



BRUNCH CRAFTED COCKTAILS

PHO BLOODY MARY

Belvedere Bird's Eye Chili Infused Belvedere, Garlic, Chili, Black pepper
Cucumber Juice, Vinegar, Tomato, Sriracha, Hoisin, Lemongrass **\$15**

PASSION FRUIT MIMOSA

Passion Fruit Cordial, Prosecco, Orange Juice **\$15**

COFFEE CALL

Patron XO Café Tequila, Grey Goose Vodka
"Café du Monde" Chicory Drip Coffee, Condensed Milk **\$15**

DISTRICT 11

Filibuster Gin, St. Germain Elderflower Liqueur, Yuzu Juice, FeverTree Cucumber Tonic **\$15**

COCONUT RUM PUNCH

Coconut Milk Clarified- Rum Blend, Drambuie, Banana Liqueur, Thai Basil/Chamomile Tea
Passionfruit, Grapefruit, Lime, Pink Peppercorn **\$15**

ZERO PROOF COCKTAILS

NO-GRONI SPRITZ

Grove 42 Citrus Non-Alcoholic Spirit,
Parisienne Bitter Tea Cordial, Fever Tree Aromatic Tonic **\$12**

SODA CHANH

Garden 108 Non-Alcoholic Spirit, Ginger Syrup, Lemon Juice **\$12**



BRUNCH MENU

- DISCO FRIES** Fries, Maggi gravy, Ellsworth creamery cheese curds, chives **\$10**
- CHILI PRAWNS** Peel & eat, lemongrass, tomato, butter, sate, baguette **\$27**
- FRENCH TOAST** Powdered sugar, coconut, whipped cream, red eye condensed milk syrup **\$14**
- BREAKFAST BOWL** Curry coconut rice, Viet sausage, herbs, Maggi gravy, fried egg,
Pickled red onions **\$18**
- VEGE BREAKFAST BOWL** Coconut curry rice, seasonal greens, bean sprouts, beechwood mushrooms,
poached egg, ginger scallion **\$16**
- SLOPPY VIET BANH MI** Curried beef, fried egg, herbs, pickles, stealth fries **\$17**
- PHO SEASONED FRIED CHICKEN SANDWICH** Hoisin Mayo, slaw, stealth fries **\$18**
- CHICKEN & WAFFLES** Two fried thighs, chili maple fish sauce, Thai basil butter **\$24**
- STEAK & EGGS** Hanger steak, fried eggs, arugula salad, furikake **\$28**
- SAIGON CINNAMON ROLL** Cream cheese frosting, jackfruit jam **\$8**

Culinary Team Kevin Tien, Judy Beltrano, Bradley Marlatt, Susan Bae, Caleb Jang

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses