



## BRUNCH MENU

**MAPO POUTINE FRIES** Fries, Sichuan pork, tufu, cheese curds, chives **\$13**

**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, greens, bean sprouts, , poached egg, ginger scallion **\$16**

**BUN CHA CA LA VONG** Turmeric catfish, Scallion oil, peanuts, cucumber, gem, rice noodles **\$16**

**BREAKFAST BANH MI** Chinese Sausage, 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 **\$34**

**DAILY DONUT \$6**

## 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**

### BLOOD ORANGE RUM PUNCH

Milk Clarified, Appleton Estate, Drambuie,  
Giffard Banana, Blood Orange, Chamomile  
Tea, Martini Rossi Bitter Orange,  
Pink Peppercorn  
**\$15**

### HALONG BAYSIL

Hendricks Gin, Thai Basil Lime Reduction,  
Coconut  
**\$15**

### COFFEE CALL

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

### PINEAPPLE ORANGE MIMOSA

Pineapple Orange Cordial, Prosecco, Orange Juice  
**\$15**

## ZERO PROOF BEVERAGES

### NO-GRONI SPRITZ

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

### UBE ICED VIETNAMESE COFFEE

Ube Condensed Milk, Cream, New Orleans Style Cold Brew **\$10**

Culinary Team Kevin Tien, Judy Beltrano, Minsu Son

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