

Salads

Charred Avocado Salad 🥑 17
baby lettuce, roasted beet hummus,
toasted pumpkin seeds, lemon

Caesar Salad 🥑 🍗 🥛 🥗 🍷 21
grilled chicken breast, lettuce,
parmesan cheese, bread crumb

Grilled Baby Squash 🥒 🥑 🍷 19
seasonal greens, goat cheese,
pesto

Eggs

Omelette; options 🥑 🐷 🥛 18
denver: ham, onion, bell pepper, cheese
cali : turkey, avocado, tomato, cheese
tuscano: sundried tomato, asst. olive

Basic Breakfast 🥑 🐷 22
country potatoes, egg your way, bacon or
chicken apple sausage

Egg Benedict 🥑 🥛 🍗 26
turkey bacon, fresh avocado side country
potatoes

Desserts

Carrot Cake 🥑 🥛 🥑 🍌 9
flour, egg, cream cheese, carrot, pineapple,
spices

Tiramisu 🍷 🥛 🥑 🍌 9
chocolate cake, coffee liquor, creamy
mousse

Red Velvet, Blood Orange Sorbet 🍷 🥛 🥑 🍌 9
flour egg, butter, coca powder

Soups

Seasonal Soup Of The Day 16
ask your server

Gochujang Cioppino 🌶️ 🥑 🦞 🌙 🥗 🍷 21
assorted seafood, crostini, tomato sauce,
scallions

Entree

Classic French Toast 🥑 🥛 🍌 18
maple syrup, yogurt, fruit

Fried Chicken Waffle 🥑 🌶️ 🍌 🥛 28
whipped butter, maple syrup

Braised Short Rib 🥛 🍷 30
horseradish mashed potatoes, broccolini,
ssamjang

Classic Monte Cristo 🥛 🍌 🐷 24
honey infused yogurt, ham, swiss cheese,
seasonal fruit

Mochi Pancake 🥑 🥛 🐷 18
country potatoes, egg your way, bacon or
chicken apple sausage

Add ons - \$7

- Egg
- bowl of fruit
- Country potatoes
- Chicken apple sausage
- Baked Bread (2)
- Bacon
- Turkey bacon

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff.

+ A 20% gratuity will be automatically applied to parties of 6 or larger.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

Drinks

NON - ALCOHOLIC

Strawberry Lychee Milk Fizz strawberry, lychee milk, lemon, soda	13
Yuzu Pear Sour yuzu , pear, egg white, lemon	13

WINES

Sommariva 'il Rosa' rosato spumante, brut, prosecco, NV	16/72
J. Lasalle Cachet d'Or 1er cru brut, champagne, NV	24/108
Domaine du Gros 'Noré' rosé, bandol, 2021	19/86
Château Filhot sauternes, 2019	16/65
Whites	
Karthausenhof Bruno riesling, kabinet, mosel, 2021	17/77
Domaine du Salvard sauvignon blanc, loire, 2022	18/81
Matthiasson chardonnay, napa valley, 2021	22/99
Reds	
Caraccioli 'Private Property' pinot noir, santa lucia, 2021	19/86
Lúuma cabernet sauvignon, napa, 2022	19/86
Château Belles-Graves merlot, cab franc, bourdeaux, 2017	25/113
Habit syrah, grenache, cinsault, santa ynez valley, 2022	18/80

B E E R

Do the Fandago 5.4% abv, czech pilsner, del cielo brewing	12 oz / 22 oz 10/18
Trinity 7.2% abv, hazy ipa, del cielo brewing	10/18
Morena Mia Amber 5% abv, lager, del cielo brewing	10/18
Westy McWest Coast 6.9% abv, ipa, narrative fermentations	10/18

COCKTAILS

Far East Fashioned coconut washed japanese whisky, pandan & passionfruit cordial, angostura & oj bitters	19
Lychee De Leche vodka, lychee milk, elderflower, lillet, lemon	18
Smoke on the Water reposado tequila, mezcal, strawberry, aloe vera, habanero, lime	18
Irish Melon Farm irish whiskey, midori, melon, egg whites, lime	18
Last Sword gin, shiso, herbal liqueur, maraschino, lime	18
Yuzu Merry Me barley shochu, yuzu, soda	16
Egg Nog brandy, sugar, yolks, heavy cream, spices	18
Mulled Wine red wine, st.elizabeth, cloves, cinnamon, persimmon, pink peppercorns	16
Berry Fresh vodka, elderflower, lychee, lillet, lemon, tonic, seasonal berries	16
Bee In Lave gin, honey lavender, lemon	16
Ube Dream white rum, taro syrup, lime, taro gelato	16
Peach Pear Party barley 17 soju, korean pear, white peach, orange mix	16

KOREAN ALCOHOL

	3 oz / 375ml Bottle
Yangchon Chungju (500ml) 14% abv, savory rice wine	12/53
Red Monkey Makgeolli 10.8% abv, red yeast rice	12/42
Lee Gang Ju 25% abv, pear, ginger, cinnamon, turmeric	10/35
Nimome 11% abv, rice wine /w jeju tangerine	10/35
Jangsu Omijaju 16.5% abv, fortified omija wine, bittersweet	10/35
Golden Barley 17 17% abv, heirloom golden barley	10/35
Han Seoul Night 23% abv, golden plum "maesil"	10/35