



Drinks:

**Coffee/Teas/Juice**

Unlimited Coffee	\$5
Pour-Over - 12oz	\$3
Ice Coffee - 12oz	\$3.25
Espresso - Double shot - 2oz	\$3
Americano – Short 6oz or Tall 8oz	\$3.25
Macchiato - 4oz	\$3.75
Cappuccino - 8oz	\$3.75
Latte - 12oz	\$4.25
Dirty Chai - House-made - 12oz	\$5.25
Mocha - 54.5% Chocolate - 12oz	\$5.25
Vietnamese Coffee – Iced - 12oz	\$3.75
Hot Tea – 12oz	\$2
Thai Ice Tea – House-brewed - 12oz	\$3.50
Chai Latte – House-made – 12oz	\$4.25
Maccha Latte – Organic – 12oz	\$4.75
Hot Chocolate - 54.5% Chocolate – 12oz	\$4.75
Tangerine, Pomegranate Juice	\$3.50

**Cocktails**

**Mimosa \$10**

Prosecco Superiore Brut – Tangerine or Pomegranate.

**Bloody Mary \$12**

Japanese Potato Sochu, Celery, House-pickled Okra, House-made Habanero Hot sauce.

*Add bacon \$1*

**Michelada \$10**

Mexican lager Victoria beer, Lemon, with Sweet & Spicy Tamarind Rim.

*Add shrimp \$2*

**Japanese Coffee \$9**

Red Bay Pour-over, Japanese Sochu, Nutella Whipped Cream, Shaved Nutmeg.

**Grapefruit Chuhai (Greyhound) \$12**

Freshly squeezed grapefruit with Sochu

**Summertime Spritz \$13**

Sauvignon blanc with carbonated yuzu, lemon, and mint. Served over ice.



Breakfast Snacks:

<i><u>Plain Croissant</u></i>	\$2.50	<i><u>Plain Bagel</u></i>	\$3.50
<i>Balsamic Chocolate</i>	+\$1.25	<i>Cream Cheese</i>	+\$1.00
<i>Honey Almond</i>	+\$1.75	<i>Avocado</i>	+\$2.00
<i>Ham &amp; Cheese</i>	+\$2.50	<i>Cold Smoked Salmon</i>	+\$4.50

*Avocado Toast (Tartines):*

<i>Just the Toast</i> – French Levain with house-made avocado spread & fresh avocado.	\$7
<i>Poached Egg</i> – Our avocado toast w/ a poached egg & yuzu hollandaise. Includes side salad.	\$9.50
<i>Bacon &amp; Egg</i> – Avocado toast w/ a poached egg, hollandaise, & bacon. Includes side salad.	\$13
<i>Cold Smoked Salmon</i> – Our avocado toast w/ cold smoked salmon, poached egg, capers, & cucumbers. Includes side salad.	\$14

\*Garnishes and availability may vary. \*\*Please let us know if you have any allergies or dietary restrictions. \*\*\*Thanks for your support!



# Plenty

Brunch



## Mains:

**Beef Brisket Hash Brown Bennies** – Shredded hash browns, house-made corned beef brisket, 2 poached eggs, yuzu hollandaise sauce. Includes side salad and fruit. **\$16**

**Golden Chorizo Fresco** – Pork chorizo stir fried with organic golden Yukon potatoes and black beans on fried pita bread. Topped with queso fresco, fresh avocado, and cilantro. Served with a side salad, scrambled eggs and fresh fruit. **\$16**

**Miso-butter Wild Salmon** – Fried egg, pan-fried green beans, slow braised kale, shredded cabbage, bonito flakes, yuzu-katsu sauce, side of brown rice. Includes a side of fruit. **\$16**

**Japanese Beef Bowl** – Lean ground beef marinated in soy & ginger, topped w/green onions, kimchi, fried shallots, bok-choi & a poached egg over brown rice. Includes a side sesame salad and fresh fruit. (spicy option available) **\$16**

**Maccha Waffles & Fried Chicken** – House-made Belgian-style waffles with organic maccha topped with whipped red miso butter and sesame-honey fried chicken. Includes a side salad and fruit. **\$16**

## Salads:

**Caesar Salad** – Organic romaine, mixed greens, house-made garlic croutons, shredded parmesan w/ lemon-anchovy dressing. **\$10**

**Crunchy Salad** – Organic mixed greens, kale, romaine, Granny Smith apples, keto nut mix, quinoa, almonds, and fried shallots w/ parsley vinaigrette. **\$11.50**

**Kale Quinoa** – Organic kale, mixed greens, cucumbers, Kalamata olives, feta cheese, tomatoes, toasted almonds w/ mustard vinaigrette. **\$11.50**

**Sesame Salad** – Organic romaine, mixed greens, pickled daikon & carrots, fried shallots, toasted sesame seeds w/ ancho chili vinaigrette. **\$9.50**

**Bacon Spinach Avocado Salad** – Spinach, mixed Greens, shredded cabbage, tomatoes, soft boiled egg w/ bleu cheese dressing. **\$13**

**Furikake** – Kale, romaine, mixed greens, mung bean sprouts tossed w/ toasted sesame seeds, seaweed, bonito flakes, and a sake-soy dressing. **\$10**

### Add-ons

- Poached egg \$1.75
- Mixed vegetables \$3
- Cheddar/Fontina/Feta \$2.50
- Avocado/Tofu \$2.25
- Bacon \$3.75
- Chicken apple sausage \$4
- Roasted chicken \$4.50
- Fried chicken \$4.75
- Corned Beef \$4.50
- Cold Smoked Salmon \$4.50

\*Garnishes and availability may vary. \*\*Please let us know if you have any allergies or dietary restrictions. \*\*\*Thanks for your support!