

ROOSTERSPIN

STARTERS

EDAMAME 8

grilled or steamed green soybean

PORK BAO BUN 2pc 15

star anise/brown sugar cured pork belly, gochujang sauce, pickle

BEEF BAO BUN 2pc 14

bulgogi, lettuce, wasabi/eel sauce

HONEY BUTTER RICE BALL 15

korean gnocchi (tteok), honey butter, lemon

SCALLION PANCAKE 14

savory pancake, scallion (add shrimp 6)

DYNAMITE SHRIMP 16

mochiko fried shrimp, sweet & spicy sauce

TEMPURA CHEESECURDS 16

fried cheese curds, jalapeño sauce

FRIED CALAMARI 16

beer battered & golden fried calamari, zucchini, cucumber sour cream & gochujang sauce

CHICKEN TAQUITOS 17

chicken, glass noodle, mozzarella, sour cream, nori, cilantro-avocado sauce, roasted pepper salsa

ENTREES

GARLIC FRIED RICE 19

garlic, shrimp, scallop, calamari, scallion, onion, edamame **GF***

SEARED MISO RAMEN 20

chicken broth, pork chashu, scallion, red onion, seasonal vegetable, straight ramen noodle (soy egg \$2)

CREAMY ONION RAMEN 20

chicken broth, ginger-lemon chicken, scallion, blistered tomato, chili oil, straight noodle (soy egg \$2)

HOT STONEBOWL BIBIMBAP 26

bulgogi, zucchini, carrot, tofu, mushroom, egg, gochujang sauce

SALAD

(grilled chicken add 5 / shrimp add 7)

MANGO SALAD 14

romaine hearts, mixed greens, mango, sweet sesame dressing **GF***

KALE SALAD 15

honey wasabi vinaigrette, apple, pistachio, sesame seed **GF***

ROLLS

BUFFALO CHICKEN ROLL 18

spicy chicken strip, celery, cream cheese, buffalo hot sauce

SNOWCORN ROLL 19

tempura shrimp, mango, cucumber, avocado, crabmeat, corn, black tobiko, mayo dressing

SPICY TUNA ROLL 22

spicy tuna, crabmeat, masago, cucumber, yam/potato crisp **GF***

PULLED PORK SANDWICH 19

6-hour braised pork shoulder, lemon-tomato slaw, KBBQ sauce, pickle, onion rings (sub handcut fries \$4)

FRIED CHICKEN SANDWICH 20

fried chicken breast, brioche bun, coleslaw, honey-butter chip (sub handcut fries \$4) soy garlic **or** spicy soy garlic

KRAZE BURGER 21

beef, bulgogi, onion, pepper, cheese, tomato, lettuce, chef's special sauce, sesame bun, pickle fries (sub handcut fries \$4)

GRILLED SALMON 29

kimchi butter sauce, quinoa, candied sunflower seed, baby bok choy, scallion

SIGNATURES

ALWAYS DOUBLE FRIED CHICKEN

regular 25.99 (8 wings 2 drums)
large 29.99 (10 wings 3 drums)

fried twice in soybean oil to dissipate the fat leaving a light super crispy crust and a juicy meat.
choice: soy garlic | spicy soy garlic | half & half
(prep time 25 minutes)

available drums only or chicken finger platter

CAULIFLOWER WINGS 19

choice : soy garlic / spicy soy / half & half

SEASONAL VEGETABLES 11 (ask server)

ROOSTERSPIN FRIES 10 handcut fries, rosemary salt, spicy mayo

KIMCHI FRIES 12 seasoned fries, kimchi cheese sauce

MOCHI WAFFLE 15 sweet rice flour ***GF** blueberry syrup & butter (maple syrup \$4)

***GF - GLUTEN FREE option available upon request**

Korean Dictionary

KIMCHI - spicy & sour traditional fermented napa cabbage

BULGOGI - grilled beef marinated in soy sauce

TTEOK - Steamed rice cake with rice flour, a celebratory food

GOCHUJANG - savory & pungent fermented korean condiment made from red chili, rice, and soybeans. Traditionally naturally fermented over years in large earthen pots outdoors

BIBIMBAP - mixed rice before serving stirred in with all toppings of dish

20% gratuity applies to all parties 5 or more & also during live entertainment

ALWAYS DOUBLE FRIED®