

BAR MENU



Coffee

	Hot	Iced
Espresso	3	
Drip Coffee	3	
Americano	4	5
Flat White	5	
Cappuchino	5	
Latte	5	6
Cold Brew		5
Mocha Latte ☼	6	7
Matcha Latte ☼	6	7
Hojicha Latte	6	7
Chai Latte	6	7
Chocolate ☼	5	6
Tea	4	5

Sparkling Ade

Hibiscus Ade ☼	7
A REFRESHING SPARKLING DRINK WITH HOUSE-MADE YUZU PURÉE, HIBISCUS TEA, AND GARDEN-PICKED MINT.	
Mango Matcha Ade ☼☼	7
A SPARKLING FUSION OF 100% PURE MATCHA, HOUSE-MADE MANGO PURÉE, AND FRESH LEMON JUICE FOR A REFRESHING LIFT.	
Rose Strawberry Ade ☼	7
A VIBRANT BLEND OF STRAWBERRY PURÉE, ROSE SYRUP, SPARKLING WATER, FRESH LEMON JUICE, AND GARDEN-PICKED MINT.	

Alternative Milks (Oat, Almond, or Coconut)	+1
Size Upgrade	+1
Sweetener (Upon Request)	+0. ⁵⁰

Specialty Drinks

Iced Strawberry Matcha Latte ☼☼	8
HOUSE-MADE STRAWBERRY PURÉE WITH YOUR CHOICE OF MILK, TOPPED WITH 100% PURE MATCHA.	
Iced Yuzu Matcha Latte ☼☼	8
100% PURE MATCHA BLENDED WITH COCONUT MILK, HOUSE-MADE YUZU PURÉE, AND BUTTERFLY PEA TEA.	
Iced Sweet Corn Latte	8
NON-CAFFEINATED, HOUSE-MADE SWEET CORN PURÉE, COCONUT MILK, MASCARPONE CHEESE CREAM, AND A TAJIN POWDER.	
Iced Pistachio Latte	8
DECAF-ESPRESSO, HOUSE-MADE PISTACHIO PURÉE, COCONUT MILK, PISTACHIO ICE CREAM, AND PISTACHIO POWDER.	
Smoothie	
Strawberry Banana ☼☼	8
COCONUT MILK, FROZEN STRAWBERRY, FROZEN BANANA, AND SIMPLE SYRUP.	
Mango Banana ☼☼	8
COCONUT MILK, FROZEN MANGO, FROZEN BANANA, AND SIMPLE SYRUP.	

Specialty drinks are not customizable, except for our Strawberry Matcha Latte.

- ☼ Vegetarian
- ☼ Lactose-Free
- ☼ Natural Ingredients

BRIOCHE

KITCHEN MENU

**Our kitchen is open daily from
8 AM to 3 PM.

Lactose-Free Natural Ingredients Vegetarian

Build Your Own Brunch (choose one from each)

19

A. BASE



BRIOCHE



SOURDOUGH



BAGUETTE

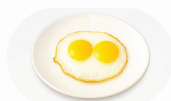


WHITE QUINOA

B. EGG



SCRAMBLED



SUNNY SIDE UP



SOFT BOILED



POACHED

C. PROTEIN



CHICKEN BREAST



YUZU-GLAZED BACON



HAM



SAUSAGE



SMOKED SALMON(+3)



PROSCIUTTO



SOY GLAZED TOFU

D. VEGETABLE



CREAMY SPINACH



CREAMY MUSHROOM



AVOCADO



GRILLED ZUCCHINI

E. DRINK (Small Size)



DRIP COFFEE



COLD BREW



HOT AMERICANO



ICED AMERICANO



HIBISCUS TEA



ICED HIBISCUS TEA



PARIS TEA



ICED PARIS TEA



EARL GRAY TEA



ICED EARL GRAY TEA



PEACH TEA



ICED PEACH TEA



ESPRESSO



COKE



SPRITE



GINGER ALE

**Extra add-ons or substitutions available upon request.

Toast & Sandwich

Avocado Toast

15

CREAMY AVOCADO, PICKLED RADISH, ONION, TOMATO, PISTACHIO, SOFT-BOILED EGG, AND PEA SHOOTS WITH RANCH ON SOURDOUGH.

B.E.L.T Sandwich

12.75

A CLASSIC COMBINATION OF BACON, LETTUCE, HARD-BOILED EGG, AND TOMATO WITH HONEY MUSTARD ON BUTTER-TOASTED HOUSE-BAKED BRIOCHE.

Grilled Chicken Sandwich

14.75

SLOW-COOKED CHICKEN BREAST, TOMATO, HARD-BOILED EGG, LETTUCE, RED ONION, AND RED PEPPER AIOLI ON BUTTER-TOASTED HOUSE-BAKED BRIOCHE.

Zucchini Sandwich

12.75

GRILLED ZUCCHINI, LETTUCE, SUN-DRIED TOMATO, BACON, HARD-BOILED EGG, AND HABANERO AIOLI ON TOASTED SOURDOUGH.

Plate

Salmon Benedict Plate

22

SMOKED SALMON OVER TOASTED SOURDOUGH, TOPPED WITH LEMON HOLLANDAISE AND SERVED WITH A FRESH MIXED SALAD.

Salad

Chicken Cobb Salad

18

BOSTON LETTUCE, FRISÉE, PICKLED SHALLOTS, BRIOCHE GARLIC CROUTONS, GREEN OLIVES, GOAT CHEESE, WALNUTS, SOFT-BOILED EGG, BLUEBERRIES, CHERRY TOMATOES, TENDER CHICKEN BREAST AND MUSTARD VINAIGRETTE.

Warm Mushroom & Grain Salad

18

PORTOBELLO STEAK, FRESH MIXED SALAD, QUINOA, ROASTED GARLIC, PICKLED CIPOLLINI, CHERRY TOMATOES, AVOCADO, GOAT CHEESE, AND WHITE BALSAMIC VINAIGRETTE.

Soup

Tomato Soup

7

PLUM TOMATO, SWEET ONION, BROWN BUTTER, AND BASIL, SERVED WITH OUR BUTTER-TOASTED HOUSE-BAKED BRIOCHE.