

mirra

Our menu has been created with all different combinations of world favors to match our vision, Be anyone. Be Anywhere.

SHAREABLES

WARM TORTILLA CHIPS V G \$13 Warm tortilla chips, house made avocado mousse, mild house salsa	TRUFFLE FRIES V G \$13 Crispy coated fries, Sabatino truffle oil drizzle, Sabatino truffle zest, micro-planed pecorino	PULLED PORK BAO BUNS N \$18 Gochujang braised pork shoulder, sriracha mayo, radish-fresh fennel slaw, Thai sweet chili
BIRRIA QUESADILLA G \$16 Tender slow-roasted beef shoulder marinated in guajillo peppers, oaxaca cheese, diced onions, chopped cilantro	GARLIC ROASTED PRAWNS G \$18 Slow-roasted, butter basted prawns, lemon beurre blanc, parsley	HOUSE MADE HUMMUS V \$16 Creamy hummus, tzatziki, dill, kalamata olives, crispy pita chips
OVEN BAKED PRETZEL BITES V \$14 Warm Bavarian pretzel bites, Cheddar and Jack beer cheese sauce	POTSTICKERS \$16 Choice of lemongrass chicken or vegetarian potstickers; black vinegar, soy, ginger, chili sauce dipping sauce	CHICKEN LETTUCE CUPS N \$20 Thai seasoned chicken, shaved carrots, cucumbers, crispy rice paper, sesame seeds, cilantro, chopped peanuts, housemade sweet Thai chili sauce
BONE-IN WING G \$18 Farm-raised wings with choice of Honey Sriracha, BBQ, or Bufalo, celery sticks and buttermilk ranch	FIRE GRILLED BBQ CORN RIBS V G VG \$11 Fresh Yakima Valley corn, grilled to order, smoked harissa basted, tzatziki dipping sauce	MEDITERRANEAN LAMB SKEWERS \$19 Seven-spiced lamb, peri-peri sauce, grilled pita, cucumber salsa, tzatziki dipping sauce

PLATTERS

TREASURE DASH \$55 Pulled Pork Bao Buns, Birria Quesadilla G , Bone-in Wings G , Truffle Fries V
MIRRA HOCKEY SMASH \$55 Grilled Prawns Seeds G , Mediterranean lamb skewers, Potstickers, Fired Grilled Corn Ribs V G VG
HYPER RHYTHM \$55 Potstickers, Fire Grilled Corn Ribs V G VG , House Made Hummus V , Warm Tortilla Chips V G

FLATBREADS

Handcrafted dough, three day fermentation - gluten-free dough substitution available

DOUBLE PEPPERONI \$21 Double pepperoni, red chili flake, oregano, provolone, marinara	VEGGIE V \$18 Roasted mushroom, zucchini, provolone, marinara	SHAKSHUKA V \$21 Spinach, basil, roasted peppers, onion, spiced harissa, feta, sunny egg
ITALIAN MEAT LOVERS \$22 Fennel sausage, ham, pepperoni, roasted peppers, provolone, pecorino	ISLAND BREEZE \$22 Ham, grilled pineapple, pickled jalapenos, onions, house marinara, provolone	MARGARITA V \$18 Fresh mozzarella, marinara, pesto, basil

TACOS

Three street tacos served with your choice of house made mild or spicy salsa
Available in corn, flour, or Keto tortillas
Add avocado \$2.50

CLASSIC CHICKEN TACOS \$18 Farm-raised Chilean grilled chicken, diced white onions, chopped fresh cilantro, fresh lime, and sliced radish
SPICY STEAK TACOS \$19 Chipotle marinated Snake River Farms wagyu steak, pickled red onions, chopped fresh cilantro, fresh lime, and sliced radish
CARNITAS TACOS \$19 Slow-roasted Snake River farm-raised pork shoulder, diced onions, fresh cilantro, fresh lime, and sliced radish
VEGETARIAN TACOS V \$18 Pan roasted bell peppers, zucchini, and mushrooms, topped with fresh avocado, diced onions, fresh cilantro

SLIDERS

+\$4 FRIES +\$6 TRUFFLE FRIES
Plant based Impossible™ meat substitute available

CLASSIC \$18 Snake River Farms kobe beef patties, american cheese, grilled onions, house burger sauce, house bread n butter pickles
BUTTERMILK FRIED CHICKEN \$19 Hand-breaded buttermilk fried chicken, sriracha aioli, shredded iceberg lettuce, house bread and butter pickles
PULLED PORK \$19 Slow roasted pork shoulder, tossed with Carolina mustard BBQ, topped with coleslaw and house bread and butter pickles
VEGETARIAN V \$18 Oven roasted portobello mushrooms, roasted peppers, and spinach tossed with a balsamic ginger vinaigrette

SOUP AND SALADS

Add Snake River Farms Wagyu Steak \$9
Add Grilled Salmon Filet \$8
Add Garlic Roasted Prawns \$8
Add Grilled Chicken \$7

CLAM CHOWDER \$10 Northwest clam chowder with celery, onions, cream, and thyme, served with oyster crackers
CAESAR SALAD \$14 Romaine hearts, anchovy caesar dressing, garlic breadcrumbs, pecorino cheese
GREEK SALAD \$16 Cherry tomatoes, sliced pepperoncini's, chopped cucumber, aged feta, kalamata olives, sliced red onion, oregano vinaigrette
CRISPY TOFU BOWL \$18 Bang Bang seasoned crispy tofu, cucumbers, radish, bean sprouts, edamame, avocado, edamame, avocado, sweet thai chili sauce

DESSERTS

All of our desserts are made to order

HOUSE CINNAMON SUGAR DOUGHNUTS V \$9 Warm cinnamon sugar coated doughnuts, choice of chocolate or caramel sauce	KEY LIME CHEESECAKE V \$13 Key Lime Cheesecake, fresh whipped cream, lime zest, flame basted in brown sugar	SKILLET COOKIE SUNDAE \$11 Cast iron skillet cookie topped with vanilla ice cream and chocolate sauce
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V Vegetarian **G** Gluten Free **N** Nuts/seeds **VG** Vegan

While we strive to accommodate all dietary needs, not all ingredients are listed on the menu, and cross-contact with allergens is possible due to shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item will be completely free of allergy.