

SOMETHING TO SIP

SPECIALTY LATTES 6⁵⁰

SALTED MAPLE MACCHIATO
maple, seasoned oat milk, espresso

IT'S A MATCHA
oat milk, matcha powder

CHAGA CHAI'CCINO
turmeric, cinnamon, organic chaga
add espresso \$1

VIETNAMESE ICED COFFEE 6⁵⁰

condensed coconut milk, espresso

LOOSE LEAF TEA 5⁰⁰

sencha green, peppermint,
chamomile, oolong

BRUNCH COCKTAILS 15⁰⁰

SPICY BLOODY CAESAR

PASSIONFRUIT GINGER MIMOSA

SEASONAL SAKE SANGRIA

\$25 FOR ENDLESS BRUNCH COCKTAILS

SUSHI

UNAGI EGGPLANT NIGIRI (2 PIECES) 6²⁵
miso truffle

AHI WATERMELON NIGIRI (2 PIECES) 6²⁵
ginger, citrus soy

SPICY TUNA HAND ROLL 7²⁵
ahi watermelon, avocado, toasted coconut

CRISPY MUSHROOM HAND ROLL 7²⁵
wasabi, avocado, gochujang, pickled ginger, unagi

CRISPY RICE 15⁷⁵
spicy ahi watermelon, avocado


SPICY TUNA ROLL 15⁷⁵
ahi watermelon, avocado, toasted coconut


BAKED CRAB ROLL 16⁷⁵
hearts of palm, spicy mayo, ponzu

TORCHED AND PRESSED 16⁷⁵
avocado, miso truffle glaze

DRAGON ROLL 16⁷⁵
tempura broccoli, spinach, avocado, spicy
unagi sauce

CHILLED & RAW

 FUNGHI SALAD 18²⁵
butternut squash, chick'n fried
mushrooms, almond parmesan, balsamic


 KELP CAESAR 17⁵⁰
mushroom bacon, smoked tempeh,
almond parmesan, pickled
onion, capers

 AVOCADO LIME TARTARE 18⁵⁰
beetroot tuna, pine nuts, capers, citrus soy,
sesame, cilantro, taro chips

SNACK & SHARE

BAO SLIDER 6²⁵
chick'n fried mushroom, hoisin, pickled cucumber

 BANG BANG BROCCOLI 14⁵⁰
sweet chili, peanut sauce

 CROQUETAS 15²⁵
mushroom bacon, cashew mozzarella, cilantro,
garlic aioli


 SPINACH ARTICHOKE DIP 17⁵⁰
tortilla, cashew mozzarella

BRUNCH SIGNATURES

FRENCH TOAST corn flake granola, berry compote, maple syrup 17⁹⁵

HOUSE BURGER avocado, pickled onion, tomato, garlic aioli, dill pickle, arugula served with fries or caesar salad 21⁵⁰

LETTUCE WRAPS gochujang brussels sprouts, tofu, pickled ginger, sesame 20²⁵

 SPICY LUMACONI PASTA tomato rosé sauce, cashew mozzarella, almond parmesan, calabrese chili 24²⁵

LOADED BREAKFAST BURRITO potato chorizo, egg, cilantro, hot honey, shoestring onions, tajin 19²⁵

FALAFEL CRUNCH WRAP lettuce, cucumber, cilantro tahini sauce, tomato salsa 19²⁵


CHICK'N & WAFFLE crispy mushroom, cornbread waffle, scallion, hot agave 23⁷⁵

BRICK OVEN

 SPICY CHORIZO PIZZA tomato sauce, cashew mozzarella, potato chorizo, onion, hot agave 21⁰⁰

 HAWAIIAN PIZZA bbq sauce, cashew mozzarella, pineapple, smoked tempeh, red onion, pickled jalapeños, ranch 21⁰⁰

 VODKA PIZZA tomato cream, cashew mozzarella, basil pesto, chili bomba 21⁰⁰

 LEEK BIANCA PIZZA garlic cream, cashew mozzarella, mushroom bacon 21⁰⁰

+3 for gluten-free crust

THE WEEKLY LINEUP

(mon-fri | 4pm-7pm)

HAPPY HOUR

sip, snack, and indulge

(after 5pm)

MAKI MONDAY

\$8 maki rolls | \$27 for
unlimited maki rolls

(all day)

POUR DECISION WEDNESDAY

1/2 priced bottles of wine

(til 4pm)

WEEKEND BRUNCH

\$25 for endless brunch
cocktails

 contains nuts