

# BRUNCH

SATURDAY & SUNDAY, 11 A.M. - 3 P.M.

## DRINKS

### MIMOSA

prosecco, orange juice 6  
carafe 24

### MICHELADA

Kirin, Clamato, lime juice, soy sauce,  
5 spice and salt rim 6.5

## PLATES

served with your choice of one side item

### THAI DOUGHNUTS

ginger, black sesame seeds, yuzu icing  
thai basil 10

### JFC CHICKEN & BISCUITS

fried egg, Applewood smoked bacon,  
Sriracha hot honey, white shoyu gravy,  
togarashi, chives, sesame seeds 15

### \*SESAME AVOCADO TOAST

grilled sourdough, sesame mashed avocado  
toast three ways, Applewood smoked bacon,  
Thai basil & tomato, soft boiled egg, topped  
with pickled shallots, everything furikake,  
smoked paprika olive oil 14

### BRISKET BREAKFAST TACOS

corn or flour tortillas, scrambled eggs,  
Asian bbq chopped brisket, jack cheese,  
curry breakfast potatoes, pickled jalapenos,  
red onion, cilantro, Thai salsa verde 14

## SIDES 3.5

**CURRY BREAKFAST FRIES** with Sriracha ketchup

**THAI PINEAPPLE SALAD** 🌱 • GF



## VEGETARIAN

(MEATLESS)

## GF GLUTEN FREE

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

Sorry, no split checks on parties of 10 or more.