





## FROM THE WOK

**PAD THAI** GFF/ VFF  15  
Tangy flavor packed stir fried rice noodles with your choice of Chicken, Tofu or Shrimp (+\$4).

**CHAR SIU PORK NOODLES** 15  
Stir fried Rice Noodles with Sprouts / Chives / Char Siu Pork (Not Gluten Free)

**SINGAPORE NOODLES** GFF \*\*   16  
Stir fried curry rice vermicelli noodles with shrimp & chicken or tofu.

**THAI BASIL STIR FRY** GF  14  
Fragrant medley of veggies with basil and chicken, tofu, jackfruit (+\$2) or shrimp (+4). Served with white rice.


**CLASSIC THAI BASIL FRIED RICE** GF 14  
Comforting crave worthy classic served with either chicken or shrimp (+\$4).


**CHAR SIU BBQ PORK FRIED RICE**  14  
Classic hawker style fried rice with BBQ pork.




## WINGS

6 for \$13.5 12 for \$23.5

**FIRECRACKER WINGS**   
Signature tangy sesame garlic spicy, sweet & sour glaze.

**LEMON CURRY PEPPER**  GF  
Tangy flavor bomb dry rub. House special best seller.

**HOISIN BBQ**  
Classic Chinese 5 spice BBQ glaze

**CLASSIC BUFFALO**   
If it ain't broke, don't fix it.

**THAI SWEET CHILI**  
A Southeast Asian twist on classic American bar food.

**DRAGON WINGS**   
Spicy dry rub wings feat. Carolina Reaper chili powder.

**DINOSAUR WINGS**   
4 for \$10 8 for \$18 GF  
Whole wings with a spicy cumin or curry lemon pepper dry rub.



 all wings can be made with cauliflower!

## BRUNCH BEVERAGES

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

\*add a shot for \$4

# THE EXPAT

## BRUNCH MENU

SATURDAY & SUNDAY

11:30AM-4PM

### BOTTOMLESS MIMOSAS FOR \$25

SUBSTITUTE BELLINI, PROSECCO & THE EXPAT

BLOODY MARY (+ \$10)

2 HOUR LIMIT 11:30AM - 4PM



### CRAFT BRUNCH COCKTAILS

**SUNRISE SLING** 15  
Featuring Rhum J.M from Martinique, Contratto, Mango Puree, a splash of seltzer and Angostura bitters on top. Chuggable and you get your morning Vitamin C, need we say more?

**THAI WHISKEY SOUR** 15  
The Expat take on another classic featuring our House Aged Bourbon, Thai Tea and a hint of yuzu. \*contains eggwhites

**SPA WATER** 12  
A refreshing and rejuvenating beverage made with muddled cucumber, Suntory's Craft Haku Vodka and splash of fresh lemon juice.

**ESPRESS YOURSELF** 14  
Smooth, bold, boozy, Chicory forward cold-brew espresso with F-80 Firelit Coffee Liqueur and Cinnamon. The perfect morning or afternoon sipper.

**THE EXPAT 75** 14  
Level up your sparkling brunch game with this Expat classic. Similar to a French 75 but bright with our favorite flavors such as Japanese Crafted Roku Gin, St. Germaine and a couple dashes of Yuzu

**BARTENDER CHOICE COCKTAIL OR MOCKTAIL** 14/8  
Just let us know your palate preferences and the Bartender will make you something special on the spot.



BRUNCH MENU



SAVORY

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

**CLASSIC 3 EGG OMELETTE** GF 12  
3 egg omelet served with home-fries, fries or watercress salad. Add filling: mozzarella cheese (+\$2) watercress (\$2) Avocado (+\$3) shredded chicken (\$3) Cured Chinese Sausage (\$4)

**AVOCADO TOAST** 15  
Mashed Avocado, cherry tomato and crumbled feta and scallions, on top of thick cut challah toast. Add poached egg (+\$2), bacon (\$4)

**EGGS BENEDICT** 17  
2 Perfectly poached eggs, watercress, five spice pulled pork, house hollandaise sauce and side of home fries or watercress salad. Add Avocado (+\$3)

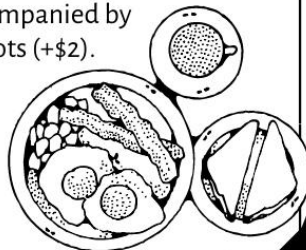
**BREAKFAST FRIED RICE** GF 14  
A classic egg fried rice but with bacon, cause everything is better with bacon.

**BREAKFAST NACHOS** 15  
House made tortilla chips with scrambled eggs, feta, avocado, chopped Chinese sausage and melted cheese. Do eat these with a brunchy beverage! (add bacon \$4)

**THE BREKKIE BURGER** 19  
What is a breakfast burger? Who knows. But try this with a fried egg, bacon, caramelized onions and topped with cheese. Served with side of homefries (Substitute for side of classic fries for +\$1)

**EGGS ANY STYLE** 11  
Eggs any style, served with thick cut toast and home fries.

**PORK CHOPS WITH EGGS** 20  
House special lemongrass marinated pork chop accompanied by two eggs any style. Served with home fries, fries, or tots (+\$2).



BRUNCH MENU



SWEET

**MOCHI WAFFLE W/ BERRIES** GF / V 14  
Light & crispy on the outside with a tender chewy center. Served w/ caramelized brown butter syrup and fresh berries. A la mode w/ vanilla or green tea ice cream (+\$4). Thai Fried Bananas (+ \$4)

**CHICKEN & WAFFLES** GF / VG 16  
Crunchy fried boneless chicken thigh with mochi waffles, a fried egg, chopped Chinese sausage, scallions & curried caramelized brown butter syrup. Add Bacon (+\$4) (Can be made with Cauliflower Wings)

**STEEL CUT OATS** GF / V 14  
Steel Cut Oats with crushed salted fried peanuts, brown butter Sugar Syrup, condensed milk, bananas and berries

**EXPAT FRENCH TOAST** 16  
Creamy french toast made with coconut cream, topped with Thai fried bananas, berries drizzled with brown butter syrup and condensed milk. Yeah. It's over the top!!

GREENS

**THE BREKKIE WEDGIE** GF / V / VG 16  
Crisp, refreshing, and classic. Grilled Iceberg wedge, creamy homemade blue cheese dressing, bacon + chopped Chinese sausage, cherry tomatoes and a poached egg.

**SAUTEED BOK CHOY WITH GARLIC** GF / V / VG 10  
A generous serving of lightly tossed bok-choy with garlic.

**SAUTEED WATERCRESS** GF / V / VG 10  
Watercress features delicious nutty and savory flavor notes. Lightly sautéed with garlic and sesame oil.

SIDES

- Thick Cut Toast 3
- Just Eggs (Any style) 8
- Bacon 5
- Avocado 4
- Tater Tots 5
- Fries 5
- Chinese Sausage 4
- Home Fries 5

