



# BRUNCH | LUNCH

Gluten Free Vegetarian Vegan

Tuesdays - Fridays: 11AM - 3PM  
Saturdays & Sundays: 8AM - 3PM



Order Online: [www.akakitchenNOCO.com](http://www.akakitchenNOCO.com)

## APPS & SNACKS

PORK GREEN CHILI c \$5 | b \$7

HOUSE SAVORY 'STEAK' CHIPS \$4.50

WINGS with your choice of house-made blackberry BBQ sauce, Buffalo sauce or our house rub. **six: \$8 | twelve: \$14**

SIDE O FRIES \$3.50

\*These items may be served raw or under cooked based on your specifications or contains raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*

## BREAKFAST ENTREES

LOX IT UP BRUNCH TOAST \$11.50

- House smoked salmon, pickled onion, fried capers, goat cheese schmear on sourdough bread, sprinkled with house-made "everything" salt.

CALIFORNIA BURRITO \$9.50

- Scrambled eggs, guacamole, crema, tomatoes, American cheese, crispy potatoes, refried beans and choice of salsa roja or verde. Add bacon | \$2

CORNED BEEF SKILLET \$14.75

- House-smoked corned beef, two eggs\*, crispy potatoes, roasted peppers and onions, and lemon hollandaise\*

HUEVOS RANCHEROS \$9.50

- Large locally made, flour tortillas, homemade refried beans, pepper jack cheese, our famous pork green chili, two eggs\*, tomato, green onion and sour cream.

THE CHAMPION \$12

- Two eggs\*, toast, side of bacon and your choice of hash browns or breakfast salad.

A.K.A. B.E.L.T. SANDWICH \$11.25

- House-made egg salad, crispy bacon, greens and tomato on sourdough bread.

APPLE PIE CINNAMON ROLL \$9.25

- House-made cinnamon rolls with an apple butter cinnamon compote and almond cream cheese frosting.

\*Take and Bake To Go option available.\*

## LUNCH ENTREES

MONKEY BURGER \$13.75

- Half pound, all-natural beef patty\* with house made pickles, American cheese, A.K.A. sauce, sauteed onions and greens on a potato bun. Add bacon or bacon jam | \$2

GYRO \$13

- Grilled beef and lamb, pickled onion, farm fresh greens, tomato, lemon dill tzatziki, served on a telera roll.

SMOKED TURKEY SALAD SALAD \$11

- Farm fresh greens, house smoked turkey, mixed with fresh apples, celery, almonds, raisins, tossed with creamy dill dressing. Make it a sandwich | \$.50

REUBEN SANDWICH \$12

- House smoked corned beef, caraway kraut, sweet mustard sauce, pepper jack cheese on marble rye bread.

PORK CARNITAS TACOS \$12

- Beer and citrus braised pork carnitas tacos served on Tortilla Factory corn tortillas.

SALMON CEVICHE TOSTADA \$14

- Citrus marinated Atlantic salmon, cucumber, red onion and cilantro served on an open torta shell.

HOUSE SALAD \$8

- Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette. Add chicken | \$5

FRENCH DIP \$14.50

- Braised short rib, peppers, onions, smoked provolone, horseradish mayo, served with au jus.

SOUTHWESTERN TORTA BURGER \$14.75

- Southwestern seasoned half pound, all-natural beef patty, pepper-jack cheese, tomatillo verde salsa, guacamole, crema, and shredded greens on a talera roll. Add bacon | \$2

FISH N CHIPS \$13.50

- Hand-battered, fried Alaskan cod with A.K.A. fries and a side of A.K.A. sauce.

BEYOND PESTO BURGER \$14.25

- Vegan patty, garlic-pesto spread, oven roasted tomatoes, served on a potato bun.

PROSCIUTTO FLATBREAD \$14

- Prosciutto de parma, capicola, pesto, marinated tomato, peppercini and pickled onions with drizzled italian vinaigrette.