

FATHER'S DAY BRUNCH

PRE FIXE MENU | \$40 PER PERSON | 10AM - 3PM

CHEF CANAPÉ served upon arrival

CORNBREAD GF

miso butter

STARTERS choice of one

SUSHI FLIGHT GF

unagi eggplant nigiri, watermelon nigiri, firecracker roll

SUMMER ROLLS GF

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

CAESAR GF

romaine, mushroom bacon, nooch, sesame, pumpkin seeds

PACIFIC PAD THAI

green papaya, kelp noodles, bbq shiitake mushrooms, crispy shallots

FULLY LOADED NACHOS GF

cashew mozzarella, refried black beans, pickled jalapeños, pico de gallo, cilantro, guacamole

MAINS choice of one

FRENCH TOAST

berry compote, cornflakes granola, maple syrup

BREAKFAST BOWL GF

tofu scramble, avocado, kale, potatoes, mushrooms

CRISPY MUSHROOM CAESAR WRAP

avocado, lettuce, chick'n fried mushrooms, mushroom bacon, red onion

CHILAQUILES GF

tofu scramble, salsa roja, tortilla chips

AL PASTOR BOWL GF

chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo

TACO TRIO

steak, crispy mushroom, soyrizo, onions, cilantro crema, charred tomato salsa

STEAK LETTUCE WRAPS

slaw, thai basil, cilantro, crispy noodles, nuoc cham

PERI PERI KEBABS GF

marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce

HOUSE BURGER

cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein)	9
CRISPY OR BLACKENED TOFU (12g protein) GF	5
AVOCADO (2g protein) GF	4
STEAK (12g protein)	9

GF gluten friendly

 contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests. Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.