





# BREAKFAST SCALLION PANCAKE SANDWICH

(served 8am-5pm)

served with steamed egg, american cheese, chili crisp

**SAUSAGE** 

served with steamed egg, american cheese, chili crisp

**KIMCHI** 

served with steamed egg, american cheese, chili crisp

ADD A SIDE OF KIMCHI \$2.5

ADD A SIDE OF YUCA HASHBROWN \$6



# Available @1130 GRAB LUNCH

ADN BURGER \$14.25

beef terrine, american cheese, onion, special sauce, pickle, lettuce ADD BACON \$3

CHICKEN CLUB SANDO \$15

grilled chix, bacon, jalapeno slaw, tomato, herb aioli, served on a scallion pancake

BBQ PORK SANDO \$15

guava bbq sauce, pickled onions served on a scallion pancake

ADD A SIDE OF CURLY FRIES \$6

GREEN PAPAYA CAESAR SALAD \$14

celtuce, thai chili peanut, nori caesar dressing

ADN SALAD \$14

iceberg, kimchi, watercress, croutons, cucumbers, sweet potato, miso-ranch



PASORDES

GAKE SODGES

\$8.8

COCONUT CUSTARD CAKE

CHOCOLATE CAKE

CARROT CAKE

BUTTER CROISSANT \$5 FRUIT DANISH \$6.5

PAIN AU CHOCOLAT \$6 ALMOND CROISSANT \$6

SEASONAL MUFFIN \$5

till they'ne gone!

SERVICE FEE: A 12% SERVICE FEE IS ADDED TO EVERY CHECK DURING BREAKFAST AND LUNCH. THIS ENSURES OUR ABILITY TO PAY BOTH OUR FRONT AND BACK OF THE HOUSE STAFF A LIVING WAGE. TIPPING IS NOT EXCPECTED.

ANY ADDITIONAL GRATUITIES GO DIRECTLY TO THE SERVICE STAFF. THANK YOU FOR YOUR SUPPORT!

# COFFEE/HOT TEA

<u>DRIP COFFEE-></u> 12oz or 16oz \$4/4.50

HOUSE COLD BREW-> 5.5

ESPRESSO->\$4

AMERICANO->\$5

CAPPUCCINO->\$5

MACCHIATO->\$4.75

<u>CORTADO</u>->4.75

FLAT WHITE ->\$5.50

<u>LATTE</u> ->\$5.50

MASALA CHAI LATTE \$6

VIETNAMESE ICED COFFEE WITH UBE->\$6

MOCHA->\$6

HOT TEA->\$3.50

GREEN JASMINE/BREAKFAST BLEND/

HERBAL BLEND/TUMERIC TONIC

#### WINES

#### sparkling

PINOT BLANC belle jardin, alsace NV \$10/40

#### white

VERDICCHIO sartarelli, marche 2021 \$13/52
NOSIOLA/FIANO BLEND furlani, alto adige 2022 \$13/52
CHARDONNAY mt eden, wolfe valley 2019 \$17/68

#### skin contact

CARBONO/ZINFANDEL/CARIGNAN

las jaras 'slipper sippers', madera county 2022 \$15/60

#### rose

GAMAY/CAB FRANC gaspard, loire 2022 \$12/48

#### r e d

GRENACH/SYRAH/MOURVEDRE merkin, wilcox 2022 \$13/52
CABERNET SAUVIGNON mill keeper, california 2019 \$15/60
SANGIOVESE caparsa, chianti 2019 \$16/72

## FROM THE BAR

## Starting @ NOON

### SPECIALTY COCKTAILS

TORRENTIAL DOWNPOUR \$10 sake, korean chili flake, yuzu, lime

<u>SILVER CHARIOT</u> \$14 thai basil infused gin, fennel seed, genepy, luxardo, citrus

<u>STONE OCEAN</u> \$14 reposado tequila, pineapple, cinnamon, mezcal, grapefruit, absinthe

RACE TOWARD THE BRINK \$15 bourbon, black sugar, tamari,bitters

ULTRA JUMP \$13
bourbon, green apple, vanilla, cherry
bark

#### BEER

SOLACE CRAZY PILS(TALL BOY) \$7 pilsner 4.5% - virginia

<u>LOST GENERATION (TALL BOY)</u> \$9 peppercorn saison 5.5% - dc

ZERO GRAVITY LITTLE WOLF(TALL BOY) \$8 pale ale 4.7% - vermont

<u>21ST AMMENDMENT FIRE SIDE CHAT</u> \$7 spiced ale 7.5% - california

SLOOP MOSAIC NO SANTA(TALLBOY) \$9
NEW ENGLAND IPA 6.5% - new york

