

# brunch

## appetizer

### **pommes frites** | 8

fresh fried potatoes tossed in special seasoning served with wasabi mayo

### **\*spicy tuna tower** | 14

marinated ahi with avocado salad, wasabi tobiko, wonton crisp

### **spring rolls** | 9

hand-made vegetable rolls with vermicelli noodles served with a cilantro mint sauce

### **sweet & spicy crispy pork eggrolls** | 10

sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce

### **chipotle-coconut curry chicken**

#### **skewers** | 11

spicy peanut sauce, fresh cilantro and sake pickled onions

### **chicken & lettuce hand wraps** | 12

stir-fried ground chicken, peanut, and vegetables with fresh crisp lettuce and coconut-curry sauce

### **grilled steak bites** | 13

pepper crusted grilled flat iron with sautéed shiitake mushrooms, Danish blue cheese, baby greens and balsamic reduction

### **greens** (add chicken, shrimp or tofu \$6, steak \$8)

#### **house salad** | 8

mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette

### **honey-black pepper spinach** | 10

spinach, fried wonton threads, baked goat cheese puffs and sliced mango

### **strawberry chili** | 9

butter leaf lettuce, fresh strawberries, creamy sweet chili cilantro dressing, candied pecans and shaved red onion

### **sesame-ginger caesar** | 8

baby artisan romaine with fried wontons, a house-made caesar dressing, sweet soy and a sesame parmesan crisp

### **alaskan tofu and quinoa** | 13

red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews

## soups

### **banana and lemongrass soup**

with deviled crab and curried eggplant  
cup 5 / bowl 8

### **soup of the day**

ask server  
cup 5 / bowl 8

For split plates add \$4

Parties of 6 or more are subject to an 18% gratuity

*\*Consuming raw or undercooked fish or meats may increase your risk of foodborne illness*

## brunch menu

(with breakfast potatoes)

### **hot mess** | 13

2 sausage patties, fried eggs, gravy, cheese, sriracha and your choice of biscuits, english muffin or sourdough toast

### **eggs benedict** | 13

classic eggs benedict with hollandaise on English muffins

### **breakfast tacos** | 13

mu shu tacos with ground seasoned chicken, egg, fresh cilantro and sriracha lime sour cream

### **chicken & waffles** | 15

fennel-coriander waffles with honey-sriracha glazed chicken

### **bourbon-cinnamon french toast** | 12

served with vanilla-blackberry jelly

### **carnivore's omelette** | 15

bacon, reindeer sausage, ham and cheddar jack cheese

### **maple-bourbon granola** | 10

house-made granola with Grand Marnier yogurt, chili-sugar glazed berries and topped with whipped cream

## sandwiches

(with frites, soup, or salad)

### **hoisin bbq short rib sandwich** | 14

short rib with melted smoked gouda and caramelized onions on a toasted hoagie roll with hickory smoked mayonnaise

### **classic cheeseburger** | 14

6 oz burger with cheddar cheese, sliced tomatoes, red onion and crisp romaine on a pretzel bun with house-made secret sauce

### **portabella and black bean burger** | 14

roasted red pepper coulis tossed arugula, tomato, cucumber and pickled ginger

### **vietnamese chicken sandwich** | 13

grilled chicken with sweet chili aioli, kim chi and bean sprouts served on a hoagie roll

## specialties and entrées

### **vegan curry** | 14

seared local tofu with mushrooms, onions, baby bok choy and zucchini in a yellow coconut curry sauce served with jasmine rice and sesame asian vegetables

### **panang beef curry** | 15

tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts and fresh cilantro

### **mee krob** | 16

spicy and sweet chicken, pork and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli and rice noodles

### **baked sea scallops "mac & cheese"** | 21

seared diver scallops atop a basil-pine nut crusted three-cheese pasta, fresh tomatoes and finished with truffle oil and fresh basil