

BRUNCH

BAO BUN V	Choice of Mongolian BBQ Duck, Korean Fried Chicken or 5-Spice Pork Belly	7
BAO BUN TRIO	One of Each	19
DONUT HOLES	Chocolate Dipping Sauce & Dulce de Leche	12
SMOTHERED PORK TAMALES* GF	Poached Egg, Pork Green Chile, Green Olive, Cilantro & Pickled Onion	16
CHURRO FRENCH TOAST	Dulce de Leche, Cinnamon, Maple Syrup, Pineapple & Chocolate Pearls	15
FRIED EGG ON A ROLL* GF	Smoked Ham, Arugula, Crispy Onion, Dill Pickle Mayo, Pepperoncini & Home Fries	13.5
POWER BOWL V GF	Steel Cut Oats, Macerated Strawberries, Coconut Cream, Cocoa Nibs & Candied Ginger	14.5
GINGER CHILI SHRIMP PO' BOY	Pickled Veg, Roasted Tomatoes, Peanuts, Sesame, French Bread & Sweet Potato Waffle Fries	17
LAMB BARBACOA BURRITO	Scrambled Eggs, Mozzarella, Potatoes, Green Chili & Lime Crema	16.5
MUSHROOM CONGEE V GF	Wild Rice, Sunny Egg, Charred Scallion Gremolata, Chile Oil & Superseeds	15
BREAKFAST DOSA V GF	Crispy Lentil Crêpe, Scrambled Eggs, Avocado, Squash, Peas, Apricots, Sambar Potato & Maple Syrup	17
HANGOVER RAMEN* GF	Duck Confit, Bacon, Soft Boiled Shoyu Egg, Mushrooms, Bok Choy, Beet Pickled Ginger & Scallions	18
WAGYU SLIDERS* V GF	Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup	19.5
V SUB IMPOSSIBLE BURGER		
STREET CART STEAK & FRIES* GF	Ribeye, Poached Egg, Guacamole, Cotija & Pico De Gallo	21
KOREAN FRIED CHICKEN WITH BONCHAN		21

BEVERAGES

SPORTEA	Brazilian Mate, Siberian Ginseng & Ginger	5
LEMONELLA (one refill)	Lemonade, Fresh Ginger & Rosemary	6
ESPRESSO DRINKS		5.50
CODA		
COFFEE	Coda Regular or Decaf	4

WINE

HOUSE WINE White or Red	9/34
THE PALM ROSÉ BY WHISPERING ANGEL	12/46
BUBBLES: BRUT OR ROSÉ	12/46
MAN CHENIN BLANC	10/38
LA CREMA SAUV BLANC	13/50
NORTICO ALVARINHO	11/42
SEQUOIA GROVE CHARDONNAY	15/58
PLANET O PINOT NOIR	14/54
BONNY DOON 'LE CIGARE DE VOLANT'	11/42
ALTOCEDRO 'ANO CERO' MALBEC	13/50
BARACCHI 'O'LILLO' SUPER TUSCAN	12/46
FORTRESS CABERNET SAUVIGNON	14/54

BRUNCH COCKTAILS

BLOODY MARY VIKING OR MARIA	10
<i>Linger Bloody Mix, Horseradish, Dill w/ Choice of Vodka, Akvavit, Tequila</i>	
CLASSIC MIMOSA BLOOD ORANGE MIMOSA	8/18 9/21
COCONUT FIZZ	10
<i>Gin, Lime, Coconut Milk, Soda</i>	
CORPSE REVIVER #2	12
<i>Gin, Lemon, Vermouth, Absinthe, Ginger Liqueur, Activated Charcoal</i>	
FROSÉ	11
<i>Rosé, Aperol, Lemon, Bianco Vermouth</i>	
FROZEN PAINKILLER	11
<i>Matusalem Rum, Coconut, Orange, Lime, Mint</i>	
MICHELADA	7
<i>Coors Light, Lime, Salt, Linger Bloody Mix</i>	

(V) = VEGAN BY REQUEST

(GF) = GLUTEN-FREE BY REQUEST

SWEETS

PEANUT BUTTER BAR GF	8
CHERRY HAND PIE	9
Beer	
RATIO CITY SCAPES MEXICAN LAGER	6
FINKLE AND GARF RED IPA	7
ZUNI ST. WAY WEST WIT	7
GREAT DIVIDE TITAN IPA	7
STEM OFF DRY CIDER	8
UPSLOPE POMEGRANATE ACAI HARD SELTZER	8
JUNESHINE BLOOD ORANGE MINT HARD KOMBUCHA	9

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. *THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 5% Surcharge will be added to your check to lessen the wage gap for our Back of House team members an for COVID Safety Protocols.

RULES OF ENGAGEMENT

- Vaccinated and don't want to wear a mask? Cool.
- Vaccinated and want to wear a mask? Cool.
- Not vaccinated? We ask that you wear a mask.
- Our team members will continue wearing masks within our restaurants.
- Hand Sanitizer will remain available to you throughout the restaurant.
- Please consider using it before and after you dine with us.
- Scheduled sanitation of all shared surfaces will continue throughout all our restaurants.