

THE & SUNDRY

Food Menu

WELCOME TO THE SUNDRY FOOD HALL

Enjoy our curated collection of 14 individual restaurant concepts. Order from one or mix & match from multiple concepts. If you need a little help, our chef's have highlighted some of their favorites from each concept. Get comfortable & have some fun.

B.S. TAQUERIA

Modern Mexican

STARTERS

Chips and Salsa	5.95
Heirloom Corn Tortilla Chips, Salsa Roja <small>A, VT</small>	
Chips & Guacamole	12.95
Guacamole, Cotija, Pico de Gallo Heirloom Corn Tortilla Chips <small>A, D, VT</small>	
Chips, Salsa & Guacamole Combo	15.95
Salsa Roja, Guacamole, Cotija, Pico de Gallo Heirloom Corn Tortilla Chips <small>A, D, VT</small>	
Nachos	13.95
Heirloom Corn Tortilla Chips, Chorizo Cheese Sauce, Pico de Gallo, Escabeche Avocado Salsa <small>A, D</small>	

PLATOS ESPECIALES

Quesabirria	18.95
Lamb, White Onion, Cilantro, Consomé <small>A, D</small>	
Jerk Chicken Quesadilla	17.95
Jerk Chicken, Quesillo, Mango Pico de Gallo <small>A, D, G</small>	
Cali Burrito	18.95
Wagyu Flank Steak, Rice, Beans, Quesillo Guacamole, Crinkle Fries, Macha Aioli <small>A, D, G</small>	
The 'LRC' Burrito	12.95
Refried Lentils, Mexican Rice, Quesillo <small>A, D, G, VT</small>	

TACOS

Two Tacos per Order

Hand Pressed, Non-GMO, Corn Tortillas Add Rice & Refried Lentils +3.95	
Cauliflower al Pastor <small>A, VT</small>	13.95
Chicken <small>A, D</small>	14.95
Carne Asada <small>A</small>	18.95
Chorizo & Papas <small>A, D</small>	15.95

SIDES

Frijoles	6.95
Heirloom Domingo Rojo Beans <small>A, VT</small>	
Mexican Rice	5.95
Toasted Long Grain Rice Tomato Guajillo Sofrito <small>A, VT</small>	
Refried Lentils	6.95
French Lentils, Quesillo, Epazote <small>A, D, VT</small>	

DESSERT

Churros	9.95
Cinnamon Sugar, Mexican Chocolate Sauce <small>G, D, VT</small>	
Tres Leches	9.95
Italian Meringue, Macadamia Nut <small>G, D, N, VT</small>	

MIZUNARA

Japanese

HAJIME (STARTERS)

Edamame	6.00
Arashio Sea Salt (served warm) <small>vs, vg</small>	
Kara-Age	16.95
Japanese Fried Chicken, Housemade Teriyaki Shichimi Spice, Matcha Salt <small>A, G, S</small>	
Spicy* Kara-Age	17.95
Japanese Fried Chicken, Miso-Habanero Teriyaki, Shichimi, Matcha Salt <small>A, G, S</small> <small>*Very Spicy</small>	

MIZUNARA SIGNATURE EXPERIENCE

Speed Racer* <small>3 Piece Handroll</small>	25.95
Spicy Salmon Poke, Cured Konbu Katsuobushi-Furikake <small>A, G, F, S</small>	
Zuke-Maguro, Avocado, Tobiko <small>G, F, S</small>	
Yuzu Hamachi Ceviche Crispy Onion, Garlic-Panko <small>A, F, S</small>	
Godzilla* <small>5 Piece Handroll</small>	39.95
Spicy Salmon Poke, Cured Konbu Katsuobushi-Furikake <small>A, G, F, S</small>	
Zuke-Maguro, Avocado, Tobiko <small>G, F, S</small>	
Yuzu Hamachi Ceviche, Crispy Onion Garlic-Panko <small>A, F, S</small>	
Snow Crab, Shiso, Avocado, Tobiko Umami Mayo <small>SH</small>	
Grilled Unagi, Shiso, Cucumber Wasabi Tartare <small>SH, S</small>	

TEMAKI HANDROLLS

Spicy Salmon Poke*	10.95
Cured Konbu, Katsuobushi-Furikake <small>A, G, F, S</small>	
Zuke-Maguro*	10.95
Avocado, Tobiko <small>G, F, S</small>	
Yuzu Hamachi Ceviche*	10.95
Crispy Onion, Garlic-Panko <small>A, F, S</small>	
Snow Crab	11.95
Shiso, Avocado, Tobiko, Umami Mayo <small>SH</small>	
Grilled Unagi	10.95
Shiso, Cucumber, Wasabi Tartare <small>SH, S</small>	

MAKI ROLLS

Mizunara Crunchy Maki	19.95
Tempura Shrimp, Kani Kama Yum-Yum Sauce, Sweet Shoyu <small>G, S, SH</small>	
Real CA Maki	18.95
Snow Crab, Avocado, Kewpie, Tobiko <small>SH, F</small>	
Spicy Tuna Maki	14.95
Avocado, Cucumber, Tobiko <small>A, F, G, S</small>	
Vegi Maki	12.95
Cucumber, Bell Pepper, Kaiware Shiso, Avocado, Goma-Miso Sauce <small>G, S, VG</small>	
Sake Avocado Maki	12.95
Salmon, Avocado, Kaiware, Tobiko Sesame Seeds <small>SH, S, G, A</small>	

DHABA JI
Modern Indian

SMALL PLATES

Papri Chaat 13.95
Potato, Mint Chutney, Thai Chili
Lettuce Cups, and Fried Pani Puri
A, D, G, VT

Aloo Methi 6.95
Stir-Fried Potatoes, Methi, Mother Sauce
A, D, G, VT

CURRY & THINGS

Served with Basmati Rice

“Dhaba Ji” Tikka 24.95
Chicken Tikka, Tikka Masala, Cardamom
Kasoori Methi
A, D, E

Saag Paneer 19.95
Mustard Greens, Fenugreek, Spinach
Basmati Rice
A, D, VT

Market Veg Coconut Curry 19.95
Mustard Seed, Curry Leaves, Chili, Turmeric
A, VG

SIDES

Naan 4.95
Plain or Garlic
A, D, G, VT

Basmati Rice 4.95
Toasted Cumin, Lemon
VG

BARZOTTO
Italian

FOR THE TABLE

Focaccia with Pomodoro Sauce 11.95
Focaccia, Pomodoro
A, G, VT

Meatballs in Pomodoro Sauce 14.95
Meatballs, Guanciale, Short Rib, Diavoletti Chili
Pomodoro Sauce, Parmigiano
A, D, E, G

FRESH PASTA

Snail Shells alla Vodka 21.95
Creamy Tomato Sauce
Sheeps Milk Ricotta, Parmigiano
A, D, G, VT

Spaghetti & Meatballs 23.95
Crushed Tomato Pomodoro Sauce, Parmigiano
A, D, E, G

Spaghetti Pomodoro 19.95
Parmigiano, DV’s Garden Basil
A, G, VG

Campanelle e Funghi 22.95
Mushroom Ragu, Parmigiano
A, D, G, VT

Strozzapreti Pesto 19.95
Sorrel, Pistachio, Grana Padano
A, D, G, N, VT

Rigatoni Bolognese 23.95
Parmigiano Fonduta
A, D, G

Gluten Free/Vegan Penne Pasta 18.95
Pine Nut Pesto, Nutritional Yeast
VG, A, N, GF

ENJOY THE SUNDRY AT HOME!
ORDER DELIVERY: THESUNDRYLV.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE HAPPY HOAGIE
Sandwiches & Salads

SANDWICHES

Italian 15.95
Prosciutto, Mortadella, Coppa, Salami
Provolone, Lettuce, Onion, Giardiniera A, D, E, G

Grilled Chicken Banh Mi 15.95
Cucumber, Jalapeño, Chili, Cilantro,
Pickled Daikon & Carrot, Maggi Mayo A, D, E, G

Roasty Toasty Beef 16.95
Cheddar, Horseradish Cream
Crispy Jalapeños, Onion Roll A, D, G

Happy Turkey Club 16.95
Smoked Turkey Breast, Nueske’s Bacon
Avocado, Pepper Jack, Roasted Tomato
Shredded Lettuce Pickled Fresno Chili
Pesto Mayo A, D, G

Sourdough Grilled Cheese 12.95
Pepper Jack, Cheddar, Provolone D, G

Veggie Sandwich 12.95
Avocado, Roasted Tomato, Cucumber
Pickled Carrot & Daikon, Radish Sprouts
Pepper Jack, Basil Mayo A, D, G, VT

HEARTY SALADS

Add:
Chicken +9.95 | Shrimp +12.95 | Salmon +10.95 | Steak +14.95

Italian Chop 15.95
Romaine, Radicchio, Provolone, Giardiniera
Salumi, Castelvetroanos, Red Wine Vin A, D

Sundry Caesar 14.95
Baby Romaine, House Caesar Dressing
Focaccia Croutons, Parmesan A, D

Thai Beef Salad 18.95
Grilled Picanha, Romaine, Thai Herbs
Tomato, Cucumber, Peanuts, Spicy Dressing A, N

Chinese BBQ Chicken 16.95
Napa Cabbage, Carrot, Orange, Cashews
Crispy Wontons, Sesame Vin A, N

SIDES

“Sort of Hawaiian” Macaroni Salad 6.95
Pasta Shells, Fried Spam, Aloha Sauce
Red Pepper, Carrot, Scallion A, D

‘Esquites’ Salad 6.95
Grilled Corn, Cotija Cheese, Lime, Tajin, Corn Nuts
A, D

House Giardiniera 2.95 2oz | 8.95 8oz
Spicy or Regular A

BAR OYSTERETTE
Seafood

CHILLED OYSTERS*

Oysters 1/2 dz 23.95 | 1 dz 47.95
Chef’s Selection of East & West Coast
Served with Gin Cocktail Sauce
Champagne Mignonette, Fresh Horseradish

APPETIZERS

Smoked Amberjack Dip 13.95
Trout Roe, Pickled Onions, Chives A, D, G

Pimento Cheese Dip 12.95
Sharp Cheddar, Piquillo Pepper
Shrimp Chips, BBQ Pork Rinds A, D

Maine Lobster Roll 38.95
Tarragon Tartare Sauce, Lemon
Split Top Bun, House Dill Chips A, D, E, SH

Cherrystone Clam Chowder 13.95
Neuske’s Bacon, Dill-Cheddar Biscuit A, D, SH

Cheddar Biscuits 9.95
2 Warm Cheddar-Bacon Biscuits, Smokey Peach Butter
G, D

EASY SLIDER

Burgers & Fries

SLIDERS*

Potato Bun & Pickle

Combo Served with 2 sliders, 1 Side, & 1 Sauce

Easy Slider 4.95 | 15.95 combo

Add Bacon or Avocado +2 | Bacon Marmalade +1

House Ground Beef, Sweet Onion, Fried Onion

A, D, G

Easy Cheeseburger 4.95 | 15.95 combo

Add Bacon or Avocado +2 | Bacon Marmalade +1

American Cheese, Sweet Onion, Fried Onion

A, D, G

Peanut Butter-Bacon 5.50 | 15.95 combo

PB, Bacon, American Cheese

A, D, G, N

Turkey 4.95 | 14.95 combo

Pepper Jack, Avocado, Sweet Onion

A, D, G

Maitake Mushroom 5.50 | 15.95 combo

Gochujang Glaze, Kimchi Slaw

A, G, VT

Crab Cake 9.95 | 24.95 combo

Tarragon Aioli, Pickle

A, G, S, F

SIDES

Crinkle Fries VG 5.95

Crinkle Sweet Potato Fries VG 5.95

SAUCES

Ranch D, VT .95

Pickle Ketchup A, VG .95

Bacon Marmalade A 1.95

KOWBIRD

Southern Fried Chicken

COMBO PLATES

Served with your choice of a side and Bird Sauce

Southern Bird Combo 17.95

Original, Housemade Pickles

A, D, E, G

Nashville Hot Bird Combo 17.95

Dried Chilis, Housemade Pickles

A, D, E, G

Tender Combo 17.95

4 Piece Chicken Tenders (Southern or Hot)

Housemade Pickles

A, D, E, G

SIDES

Side of Fries Bird Sauce VG 5.95

Mac & Cheese A, D, G, VT 9.95

Slaw 4.95

Green Cabbage, Slaw Dressing

A, E, G

Dirty Fries 14.95

Fries, Chopped Chicken, Grilled Onions

Bird Sauce (Southern or Hot)

A, D, E, G

CHECK OUT OUR EVENTS
& WEEKLY HAPPENINGS



PETIT PESO

Modern Filipino

PICK A MEAL

Bowl 17.95

Choice of 1 Entrée & 1 Side

Plate 19.95

Choice of 2 Entrées & up to 2 Sides

ENTRÉES

Beef Kare Kare +2.95

Peanut Sauce, Salsa Macha, Long Beans

A, G, PN

Beef Mechado +2.95

Filipino Stew, Carrots, Potatoes, Peas

Scallion Gremolata

A, G, S

Braised Chicken Adobo

Coconut Milk, Chicken Skin, Garlic Chips

Pork Sisig

Pickled Tomatillo, Thai Chilis, Cured Egg Yolk

A, E, G, S

PESO FAVORITES

Pork Lumpia 13.95

Pork, Soy, Garlic

A, S, VT

Tocino Jam Empanada 8.95

Sweet Cured Pork Empanada

A, D, E, G, S

Grilled Pork Skewers (2 pc) 9.95

Hoisin, Soy, Garlic

A, G, S

Chicken Skewers (2 pc) 10.95

Ginger, Garlic, Calamansi

A

SIDES

Seasonal Vegetable Pancit G, S, VT 7.95

Koshihikari White Rice VG 5.95

Mixed Greens 6.95

Yuzu Vinaigrette

VG

DESSERT

Taho 8.95

Silken Tofu, Arnibal, Tapioca Pearls, Cacao Nibs

VG

SOUL BELLY

BBQ

LAUNCHING LATE FEBRUARY

COMBO PLATE

1 Meat & 1 Side BBQ Plate 18

THE PIT

Texas Brisket ½ lb 19 | 1 lb 38

Pulled Pork ½ lb 12 | 1 lb 24

Smoked Turkey Breast ½ lb 14 | 1 lb 28

Hatch Chili & Cheddar Hot Link 9

Burnt Ends ½ lb 20

Get 'em While We Have Them

Smoked Portobello Mushrooms 9 for 2

Chimichurri

A, VT

SIDES

Texas Ranch Baked Beans sm 7.25 | lg 11.50

Pinto & Black Eyed Peas, Bacon

A

Creamy Coleslaw E, VT sm 7.25 | lg 11.50

Warm Cornbread 7

Honey Butter

D, E, VT

B&B Pickles 2.50

A, VG

DESSERT

Banana Pudding 8.50

Nilla Wafers, Praline, Bourbon Cream

D, E, G, VT

KAVOS COASTAL GREEK GRILL

Greek

TRADITIONAL SPREADS & STARTERS

Tzatziki	7.95
Yogurt, Cucumber, Garlic <small>A, D, VT</small>	
Hummus	7.95
Chick Peas, Tahini, Lemon <small>A, VG</small>	
Tirokafteri	7.95
Imported Feta, Spicy Roasted Peppers <small>A, D, VT</small>	
Trio of Spreads	17.95
Pita <small>A, D, VT, G</small>	
Grilled Med Octopus	19.95
Marinated Great Northern Beans, Red Onion Capers <small>A, SH</small>	
Crispy Calamari "Rigani"	15.95
Wild Oregano, Capers Aioli <small>A, SH</small>	

MARKET

Our fish and seafood selections are flown in daily and sourced responsibly from pristine waters from around the world. All Market selections are simply grilled and finished with wild oregano, lemon and extra virgin olive oil.

Sea Bass (Mediterranean) <small>F</small>	38.95
Salmon (Norway) <small>F</small>	27.95
Jumbo Shrimp (Gulf) <small>SH</small>	21.95
Marinated Chicken Skewers	19.95

PLATES

Classic Plates	
Select from Market, 1 Salad and 1 Side <small>A, E, G, VT</small>	

SALADS

Select from Market	
Chopped Greek	
Romaine Hearts, Tomato, Kalamata Olive Red Onion, Feta, Red Wine Vin <small>A, D, VT</small>	
Athenian Slaw	
Green Cabbage, Carrot, Soft Herbs, Citrus Toasted Hazelnut, Honey Citronette <small>A, N, VG</small>	

A LA CARTE

Pita <small>VT, G</small>	3.95
Chopped Greek	11.95
Romaine Hearts, Tomato, Red Onion Kalamata Olive, Feta, Red Wine Vin <small>A, D, VT</small>	
Athenian Slaw	7.95
Green Cabbage, Carrot, Citrus, Soft Herbs Toasted Hazelnut, Honey Citronette <small>A, N, VG</small>	
SIDES	
Greek Potatoes <small>A, VG</small>	6.95
Lemon Rice <small>A, VT</small>	6.95
Grilled Broccolini <small>A, VG</small>	8.95

FOUR CORNERS

Detroit-Style Pizza

DETROIT RED

Classic Cheese	4 SQ 14.95 8 SQ \$22.95
Mozzarella, Mild Cheddar, Tomato Fondue, Fresh Basil <small>G, D, VT</small>	
Pepperoni	4 SQ 18.95 8 SQ \$28.95
Mozzarella, Tomato Fondue, Pepperoni Cups, Pickled Peppers, Hot Honey <small>G, D</small>	
Meatball	4 SQ 18.95 8 SQ \$28.95
Mozzarella, Meatballs, Tomato Fondue, Ricotta <small>G, D</small>	
Alla Vodka	4 SQ 14.95 8 SQ \$22.95
Mozzarella, Alla Vodka Sauce, Ricotta Fresh Basil <small>G, D, VT</small>	

DETROIT WHITE

Pesto	4 SQ 14.95 8 SQ \$22.95
Mozzarella, Pine Nut Pesto, Parmesan <small>G, D, N, VT</small>	
Funghi	4 SQ 16.95 8 SQ \$26.95
Mozzarella, Parmesan, Lemon Truffle-Mushroom Ragout, Parsley <small>G, D, VT</small>	
Italian Sausage & Broccoli	4 SQ 18.95 8 SQ \$28.95
Mozzarella, Fennel Sausage Grilled Broccolini, Calabrian Chili Oil <small>G, D</small>	
Meaty Hawaiian	4 SQ 18.95 8 SQ \$28.95
Mozzarella, Wood-Fired Pineapple, Bacon Grilled Teriyaki Spam, Red Onion, Jalapeno <small>A, G, D</small>	

GARLIC BREAD PARM HEROES

All Sandwiches Feature Fresh Burratta, Parmesan Tomato Fondue, Basil on Toasty Garlic Bread

Select from:	
Meatball <small>G, D</small>	14.95
Chicken Tenders <small>G, D</small>	15.95
Fresh Cut Mozzarella Sticks <small>G, D</small>	14.95
Grilled Broccolini <small>G, D</small>	12.95
SIDES	
Fresh Cut Mozzarella Sticks	8.95
Tomato Fondue <small>G, D, VT</small>	
Buttery-Crispy Garlic Bread	5.95
<small>G, D, VT</small>	
Pepperoni Cups	8.95
Tossed with Calabrian Chili & Hot Honey <small>D</small>	

KIDS CORNER

Sourdough Grilled Cheese	12.95	The 'LRC' Burrito	12.95
Pepper Jack, Cheddar, Provolone <small>D, G</small>		Refried Lentils, Mexican Rice, Quesillo <small>A, D, G, VT</small>	
Cheese Pizza	4 SQ 12.95	Quesadilla	8.95
Mozzarella, Mild Cheddar, Tomato Fondue <small>G, D, VT</small>		Quesillo <small>D, G, VT</small>	
Tender Combo	17.95	Pork Lumpia	13.95
4 Piece Chicken Tenders (Southern or Hot) Housemade Pickles <small>A, D, E, G</small>		Pork, Soy, Garlic <small>A, S, VT</small>	
Mac & Cheese	9.95	Seasonal Vegetable Pancit	7.95
<small>A, D, G, VT</small>		<small>G, S, VT</small>	
Easy Slider	4.95 15.95 combo	Athenian Slaw	7.95
Add Bacon or Avocado +2 Bacon Marmalade +1		Green Cabbage, Carrot, Soft Herbs, Citrus Toasted Hazelnut, Honey Citronette <small>A, VG</small>	
House Ground Beef, Sweet Onion, Fried Onion <small>A, G</small>		Aloo Methi	6.95
Snail Shells or Spaghetti	9.95	Stir-Fried Potatoes, Methi, Mother Sauce <small>A, D, G, VT</small>	
Pomodoro Sauce or Cultured Butter <small>D, G, VT</small>		Naan	4.95
		Plain or Garlic <small>A, D, G, VT</small>	
		Crinkle Fries	3.95
		<small>VG</small>	

DESSERT

SMITTEN

Made-to-Order Ice Cream

ICE CREAM FLAVORS

sm 6.95 | md 8.95 | pint 13.95

Chocolate Ganache

Rich 61% Guittard Chocolate Melted into Milk & Cream

Salted Caramel

Golden Caramel Churned with Kosher Salt, Milk & Cream

Brookies 'N Cream

Brownies + Cookies Folded into Sweet Cream

Cookie Dough W/Pretzels & Choc Chips

Sweet & Salty Morsels in Malted Brown Sugar Ice Cream

TOPPINGS

1.50

Caramel Sauce D, VT

Strawberry Sauce VG

Chocolate Sauce D, VT

Fresh Whipped Cream D, VT

Cookie Dough Chunks D, G

Chocolate Coated Rice Krispies G, VT

Brownie Bites D, E, G

Natural Rainbow Sprinkles VT

Toasted Almonds N

FRESH WAFFLE 3

House Made Waffle Bowl

D, G

Cone

D, G

SUNDAES

Dough My Goodness

10.95

A Scoop of Cookie Dough Ice Cream, Cookie Dough Chunks, Chocolate Sauce

Whipped Cream Served in a Fresh Waffle Bowl D, E, G, VT

Design Your Own

10.95

Select an Ice Cream Flavor, +3 toppings, Served in a Fresh Waffle Bowl D, E, G, VT

SAINT HONORÉ

Couture Doughnuts

Chocolate Crème Brûlée

6.95

Chocolate Crème Brûlée, Caramelized Sugar

D, E, G

The Cannoli

6.95

Classic Doughnut, Chocolate Ganache, Topped with a Cannoli Stuffed with Ricotta, Sugar, Cream, and Chocolate Chips

D, G

Maple Glazed with Pearls

5.95

Classic Ring Donut, Maple Icing, Chocolate and Vanilla Pearls

D, E, G

Strawberry Sprinkled

5.95

Classic Ring Donut, Strawberry Icing, Rainbow Sprinkles

D, E, G

Funfetti

4.95

Vanilla Bean Pastry Creme, Rainbow Sprinkles

VG, GF

Seasonal Doughnuts

6.95

Mix and Match Box (6 pcs)

35

B.S. TAQUERIA

Modern Mexican

Churros

9.95

Cinnamon Sugar, Mexican Chocolate Sauce

Tres Leches

9.95

Italian Meringue, Macadamia Nut

PETIT PESO

Modern Filipino

Taho 8.95

Silken Tofu, Arnibal, Tapioca Pearls, Cacao Nibs

VG

SOUL BELLY

BBQ

LAUNCHING LATE FEBRUARY

Banana Pudding

8.50

Nilla Wafers, Praline, Bourbon Cream

D, E, G, VT