elevated ingredients, complements and sides, along with tabletop grills to sizzle!

	Americana \$25	Mexicana \$27	Mediterranean \$29
Blends	Garlic Thyme Rosemary	Cumin Coriander Cayenne	Garlic Lemon Parsley
Features	Sliced Steak Jidori Chicken Domestic Prawns	Sliced Steak Jidori Chicken Domestic Prawns	Sliced Steak Jidori Chicken Domestic Prawns
Complements	Horseradish Dipping Sauce Merlot Sauce Au Jus	Guacamole Fire Roasted Salsa Sorrel Sour Cream	Tzatziki Harissa Sauce Kalamata Tapanade
Sides	Whole Wheat Rolls French Fries	Corn & Flour Tortillas Borracho Black Beans	Hummus Baba Ghanouj Pita Pockets

## Sweet StaxX

- Chocolate Fondue** – Rich Chocolate Fondue Served Warm with a Variety of Dipping Items Including Pretzels, Fruit & Coconut Cake **\$14**
- Apple Pie Wontons** – Crispy Fried Wontons Filled with Apple Pie Compote Served with Caramel Dipping Sauce **\$10**
- Dessert Nachos** – Baked Honey Wheat Tortillas Drizzled with Chocolate Sauce with Sides of Tropical Fruit Salsa, Chantilly Cream & Pistachio Pastry Cream **\$14**
- Knickerbocker Glory** – A Generous Chocolate & Vanilla Sundae with Lashings of Chocolate Sauce & Sweet Cherry Wine Sauce **\$11**
- Raspberry Trifle Cake** – Layers of Pistachio Almond Cake Sandwiched with Raspberry Gelee & Vanilla Bean Bavarian Cream **\$ 10**
- Exotic Fruit Plate** – A Seasonal Variety of Ripe Fresh Fruit with Cool Vanilla Crème Fraiche **\$ 10**