

BOTTOMLESS BRUNCH

UNLIMITED SMALL PLATES
FREE-FLOWING BRUNCH COCKTAILS

\$39 per guest, \$10 for children 10 and under Saturday
& Sunday | 10am - 3pm (last seating at 2pm)

COFFEE, TEA & JUICE

ORANGE JUICE 4
GRAPEFRUIT JUICE 4
LEMONADE 4
STRAWBERRY OR MANGO LEMONADE 5
COFFEE 4
HOT TEA 4
CAPPUCCINO 4
ESPRESSO 4.50
VOSS STILL WATER / VOSS SPARKLING WATER 7

GUACAMOLE

TRADITIONAL 14
serrano / tomato / red onion / cilantro
SPICY JUMBO LUMP CRAB 18
ginger / yuzu / cilantro / thai basil

CEVICHE / SUSHI / SALAD

SHRIMP CEVICHE
seasonal melon / basil
shaved red onion / thai chili
HOUSE CURED SALMON ROLL
roasted red pepper cream cheese
cucumber / grilled scallion
VEGETARIAN ROLL
grilled asparagus / avocado
mushroom / lemon sake aioli / tempura crunch
GIVE & TAKE SALAD
togarashi pecan / orange / cabbage
piloncillo-ginger vinaigrette
*(GF - no vinaigrette / wonton)
BEEFSTEAK TOMATO SALAD
frisee / grilled panela cheese
shiso gremolata / bonito vinaigrette

DIM SUM & ANTOJITOS

EDAMAME SALTED
CARNITAS PORK TACOS
guacamole / corn tortilla / pickled onion
THAI CHICKEN EMPANADAS
chile poblano / oaxaca cheese / mango salsa
BACON & SCRAMBLED EGG STEAMED BUNS
salsa verde / oaxaca cheese / house cured bacon
JAPANESE CHICKEN MEATBALLS
teriyaki glaze / sesame
ACHIOTE - HOISIN PORK AREPAS
corn masa / avocado / crema fresca

BRUNCH COCKTAILS

BLOODY MARY
vodka / house-made mix
BLOODY MARIA
tequila blanco / house-made mix
SAKE SANGRIA
sake / red wine / triple sec / fruit juice
blackberry liqueur
MIMOSA TRADITIONAL
sparkling wine / orange juice
PASSION FRUIT MIMOSA
sparkling wine / passion fruit purée
GUAVA MIMOSA
sparkling wine / guava purée
POMEGRANATE MIMOSA
sparkling wine / pomegranate syrup

BRUNCH PLATES

CITRUS CURED SALMON BENEDICT
rice cake / home-made kimchi / sriracha hollandaise
CHILAQUILES
fried egg / pickled onion / salsa verde
cotija / crema / corn tortilla
*can be vegetarian
CRISPY TOFU
baby bok choy / bean sprouts / cilantro
ginger / sesame sweet chili
*(GF - no soy / sweet chili)
BACON FRIED RICE
scrambled egg / kimchi / scallion
*(GF - no kimchi / soy)
HOUSE CURED BACON & EGGS
ancho cured bacon / black bean / pico de gallo
PORK BELLY & POBLANO HASH
poached egg / new potato / salsa verde / pickled onion
LOBSTER-CHIPOTLE GRITS
bacon / scallion / tomato
BACON ROASTED BRUSSELS SPROUTS
szechuan peppercorn / oyster sauce
*(GF - no oyster)
AGAVE NECTAR INFUSED SEASONAL FRUIT
citrus whipped requeson / mint
PLANTAINS
crema fresca / chipotle
PLUM WINE CUSTARD BREAD PUDDING
golden raisins / caramel sauce
TONKATSU PORK CUTLET
crispy pork tenderloin / poached egg
jasmine rice / togarashi aioli / katsu sauce
SAUVECITO CORNBREAD
sautéed mushroom / black garlic gravy
KOREAN FRIED CHICKEN
fermented chile (gochujang)

unlimited small plates must be enjoyed by entire table.
consumption of raw or partially cooked foods, although quite tasty,
may be hazardous to your health