

# 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	

(PARIS, EARL GRAY, HIBISCUS, PEACH)

## Sparkling Ade

<b>Hibiscus Ade</b> 	7	
A REFRESHING SPARKLING DRINK WITH HOUSE-MADE YUZU PURÉE, HIBISCUS TEA, AND GARDEN-PICKED MINT.		
<b>Mango Matcha Ade</b> 	7	
A SPARKLING FUSION OF 100% PURE MATCHA, HOUSE-MADE MANGO PURÉE, AND FRESH LEMON JUICE FOR A REFRESHING LIFT.		
<b>Rose Strawberry Ade</b> 	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. <sup>50</sup>	

## Specialty Drinks

<b>Iced Strawberry Matcha Latte</b>	8
HOUSE-MADE STRAWBERRY PURÉE WITH YOUR CHOICE OF MILK, TOPPED WITH 100% PURE MATCHA.	
<b>Iced Yuzu Matcha Latte</b> 	8
100% PURE MATCHA BLENDED WITH COCONUT MILK, HOUSE-MADE YUZU PURÉE, AND BUTTERFLY PEA TEA.	
<b>Iced Sweet Corn Latte</b>	8
<b>NON-CAFFEINATED</b> , HOUSE-MADE SWEET CORN PURÉE, COCONUT MILK, MASCARPONE CHEESE CREAM, AND A TAJIN POWDER.	
<b>Iced Pistachio Latte</b>	8
<b>DECAF-ESPRESSO</b> , HOUSE-MADE PISTACHIO PURÉE, COCONUT MILK, PISTACHIO ICE CREAM, AND PISTACHIO POWDER.	
<b>Hot Pumpkin Latte</b>	7
RICH PUMPKIN PIE SAUCE AND SPICED SYRUP BLENDED WITH ESPRESSO, FINISHED WITH YOUR CHOICE OF STEAMED MILK.	
<b>Iced Pumpkin Cold Foam Latte</b>	8
SMOOTH PUMPKIN AND ESPRESSO POURED OVER MILK AND ICE, TOPPED WITH HOUSE-MADE PUMPKIN COLD FOAM AND A DASH OF CINNAMON	

## Smoothie

<b>Strawberry Banana</b> 	8
COCONUT MILK, FROZEN STRAWBERRY, FROZEN BANANA, AND SIMPLE SYRUP.	
<b>Mango Banana</b> 	8
COCONUT MILK, FROZEN MANGO, FROZEN BANANA, AND SIMPLE SYRUP.	

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

 Dairy-Free     Dairy     Vegetarian

BRIOCHE

# BUILD YOUR OWN PLATE

\$18

(choose one from each)

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

Dairy-Free

Dairy

Vegetarian

## A. BASE



BRIOCHE



SOURDOUGH

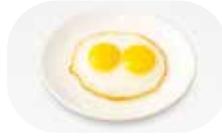


WHITE QUINOA

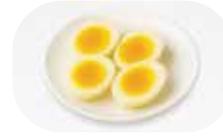
## B. EGG



CREAMY SCRAMBLE



SUNNY SIDE UP



SOFT BOILED



POACHED

## C. PROTEIN



CHEESY GARLIC CHICKEN



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) (+\$1)



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

# KITCHEN MENU

\*\*Our kitchen is open daily from  
8 AM to 3 PM (French Toast available until 3:30PM).

 Dairy-Free  Dairy  Vegetarian



★★  
**Classic French Toast**  
HOUSE-MADE BRIOCHE, CARAMELIZED BANANA, WHIPPED VANILLA BUTTER, FRESH MINT, POWDERED SUGAR, AND MAPLE SYRUP ON THE SIDE.  
  16



★ **NEW**  
**Mixed Berry French Toast**  
HOUSE-MADE BRIOCHE TOPPED WITH MIXED BERRIES, SERVED WITH MAPLE SYRUP.  
\*\*MASCARPONE CREAM AVAILABLE UPON REQUEST (+\$2).  
  17



**Tiramisu French Toast**  
HOUSE-MADE BRIOCHE, MASCARPONE CREAM, ESPRESSO-SOAKED LADYFINGERS, COCOA POWDER, CHOCOLATE CURLS, BLUEBERRIES, AND COFFEE SAUCE ON THE SIDE.  
  18



**Coming Soon**  
HOUSE-MADE BRIOCHE WITH SPECIAL TOPPING THAT YOU WILL LOOK FOR EVERYDAY.



**Earl Grey Persimmon Toast**  
SOURDOUGH, RICOTTA CHEESE WITH CHIVES AND WHOLEGRAIN MUSTARD, ARUGULA, PROSCIUTTO, FRESH PERSIMMON, BLUEBERRY, FETA CHEESE, PISTACHIO, BALSAMIC GLAZE, OLIVE OIL.  
 15



**Build Your Own Brunch Plate**  
A *CUSTOMIZABLE* HOMEMADE BRUNCH PLATE, MADE JUST THE WAY YOU LIKE IT, SERVED WITH A FRESH CITRUS-DRESSED SALAD AND A SIDE OF FINGERLING POTATOES WITH RANCH SAUCE.  
*Built your own!* 18



**Avocado Toast**  
CREAMY AVOCADO, PICKLED RADISH, ONION, TOMATO, PISTACHIO, SOFT-BOILED EGG, AND PEA SHOOTS WITH RANCH ON SOURDOUGH.  
  15



**Salmon Benedict Plate**  
SMOKED SALMON OVER TOASTED SOURDOUGH, TOPPED WITH LEMON HOLLANDAISE AND SERVED WITH A FRESH MIXED SALAD.  
 22



**Grilled Chicken Sandwich**  
SLOW-COOKED CHICKEN BREAST WITH CHEESE, TOMATO, HARD-BOILED EGG, BOSTON LETTUCE, RED ONION, GARLIC MAYO AND RED PEPPER AIOLI ON BUTTER-TOASTED HOUSE-BAKED BRIOCHE.  
 15



**Chicken Cobb Salad**  
BOSTON LETTUCE, FRISEE, PICKLED SHALLOTS, BRIOCHE GARLIC CROUTONS, GREEN OLIVES, GOAT CHEESE, WALNUTS, SOFT-BOILED EGG, BLUEBERRIES, CHERRY TOMATOES, TENDER CHICKEN BREAST WITH CHEESE AND MUSTARD VINAIGRETTE.  
 18



**Zucchini Sandwich**  
GRILLED ZUCCHINI WITH CHEESE, ARUGULA, RED ONION, SUN-DRIED TOMATO, BACON, HARD-BOILED EGG, AND HABANERO AIOLI ON TOASTED SOURDOUGH.  
 14



**Tomato Soup**  
PLUM TOMATO, SWEET ONION, BROWN BUTTER, CHEDDAR, AND CHIVE, SERVED WITH OUR BRIOCHE.  
  7



**B.E.L.T Sandwich**  
A CLASSIC COMBINATION OF BACON, LETTUCE, HARD-BOILED EGG, AND TOMATO WITH HONEY MUSTARD ON BUTTER-TOASTED HOUSE-BAKED BRIOCHE.  
 14



**Three Bean Soup**  
PINTO, BLACK, AND GREAT NORTHERN BEANS, BUTTERNUT SQUASH, POSOLE, AND KALE, SIMMERED IN A SMOKY AJI AND CHIPOTLE PEPPER BROTH.  
  7