



Octane InterLounge

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Greens

ITEM	PRICE
Octane Salad Spring mix, gala apples, dried cherries, gorgonzola, candied walnuts, honey balsamic dressing.	\$14.00
Low Country Spring greens, orange supremes, toasted almonds, dried cranberries, lemon poppyseed dressing.	\$9.00
Salmon Salad Scottish salmon, red and green cabbage, carrots, scallions, roasted peanuts, orange basil vinaigrette.	\$16.00
Sands Soup and salad served with bread and butter.	\$12.00
Caesar Romaine, croutons, Parmesan, kalamata olives, caesar dressing.	\$11.00
Tuna Ponzu Seared ahi tuna, house pickles, pickled carrots, cilantro, almonds, ponzu dressing.	\$17.00

Hand-Helds

ITEM	PRICE
Cuban Mojo pork, swiss cheese, onions, house pickles, yellow mustard, garlic mayo on a ciabatta roll.	\$12.00
Father's Smoked turkey, swiss cheese, yellow mustard, garlic mayo on sourdough.	\$10.00
Grilled Cheese American cheese, Parmesan cheese, swiss cheese on sourdough.	\$9.00
Southwest Quesadilla Roasted corn and black beans, mozzarella, queso, flour tortilla.	\$9.00
Chicken Bahn-mi Sriracha chicken, pickled carrots, cilantro, radish and cucumber relish, soy mayo on ciabatta roll.	\$13.00
Beyond Bao Fried beyond patty, red pepper aioli, marinated greens.	\$14.00
Ginger Pig Bao Chimichurri pork, pickled red cabbage, queso, yellow mayo.	\$13.00
Garlic Mushroom Sammie With pesto goat cheese spread, fried brussels sprouts on sourdough.	\$11.00
Hawaiian Burrito Pulled pork, pepper jack, mozzarella, grilled pineapple, jasmine rice, spicy mayo, sweet chili sauce, flour tortilla.	\$12.00

Burgers

ITEM	PRICE
Octane American cheese, roasted onions, iceberg lettuce, roma tomatoes, house pickles, octane sauce.	\$14.00
Atomic Pepper jack, red pepper and jalapeño relish, spicy mayo. Spice level: mild, med or hot.	\$13.00
Blue Note Gorgonzola, whole grain mustard, garlic aioli.	\$13.00
Budokan White cheddar, grilled pineapple, roasted red onion, teriyaki aioli. Spice level: mild, med or hot.	\$14.00

Bowls

ITEM	PRICE
Salmon Curry Scottish salmon, carrots, asparagus, ginger garlic jasmine rice with red curry coconut sauce.	\$17.00
Pulled Pork Ramen Fried pulled pork, soy egg, pickled red cabbage, bacon, scallions, roasted onions, sesame miso broth.	\$15.00
Seafood Pasta Black tiger shrimp, crab meat, housemade pasta, Parmesan garlic butter sauce, Italian parsley.	\$22.00
Thai Noodles Carrots, pea pods, broccoli, scallions, peanuts, fettuccine noodles, Thai teriyaki sauce. Spice level: mild, medium or h...	\$10.00
Mac and Cheese Cavatappi, sautéed chicken, panko bread crumbs, sun-dried tomato pesto cheese sauce.	\$14.00

Sweets

ITEM	PRICE
Chocolate Nachos Fried flour chips, chocolate mousse dip, candied walnuts.	\$9.00
Nutella and Peanut Butter Bao With fried cinnamon sticks.	\$8.00
Chocolate Crepe Cake With blueberry compote.	\$11.00

Small Plates & Starters

ITEM	PRICE
Ginger Pig Bao Chimichurri pork, pickled red cabbage, queso, yellow mayo.	\$12.00
McKenna Farms Brat Plate Mckenna farms cheddar and beer bratwurst, house pickles, miso mustard.	\$10.00
Sesame Fried Chicken Bao House fried chicken, pickles, soy mayo, sesame.	\$13.00
Southwest Quesadilla Roasted corn and black beans, mozzarella, queso, flour tortilla.	\$9.00
Pork Dumplings (5 pcs. Steamed of pan fried) housemade pork dumplings served with ponzu, sriracha raspberry and coconut teriyaki sauces...	\$12.00
Nachos Sriracha cheese sauce, chili beans, pickled jalapeños, roma tomatoes.	\$10.00

Greens

ITEM	PRICE
Low Country Spring greens, orange supremes, toasted almonds, dried cranberries, lemon poppyseed dressing.	\$9.00
Tuna Ponzu Seared ahi tuna, house pickles, pickled carrots, cilantro, almonds, ponzu dressing.	\$17.00
Salmon Scottish salmon, red and green cabbage, carrots, scallions, roasted peanuts, orange basil vinaigrette.	\$16.00

ITEM	PRICE
Octane Salad Spring mix, gala apples, dried cherries, gorgonzola, candied walnuts, honey balsamic dressing.	\$14.00
Caesar Romaine, croutons, Parmesan, kalamata olives, caesar dressing.	\$11.00
Burgers	
Blue Note Gorgonzola, whole grain mustard, garlic aioli.	\$13.00
Octane American cheese, roasted onions, iceberg lettuce, roma tomatoes, house pickles, octane sauce.	\$15.00
Atomic Pepper jack, red pepper and jalapeño relish, spicy mayo. Spice level: mild, med or hot.	\$13.00
Hand-Helds	
Hawaiian Burrito Pulled pork, pepper jack, mozzarella, grilled pineapple, jasmine rice, spicy mayo, sweet chili sauce, flour tortilla.	\$12.00
Garlic Mushroom Sammie With pesto goat cheese spread, fried brussels sprouts on sourdough.	\$11.00
Cuban Mojo pork, swiss cheese, onions, house pickles, yellow mustard, garlic mayo on a ciabatta roll.	\$12.00
Father's Smoked turkey, swiss cheese, yellow mustard, garlic mayo on sourdough.	\$10.00
Meat & Potatoes	
Modern TV Flank steak, herbed potatoes, sweet corn, lemon cream sauce.	\$24.00
Pork Chop Bone-in pork chop, mashed potatoes, gala apples, roasted scallions, garlic brown butter sauce, pickled red onions.	\$28.00
Bachelor 4 oz. beef tenderloin, potato gratin, Brie croquette, espresso cabernet sauce.	\$25.00
Bowls	
Seafood Pasta Black tiger shrimp, crab meat, housemade pasta, Parmesan garlic butter sauce, Italian parsley.	\$22.00
Thai Noodles Carrots, pea pods, broccoli, scallions, peanuts, fettuccine noodles, Thai teriyaki sauce. Spice level: mild, medium or h...	\$10.00
Salmon Curry Scottish salmon, carrots, asparagus, ginger garlic jasmine rice with red curry coconut sauce.	\$17.00
Mac and Cheese Cavatappi, sautéed chicken, panko bread crumbs, sun-dried tomato pesto cheese sauce.	\$14.15

ITEM	PRICE
Nutella and Peanut Butter Bao With fried cinnamon sticks.	\$8.00
Cereal Brûlée With frosted cornflakes.	\$7.00
Chocolate Crepe Cake With blueberry compote.	\$11.00
Chocolate Nachos Fried flour chips, chocolate mousse dip, candied walnuts.	\$9.00