

BRUNCH

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

DRINKS

MIMOSA

prosecco, orange juice 9

BOTTLE 35

STRAWBERRY MIMOSA

prosecco, strawberry, orange juice 10

BOTTLE 40

MICHELADA

Kirin, Clamato, lime juice, soy sauce,
5 spice and salt rim 8

FAR EAST MARY

onion, pepper & herb infused vodka,
sriracha, yuzu, bloody mary mix 12

BREAKFAST MARTINI

Roku Gin, aperol, yuzu marmalade,
prosecco, lemon 12

PLATES

served with your choice of one side item

THAI DOUGHNUTS

ginger, black sesame seeds, yuzu icing
thai basil 11

JFC CHICKEN & BISCUITS

fried egg, Applewood smoked bacon,
Sriracha hot honey, white shoyu gravy,
togarashi, chives, sesame seeds 18

*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 16

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 17

SIDES 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.