BREFAST
served until 10:30 am

BREFAST TACOS

Brisket & Egg ........................................ 4
pico de gallo

Pork Belly, Egg & Avocado .................. 4
fried shallots, tomatillo salsa

Korean Steak, Egg & Cheese ............... 4
tomatillo salsa

Japanese Sweet Potato
& Spiced Cauliflower ......................... 4
sriracha tofu, avocado, fried shallots

BREFAST PLATE

Avocado Toast 9
miso creme fraiche, sprouts, lemon oil,
black sesame seeds

COFFEE & BEVERAGES

| Soft Drink .......... 2.99 |
| Bottled Soda ....... 2.79 |
| Bottled Water ...... 4.25 |
| Coffee ............... 2.99 |
| Tropicana ........... 3.50 |
| Hot/Iced Tea ...... 2.99 |

Menu items are cooked to order.

Although we always embrace the inner caveman, please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have medical condition.
LUNCH & DINNER

STARTERS

Chips & Salsa ......................... 5
tomatillo salsa

Brussels Sprouts ..................... 6
bacon jam, parmesan, parsley

TACOS (2 for $9)
BBQ Brisket
dry rubbed brisket, creamy apple slaw, peach bbq sauce

Banh Mi
vietnamese braised pork belly, pickled daikon carrot, sriracha mayo, cilantro

Pad Thai
chili garlic marinated chicken, scrambled egg, mushrooms, green onions, bean sprouts, peanuts, cilantro (contains shellfish)

Korean Steak
arugula, avocado, tomatillo salsa, cotija, pickled red onions, fried shallots

Cauliflower
arugula, peanuts, toasted coconut, kewpie mayo, watermelon radish, lime wedge
*make it vegan with our sriracha tofu “mayo”

BURGER (cooked to order; may take up to 10 mins)
JapaJam ........................................... 9
tomato jam, 6 oz. all beef patty, pepper jack cheese, fried egg, tempura onion strings, chinese bbq sauce

BOWLS (served over jasmine rice or arugula with mango chia dressing on the side)

Banh Mi ........................................ 11
vietnamese braised pork belly, pickled daikon carrot, 45-minute egg*

Pad Thai ....................................... 11
chili garlic marinated chicken, mushrooms, green onions, bean sprouts, peanuts, cilantro, 45-minute egg* (contains shellfish)

Korean Steak ............................... 11
arugula, avocado, tomatillo salsa, cotija, pickled red onions, fried shallots

Cauliflower ..................................... 11
arugula, peanuts, toasted coconut, kewpie mayo, watermelon radish, lime wedge
*make it vegan with our sriracha tofu “mayo”

SIDES

Belgian Fries ............................... 4
parmesan, parsley, peach bbq dipping sauce

Bacon Jam Fries ......................... 9
green onions, monterey jack & cheddar cheese, fried egg, sriracha mayo

Beverages are listed on the reverse side. Menu items are cooked to order.

*A 45-minute egg is sous vide (cooked in a temperature controlled water bath) at 62.5°C for 45 minutes. It resembles a slow poached egg with a runny yolk.

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