BAR MENU



Coffee	Hot	Iced	Specialty Drinks	
Espresso	3		Iced Strawberry Matcha Latte	8
Drip Coffee	3		HOUSE-MADE STRAWBERRY PURÉE WITH YOUR CHOICE OF MILK, TOPPED WITH 100% PURE MATCHA.	
Americano	4	4 55	Iced Yuzu Matcha Latte (1) (2) 100% PURE MATCHA BLENDED WITH COCONUT MILK, HOUSE-MADE YUZU PURÉE, AND BUTTERFLY PEA TEA.	8
Flat White	5			
Cappuchino	5		Iced Sweet Corn Latte	8
Latte	5	6	NON-CAFFEINATED, HOUSE-MADE SWEET CORN PURÉE, COCONUT MILK, MASCARPONE CHEESE CREAM, AND A TAJIN POWDER.	
Cold Brew		5	Iced Pistachio Latte	8
Mocha Latte 🕸	6	7	DECAF-ESPRESSO, HOUSE-MADE PISTACHIO PURÉE, COCONUT MILK, PISTACHIO ICE CREAM, AND PISTACHIO POWDER.	0
Matcha Latte 🕸	6	7		
Hojicha Latte	6	7	Hot Pumpkin Latte RICH PUMPKIN PIE SAUCE AND SPICED SYRUP BLENDED WITH ESPRESSO, FINISHED WITH YOUR CHOICE OF STEAMED MILK.	7
Chai Latte	6	7		
Chocolate 🛞	5	6	Iced Pumpkin Cold Foam Latte	8
Tea (PARIS, EARL GRAY, HIBISCUS, PEACH)	4	5	SMOOTH PUMPKIN AND ESPRESSO POURED OVER MILK AND ICE, TOPPED WITH HOUSE-MADE PUMPKIN COLD	
(FAND, EARL GIVAL, FIIDIDCOS, FEACH)			FOAM AND A DASH OF CINNAMON	
Sparkling Ade			Smoothie	
Hibiscus Ade (15) A REFRESHING SPARKLING DRINK WITH HOUSE-MADE YUZU PURÉE, HIBISCUS TEA, AND GARDEN-PICKED MINT.		7	Strawberry Banana (1) (3) (3) COCONUT MILK, FROZEN STRAWBERRY, FROZEN BANANA, AND SIMPLE SYRUP.	8
Mango Matcha Ade (15) (25) A SPARKLING FUSION OF 100% PURE MATCHA, HOUSE-MADE MANGO PURÉE, AND		7	Mango Banana 🗓 🌣	8
			COCONUT MILK, FROZEN MANGO, FROZEN BANANA, AND SIMPLE SYRUP.	
FRESH LEMON JUICE FOR A REFRESHING LIFT.		7		
Rose Strawberry Ade (3) A VIBRANT BLEND OF STRAWBERRY PURÉE,		7	Superialty, deinles and not acceptancingly la	
ROSE SYRUP, SPARKLING WATER, FRESH LEMON JUICE, AND GARDEN-PICKED MINT.			Specialty drinks are not customizable, except for our Strawberry Matcha Latte.	
A I A Attl		. 1	, , , , , , , , , , , , , , , , , , , ,	
Alternative Milks (Oat, Almond, or Coconu	.+)	+]	(A) Vacatarian	
Size Upgrade	л1 <i>)</i>	. 1	∅ Vegetarian	
Sweetener (Upon Reques	+)	+1 +0. ⁵⁰	Natural Ingredients	
Sweetener (Opon Reques	1/		<u> </u>	



DUROWN PLATE (h) **Extra add-ons or substitutions available upon request.

A. BASE

B. EGG



BRIOCHE



SOURDOUGH



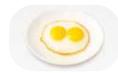
BAGUETTE



WHITE QUINOA



SCRAMBLED



SUNNY SIDE UP



SOFT BOILED



POACHED





CHICKEN BREAST



YUZU-GLAZED BACON



HAM



SAUSAGE



SMOKED SALMON(+3)



PROSCIUTTO



SOY GLAZED TOFU





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





ESPRESSO



COKE



SPRITE



GINGER ALE

KITCHEN MENU

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

(A) Lactose-Free (A) Natural Ingredients (A) Vegetarian



Classic French Toast

HOUSE-MADE BRIOCHE, CARAMELIZED BANANA, WHIPPED VANILLA BUTTER. FRESH MINT, POWDERED SUGAR, AND MAPLE SYRUP ON THE SIDE.

(P) (P)

14



** NEW ITEM **

Earl Grey **Persimmon Toast**

SOURDOUGH, RICOTTA CHEESE WITH CHIVES AND WHOLEGRAIN MUSTARD. ARUGULA, PROSCIUTTO, FRESH PERSIMMON, BLUEBERRY, FETA CHEESE, PISTACHIO, BALSAMIC GLAZE, OLIVE OIL.



Grilled Chicken Sandwich

SLOW-COOKED CHICKEN BREAST WITH CHEESE, TOMATO, HARD-BOILED EGG, BOSTON LETTUCÉ, RED ONION, GARLÍC MAYO AND RED PEPPER AIOLI ON BUTTER-TOASTED HOUSE-BAKED BRIOCHE

14.75



Built your own!

Classic Brunch **Plate**

A **CUSTOMIZABLE** HOMEMADE BRUNCH PLATE, MADE JUST THE WAY

18



Zucchini Sandwich

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

12.75



Avocado Toast

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

 (φ)

15



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.

12.75



Salmon Benedict

Plate

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

22



Chicken Cobb Salad

BOSTON LETTUCE, FRISÉE, 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



Tomato Soup

PLUM TOMATO, SWEET ONION, BROWN BUTTER, CHEDDAR, AND CHIVE, SERVED WITH OUR BRIOCHE.



7