

SAVOR BETHESDA

DINNER MENU | \$35 PER PERSON | ENTIRE TABLE MUST PARTICIPATE

TO START

CHOICE OF ONE

GF DRAGON ROLL

tempura broccoli, spinach, avocado, spicy unagi

KIMCHI BAO

chick'n fried mushrooms, gochujang

GF CRISPY RICE

spicy ahi watermelon, avocado

GF TATER TOTS

torched miso, kimchi, korean chili flake, cilantro, thai basil

MAIN COURSE

CHOICE OF ONE

VODKA PIZZA

tomato cream, cashew mozzarella, basil pesto, chili bomba

SPAGHETTINI CARBONARA

mushroom bacon, smoked tempeh, cracked pepper, nooch

SPICY RIGATONI

tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

UDON NOODLES

truffle mushroom cream

HOUSE BURGER

cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce
served with fries or side salad

DESSERT

GF KEY LIME CHEESECAKE

whipped cream, lime zest, graham cracker crust

CHOCOLATE BROWNIE

vanilla ice cream, amarena cherry, peanuts, chocolate fudge

GF gluten friendly  contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.