

ex pat

BRUNCH MENU

Sat & Sun 11:30 am - 4 pm



BRUNCH SPECIALS

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Mochi Waffle w/ Berries GF, VGT 13
Light & crispy on the outside with a tender chewy center. Served w/ caramelized brown butter syrup and fresh berries. A la mode w/ green tea ice cream (\$4)

Vietnamese Omelette GF, VGN friendly 15
Delicate turmeric rice flour crêpe. Served w/ Vietnamese dressing. Choice of chicken, avocado or shrimp (+\$3). Add mozzarella cheese (\$2)

Classic Omelet GF, VG 13
3 egg omelet served with tater tots or watercress salad. Add mozzarella cheese (+\$2) Avocado (+\$3) Cured Chinese Sausage (\$4)

Harvest Bowl GF, VG 15
Poached egg, avocado, marinated shiitake mushroom, watercress, roasted pumpkin, fried shallots, over quinoa w/ green goddess dressing. Add Cured Chinese sausage (\$4)

Lemongrass Pork Chop + Eggs 18
Served with 2 eggs, fries and vietnamese pickles.

**Bottomless
Brunch \$20** for a limited time

unlimited mimosa, bellini,
& prosecco (+ \$5)
2 hours

BRUNCH COCKTAILS

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Mimosa 12
Bellini 12
Thai Michelada 9

BEVERAGES

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French Press (17 oz.) 5.5
Vietnamese Coffee 3
Thai Iced Tea 4
Hot Tea 3
Orange Juice 4