



TRAVELER'S CART

HRW Brunch Menu

2 Courses for \$25



BRUNCH BITES

(Choice of one per Guest)

THAI CHILI QUESO (GF) (N)

melted cheese, green chili paste, peanuts, shrimp paste, bird's eye chilis, Thai basil, tortilla chips (Beef Rendang - Add \$6)

ROTI CANAI WITH CURRY SAUCE (VG)

Indian flatbread, coconut curry

FALAFEL BITES (VG) (GF)

chickpea fritters, purple beet hummus, tahini, herb salad

PUERTO RICAN CARNE FRITA (GF)

sofrito marinated pork pieces, pickled red onions, tostones, mayo-ketchup

BRUNCH FEATURES

(Choice of one per Guest)

BAZAAR AVOCADO TOAST (V) or (VG)*

sliced avocado, roasted beet hummus, arugula, mint, parsley, pickled red onions, feta, za'atar seasoning, lemon, sea salt, pumpernickel bread, cucumbers, tomatoes

(Egg Any Style - Add \$2) (Falafel - Add \$3)

(*Make It Vegan - Substitute Vegan Queso Fresco - No Charge)

PERSIAN FRENCH TOAST (V)

brioche, cardamom, orange blossom, cinnamon, poached pears, peaches, Chantilly cream, orange zest, brown sugar syrup

BOUNCE BACK BREAKFAST SANDWICH

pork sausage patty, folded egg, chives, American cheese, piquillo aioli, bacon jam, English muffin, crispy potatoes

HUEVOS RANCHEROS

TOSTADAS DE POLLO (GF) (H)

shredded chicken, black refried beans, corn tortillas, salsa verde, ranchero salsa, sunny side up egg, pico de gallo, avocado, cilantro, lime

CRAB OKONOMIYAKI SEAFOOD PANCAKE

blue crab, cabbage-green onion pancake, okonomiyaki sauce, kewpie mayo, bonito flakes, sunny side up egg

MORNING LOMO SALTADO (GF)

beef tenderloin, soy sauce, ají amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice, crispy fries, sunny side up egg

SIDE TRIPS

6 each

ENGLISH MUFFIN (V)

BREAKFAST POTATOES (VG)(GF)

CRISPY FRIES WITH MAYO-KETCHUP (V)(GF)

TOSTONES WITH MAYO-KETCHUP (V)(GF)

COCONUT RICE & BEANS (GF)

2 EGGS ANY STYLE (V) (GF)

APPLEWOOD SMOKED BACON (GF)

PORK BREAKFAST SAUSAGE (GF)

MENU LEGEND

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts (H) Halal Certified Protein



Mild-Medium



Medium-Hot

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concern



TRAVELER'S CART

BUBBLY FOR BREAKFAST AROUND THE WORLD MIMOSAS

Glass 9 / Carafe 30

CLASSIC

prosecco, orange juice, orange slice

HAWAIIAN

prosecco, pineapple juice, coconut milk, whipped topping,
pineapple wedge

CARIBBEAN

prosecco, passion fruit, mango, dehydrated lime, mint sprig

JAPANESE

prosecco, plum wine, ginger, yuzu, lemongrass, candied ginger

BRUNCH COCKTAILS

TRAVELER'S CART "HOUSE" BLOODY MARY

vodka or tequila, tomato juice, crab boil, hot sauce, Worcestershire,
pineapple, lime, cumin, olives 13

LA ISLA BONITA (TROPICAL SANGRIA)

red wine, brandy, coconut rum, grenadine, orange, pineapple,
orange slice, pineapple wedge 13

DON'T STOP THE CARNIVAL (BRAZILIAN COFFEE COCKTAIL)

dark rum, coconut rum, sweetened condensed milk, espresso,
toasted coconut, cinnamon 13

TRAVELER'S CART COCKTAILS

UNDERNEATH THE MANGO TREE

(MANGONADA MARGARITA)

reposado tequila, passion fruit liqueur, chili liqueur, mango syrup, chamoy,
lime, tajin, chamoy straw 14

LIKE WATER FOR CHOCOLATE

(MEXICAN ESPRESSO MARTINI)

reposado tequila, Licor 43, Horchata, Irish cream, espresso, Abuelita chocolate 14

ENTER THE DRAGON

(DRAGON FRUIT COOLER)

vodka, dragon fruit-soursop syrup, lemon, soda, dragon fruit wheel 13

SLUMDOG MILLIONAIRE

(INDIAN GIN & TONIC)

gin, Indian tonic, garam masala syrup, candied ginger slice 13

THE AMALFI COAST

(LIMONCELLO APEROL SPRITZ)

Aperol, limoncello, sparkling wine, lemongrass syrup,
lemon bitters, soda, orange slice 13

BLAME IT ON RIO

(SUGARCANE CAIPIRINHA)

cachaça, muddled lime, turbinado, lime wheel, sugarcane 13

PEACHES DOWN IN GEORGIA

(PEACH COBBLER OLD FASHIONED)

bourbon, peach simple, old fashioned bitters, peach 14

TUK TUK OLD FASHIONED

(PANDAN STICKY RICE OLD FASHIONED)

toasted sticky rice-washed bourbon, pandan syrup, tiki bitters, banana leaf 14

FROZEN COCKTAILS

FAST BOAT TO HAVANA

(PASSION FRUIT MANGO MOJITO)

coconut rum, light rum, passion fruit, mango, mint, lime, mint sprig 13

GOOD MORNING VIETNAM

(PANDAN CREAM VIETNAMESE COFFEE)

brandy, coffee liqueur, cold brew, pandan three cream 13

ZERO PROOF COCKTAILS

TOOTHLESS DRAGON

(NON-ALCOHOLIC DRAGON FRUIT COOLER)

vodka alternative, dragon fruit-soursop syrup, lemon, soda,
dragon fruit wheel 12

FREE-SPIRITED CUBAN

(NON-ALCOHOLIC PASSION FRUIT MANGO MOJITO)

rum alternative, passion fruit, mango, mint, lime juice, soda, dehydrated lime, mint sprig 12

SPARKLING WINES

POEMA BRUT CAVA (Cava, SP) 11/42

JEIO PROSECCO DOC (Veneto, IT) 13/50

WHITE AND ROSÉ WINES

FRENZY SAUVIGNON BLANC (Marlborough, NZ) 13/50

LOOSEN BROS. DR. L. RIESLING (Mosel, GER) 13/50

KURTATSCH PINOT GRIGIO DOC (Alto Adige, IT) 14/54

DAOU CHARDONNAY (Paso Robles, CA) 13/50

CA MAIOL CHIARETTO ROSÉ (Lombardy, IT) 13/50

RED WINES

JUGGERNAUT PINOT NOIR (Sonoma, CA) 14/54

PARALLÈLE 45 CÔTES-DU-RHÔNE (Rhône, FR) 13/50

TORRES ALTOS IBÉRICOS CRIANZA RIOJA (Rioja, SP) 13/50

BODINI MALBEC (Mendoza, AR) 13/50

GUNDLACH BUNDSCHU BORDEAUX BLEND (Sonoma, CA) 15/58

NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODAS 3.5

ICED TEA 3.5

HOT TEA 5

CAPRI SUN 2.5

TOPO CHICO 5

ACQUA PANNA 6

DRAFTS

MICHELOB ULTRA 6

KARBACH LOVE STREET 6

PACIFICO 7

HOP GUSHER IPA 8

BOTTLES & CANS

SAPPORO 7

STELLA ARTOIS 7

RED STRIPE 7

LONE STAR (TALL BOY) 7

LIVE OAK HEFEWEISEN 7

NEWCASTLE BROWN ALE 8

YELLOW ROSE IPA 8

DOGFISH HEAD IPA 8

HEINEKEN ZERO

(NON-ALCOHOLIC) 8

SPECIALTY COFFEES & TEAS

(pandan three cream - Add \$1)

ICED VIETNAMESE COFFEE

dark roast coffee with chicory,
sweetened condensed milk 7

ICED THAI TEA

spiced black tea, evaporated milk 7

COFFEES

DRIP COFFEE 3.5

AMERICANO 5

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

LATTE 6



TRAVELER'S CART

HRW Dinner Menu

3 Courses for \$39



STREET SNACKS

(Choice of one per Guest)

THAI CHILI QUESO (GF) (N)

melted cheese, green chili paste, peanuts, shrimp paste, bird's eye chilis, Thai basil, tortilla chips (Beef Rendang - Add \$6)

FALAFEL BITES (VG) (GF)

chickpea fritters, purple beet hummus, tahini, herb salad

BUTTER CHICKEN SAMOSAS (H)

flaky pastries, smoked yogurt-marinated chicken, tomato masala

JAMAICAN JERK CHICKEN WINGS (GF)

chicken wings, scotch bonnet-jerk glaze, mango-habanero chutney, curried ranch

PUERTO RICAN CARNE FRITA (GF)

sofrito marinated pork pieces, pickled red onions, tostones, mayo-ketchup

VIETNAMESE BEEF LETTUCE WRAPS (GF)

betel leaf wrapped beef, pineapple-papaya-carrot slaw, bibb lettuce, banh hoi noodles, fish sauce

MARKET MAINS

(Choice of one per Guest)

NIGHT MARKET SHRIMP PAD THAI (N)

Gulf shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts
(Substitute Chicken - No Charge)

RED LENTIL COCONUT CURRY (VG) (N)

red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, paratha

PERI PERI CHICKEN (H) (GF)

Jumbo leg and thigh, South African coleslaw, peri peri sauce, lime, crispy fries

MISO-GINGER SALMON

miso-ginger-marinated salmon filet, sesame egg noodles, baby bok choy, roasted edamame, green onions, goma dare sesame dressing, garlic crisp

PAPPARDELLE WITH BRISKET RAGU

Braised beef brisket, pappardelle pasta, mushrooms, kale, sofrito, parmesan breadcrumbs

STEAK FRITES* (GF)

herb-marinated flat iron steak, red wine demi glace, blistered cherry tomatoes, crispy fries, mayo-ketchup

YOU'RE SO SWEET

(Choice of one per Guest)

MANGO WITH PURPLE STICKY RICE (VG) (GF)

mango, purple sticky rice, ube-coconut milk, condensed milk, crumbled crispy rice
(Soft Serve-Add \$2)

CHOCOLATE STICKY TOFFEE PUDDING (V)

dark chocolate sponge cake, chocolate-toffee sauce, cinnamon, vanilla soft serve

SOFT SERVE (V)

mango or vanilla

MENU LEGEND

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts (H) Halal Certified Protein

 Mild-Medium  Medium-Hot

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concern



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TRAVELER'S CART COCKTAILS

UNDERNEATH THE MANGO TREE

(MANGONADA MARGARITA)

reposado tequila, passion fruit liqueur, chili liqueur, mango syrup, chamoy, lime, tajin, chamoy straw 14

LIKE WATER FOR CHOCOLATE

(MEXICAN ESPRESSO MARTINI)

reposado tequila, Licor 43 Horchata, Irish cream, espresso, Abuelita chocolate 14

ENTER THE DRAGON

(DRAGON FRUIT COOLER)

vodka, dragon fruit-soursop syrup, lemon, soda, dragon fruit wheel 13

SLUMDOG MILLIONAIRE

(INDIAN GIN & TONIC)

gin, Indian tonic, garam masala syrup, candied ginger slice 13

THE AMALFI COAST

(LIMONCELLO APEROL SPRITZ)

Aperol, limoncello, sparkling wine, lemongrass syrup, lemon bitters, soda, orange slice 13

BLAME IT ON RIO

(SUGARCANE CAIPIRINHA)

cachaça, muddled lime, turbinado, lime wheel, sugarcane 13

PEACHES DOWN IN GEORGIA

(PEACH COBBLER OLD FASHIONED)

bourbon, peach simple, old fashioned bitters, peach 14

TUK TUK OLD FASHIONED

(PANDAN STICKY RICE OLD FASHIONED)

toasted sticky rice-washed bourbon, pandan syrup, tiki bitters, banana leaf 14

FROZEN COCKTAILS

FAST BOAT TO HAVANA

(PASSION FRUIT MANGO MOJITO)

coconut rum, light rum, passion fruit, mango, mint, lime, mint sprig 13

GOOD MORNING VIETNAM

(PANDAN CREAM VIETNAMESE COFFEE)

brandy, coffee liqueur, cold brew, pandan three cream 13

ZERO PROOF COCKTAILS

TOOTHLESS DRAGON

(NON-ALCOHOLIC DRAGON FRUIT COOLER)

vodka alternative, dragon fruit-soursop syrup, lemon, soda, dragon fruit wheel 12

FREE-SPIRITED CUBAN

(NON-ALCOHOLIC PASSION FRUIT MANGO MOJITO)

rum alternative, passion fruit, mango, mint, lime juice, soda, dehydrated lime, mint sprig 12

WINES

BY THE GLASS & BOTTLE

SPARKLING WINES

POEMA BRUT CAVA (Cava, SP) 11/42

JEIO PROSECCO DOC (Veneto, IT) 13/50

WHITE WINES

FRENZY SAUVIGNON BLANC

(Marlborough, NZ) 13/50

LOOSEN BROS. DR. L. RIESLING

(Mosel, GER) 13/50

KURTATSCH PINOT GRIGIO DOC

(Alto Adige, IT) 14/54

DAOU CHARDONNAY

(Paso Robles, CA) 13/50

ROSÉ WINES

CA MAIOL CHIARETTO ROSÉ

(Lombardy, IT) 13/50

RED WINES

JUGGERNAUT PINOT NOIR

(Sonoma, CA) 14/54

PARALLÈLE 45

CÔTES-DU-RHÔNE (Rhône, FR) 13/50

TORRES ALTOS IBÈRICOS

CRianza RIOJA (Rioja, SP) 13/50

BODINI MALBEC (Mendoza, AR) 13/50

BEER

DRAFTS

MICHELOB ULTRA 6

KARBACH LOVE STREET 6

PACIFICO 7

SPINDLETAP HOP GUSHER IPA 8

BOTTLES & CANS

SAPPORO 7

RED STRIPE 7

STELLA ARTOIS 7

NEWCASTLE BROWN ALE 8

LONE STAR (TALL BOY) 7

LIVE OAK HEFEWEISEN 7

LONE PINT YELLOW ROSE IPA 8

SPECIALTY COFFEES & TEAS

(pandan three cream - Add \$1)

ICED VIETNAMESE COFFEE

dark roast coffee with chicory, sweetened condensed milk 7

ICED THAI TEA

spiced black tea, evaporated milk 7

COFFEES

DRIP COFFEE 3.5

AMERICANO 5

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

LATTE 6

NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODAS 3.5

ICED TEA 3.5

HOT TEA 5

CAPRI SUN 2.5

TOPO CHICO 5

ACQUA PANNA 6



TRAVELER'S CART

HRW Lunch Menu

2 Courses + Fountain Drink or Iced Tea

\$25



STREET SNACKS

(Choice of one per Guest)

THAI CHILI QUESO (GF) (N)

melted cheese, green chili paste, peanuts, shrimp paste, bird's eye chilis, Thai basil, tortilla chips
(Beef Rendang - Add \$6)

ROTI CANAI WITH CURRY SAUCE (VG)

Indian flatbread, coconut curry

FALAFEL BITES (VG) (GF)

chickpea fritters, purple beet hummus, tahini, herb salad

PANDEBONO (GF) (V)

Colombian cheese bread, guava butter

ENTREES

(Choice of one per Guest)

EGYPTIAN ANCIENT GRAIN SALAD (VG) (N)

farro, arugula, roasted beets, cherry tomatoes, mint-lemon vinaigrette, tahini yogurt sauce, pistachios
(Add Crispy Tofu or Falafel - No Charge)

KALE CHICKEN CAESAR SALAD (H)

herb-marinated chicken breast, kale, romaine, tomatoes, black garlic "Caesar" dressing, parmesan, croutons
(Make It Vegetarian - Substitute Falafel or Crispy Tofu - No Charge)
*No anchovies harmed in the making of this dish!

AMERICAN ROADSIDE BURGER*

two "smash" beef patties, American cheese, lettuce, tomato, red onions, mayo-ketchup, potato bun, crispy fries
(Extra Patty - Add \$3) (Applewood-Smoked Bacon - Add \$2)
(Fried Egg - Add \$2)

PERI PERI "PULLED" CHICKEN SANDWICH (H)

South African shredded chicken, smoked mozzarella, cabbage, red onions, pickles, potato bun, crispy fries

BAJA SHRIMP TACOS

chipotle-marinated Gulf shrimp, Baja sauce, cabbage, pickled red onions, lime, cilantro, flour tortillas, crispy fries

BRITISH FISH & CHIPS

beer battered cod, brown butter tartar sauce, malt vinegar, crispy fries
(Extra Piece - Add \$5)

FALAFEL SANDWICH (VG)

chickpea fritters, beet hummus, tomato, pickled red onions, cucumber, pita pockets, tahini, vegan yogurt garlic sauce, crispy fries

FOUNTAIN DRINK or ICED TEA

(Choice of one per Guest)

MENU LEGEND

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ENTER THE DRAGON

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vodka, dragon fruit-soursop syrup, lemon, soda, dragon fruit wheel 13

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(INDIAN GIN & TONIC)

gin, Indian tonic, garam masala syrup, candied ginger slice 13

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(LIMONCELLO APEROL SPRITZ)

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(PASSION FRUIT MANGO MOJITO)

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GOOD MORNING VIETNAM

(PANDAN CREAM VIETNAMESE COFFEE)

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ZERO PROOF COCKTAILS

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(NON-ALCOHOLIC DRAGON FRUIT COOLER)

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WINES

BY THE GLASS & BOTTLE

SPARKLING WINES

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COFFEES

DRIP COFFEE 3.5

AMERICANO 5

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

LATTE 6

NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODAS 3.5

ICED TEA 3.5

HOT TEA 5

CAPRI SUN 2.5

TOPO CHICO 5

ACQUA PANNA 6