



## 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**

**PANDAN CINNAMON ROLL** Coconut jam, muscovado caramel **\$9**

**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  
**\$16**

### 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*

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

Piper-Heidsieck, 'Cuvee1785; Champagne, France NV	\$24/\$96
Besserat de Bellaфон, 'Grand Tradition Brut,' Champagne, France NV	\$30/\$120
Piper-Sonoma, Brut Rosé, Sonoma, California NV	\$17/\$68
Clos Amador, 'Rosé Tendre,' Cava Rosé, Sant Sadurni d'Anoia, Catalunya, Spain NV (PO) 🍷	\$12/\$48
Valdo Marca Oro, Prosecco DOC, Italy	\$14/\$56

### WHITE WINE

Te Awanga, 'Mister,' Sauvignon Blanc, Hawke's Bay, New Zealand 2020 (O) (B)	\$15/\$60
Bodegas Santiago Ruiz, Albariño Blend, O' Rosal, Rias Baixas, Spain 2020 (W) (S)	\$14/\$56
Bodegas Alvarez Y Diez, Verdejo 'Mantel Blanco- Sobre Lias,' Rueda, Spain 2020 (S) 🍷	\$12/\$48
Robert Princie, 'Gradis' Ciutta', Pinot Grigio, Collio, Friuli- Venezia Giulia, Italy 2018 (S)	\$16/\$64
Bodega Colomé, Torrontés, Estate Vineyards, Calchaquí Valley, Salta, Argentina 2019 (CB) 🍷	\$11/\$44
Vincent Carême, Chenin Blanc, 'Spring,' Vouvray, Loire Valley, France 2019 (PO) 🍷	\$15/\$60
Pierre Sparr Alsace One, Mustcat/Riesling, Alsace FRA 2016 (S)	\$14/\$65
Meadowcroft Chardonnay, Carneros, California 2019	\$16/\$64

### ROSE WINE

Domaine Bellvue, Cabernet Franc/Gamay/ Côt (Malbec), Touraine, Loire Valley, France 2019	\$12/\$48
Early Mountain Vineyards, Merlot/CabernetFranc/Malbec/Petit Verdot, Shenandoah, Virginia 2020	\$13/\$52
Château La Gondonne, Grenache/Syrah/Cinsault, 'Tête de Cuvée,' Côtes de Provence, France 2020	\$18/\$72

### RED WINE

Lingua Franca, Pinot Noir, 'AVNI', Willamette Valley, Oregon 2018	\$21/\$84
Essay, Syrah/Grenache/Mourvedre, Coastal Region WO, South Africa 2017	\$12/\$48
Ivica Pilizota, Plavina, Dalmatia, Croatia 2016 🍷	\$12/\$48
La Stoppa, Barbera/Bonarda, 'Trebbiolo,' Emilia-Romagna, Italy 2019 (W) (PO)	\$19/\$76
Domaine François Villard, Syrah, 'L'Appel des Sereines,' Vins de France 2018 (PO)	\$14/\$56
Duckhorn, Merlot, Napa Valley, California 2018	\$22/\$88
Requiem, Cabernet Sauvignon, Columbia Valley, 2017	\$17/\$68