

BRUNCH

free-flowing cocktails and small plates

\$40 per guest + tax and gratuity

BRUNCH COCKTAILS

BLOODY MARY	13
MIMOSA TRADITIONAL	12
MANGO MIMOSA	12
LYCHEE BELLINI	12
SAKE SANGRIA	13
PASSION PLANTATION PUNCH	14
PEACH & BOURBON TEA	14

BRUNCH PLATES

ROASTED TOMATO-CHORIZO SCRAMBLED EGGS	7
OAXACA CHEESE-SCALLION SCRAMBLED EGGS	7
SPINACH TOMATO SCRAMBLED EGGS	7
FRENCH TOAST roasted pineapple preserve	6
YO! WAFFLES toasted sesame syrup	7
CHILAQUILES Mexican cheese / salsa roja / fried egg	6
FRUIT & GRANOLA yuzu yogurt / seasonal fruit preserves	8
SWEET & SPICY BACON	5
YUKON GOLD TOSTONES	5

COLD PLATES

CHICKEN SALAD greens / cabbage / cashew / date / tamarind vinaigrette	8
HIJIKI SEAWEED SALAD apple / carrot / seaweed / daikon / ginger vinaigrette	7
SUSHI ROLL spicy tuna roll / vegetable roll	10
TORTILLA SALAD mixed greens / house made ranch / corn tortillas	8

HOT PLATES

HOUSE GROUND BEEF BURGER tomatoes / lettuce / red chile / pickle / manchego cheese	9
BACON FRIED RICE kimchi / scallion / egg	7
HOUSE GROUND MEATBALLS kaffir lime-tomato sauce / herbs	9
COD SLIDERS crispy tomato / rémoulade sauce	9
CRUNCHY SHRIMP lemon sake aioli / sesame / scallion / masago	10
CRAB WONTONS yuzu sriracha	9
FALAFEL LETTUCE WRAP slow-roasted chipotle-tomato / cucumber / onion / yogurt	6
WOK-SEARED CAULIFLOWER	5

max 2 hours per table | brunch must be enjoyed by whole party

18% gratuity will be added to parties of 6 or more

while very tasty, consumption of raw or partially cooked foods may be hazardous to your health
please notify your server of any allergies that might affect you during your meal, including nuts & shellfish