



SPRING BRUNCH MENU

- MEZZE DIP TRIO** (V) 13
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with na'an. Add CRAIZE crackers +3.
- AVOCADO TOAST** (V) (V) 13
A brunch classic with white truffle oil & balsamic vinegar, cherry tomato confit, topped with a peach & yellow pepper emulsion. Add poached egg +3
- SHAKSHUKA AND AREPAS** (V) (V) 17
MidEast meets Maracaibo. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish.
- THE IMMIGRANT BURGER** (P) 16
This is the one! 6oz of angus beef, feta, greens, tomatoes, pickles and a Greek garlic dressing. Served with fries.
- CANADA'S POUTINE** (P) 17
Quebec's hangover cure. Poached eggs, roasted potatoes, Canadian bacon, cheese & gravy.
- PAN DE GUAVA Y BRIE** (V) 16
French-Caribbean warm sweet & sticky buns with guava and brie cheese. Share it!
- PIÑA COLADA PANCAKES** (V) 14
Pancakes with a Latin twist of pineapple syrup, coconut foam, and chocolate coulis. Topped with roasted pineapple slices and coconut flakes.
- ASIAN SALMON & NAPA SALAD** (F) (V) 16
A vegetable-forward salad with miso blueberry oven-glazed salmon and roasted Napa cabbage topped with crunchy almonds.
- HAVANA SANDWICH** (P) 15
Called "best Cuban sandwich in town" for a reason. Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries.
- OLD SAIGON SANDWICH** (P) 15
Banh Mi with a twist! Adobo chicken, Asian slaw, chile garlic mayo and a drizzled Asian dressing on a pretty toasted baguette. Served with fries.



GLUTEN FREE

(PLEASE NOTE THAT FOOD IS PREPARED IN A KITCHEN SHARED WITH WHEAT AND CROSS-CONTAMINATION COULD OCCUR).



VEGAN

SIDES

- | | | | |
|-------------|---|-------------------------|---|
| POACHED EGG | 3 | BELGIAN FRIES | 7 |
| BACON | 3 | (they come with aioli!) | |
| NA'AN | 2 | CRAIZE CRACKERS | 3 |

SIGNATURE BRUNCH DRINKS

WHITE SPRING SANGRIA 11 | 36

Perfect for warm weather—with pomegranate and peaches.

RED SANGRIA HELADA 11 | 36

Chef Enrique's special sangria helada with pineapple, mango.

MIMOSAS 11 | 36

Pineapple, mango and orange.

WINES

WHITE

RHANLEIGH CHENIN BLANC (RSA, 2019) 10 | 35

Well-balanced, crisp, with fresh minerals.

AQUILAE GRILLO (SICILY, 2019) 11 | 37

Dry, with bright fresh fruits and floral aromas.

PROSECCO CA'VAL (ITALY, 2019) 12 | 38

A crisp, dry sparkler with fresh bubbles from Veneto.

BENVENUTI MALVAZIJA (CROATIA, 2017) 39

An amazing find. Perfect fruit and acidity balance.

ROSE

LA FERLA ROSATO (ITALY, 2019) 11 | 37

A crisp rosé with notes of strawberry.

RED

CELIA MALBEC (ARGENTINA, 2017) 12 | 38

A classic Malbec with bold fruit and balanced tannins.

KAVAKLIDERE YAKUT (TURKEY, 2019) 11 | 37

Two local grapes make this popular Turkish red.

MONASTERY TVRDOS (BOSNIA AND HERZEGOVINA, 2016) 41

A truly rare find. Full-bodied, delicious finish.

BEERS

POLAR (VENEZUELA) 6

Chef Enrique's favorite pilsner—crisp and clean.

EFES (TURKEY) 6

A light pilsner, refreshing and floral.

LAV (SERBIA) 6

A golden, full-bodied lager with balanced bitters.

NON-ALCOHOLIC BEVERAGES

CAFE CALMA (COFFEE, DATES, & OATMILK) 6

PINK DRAGON (DRAGONFRUIT, BLUE AGAVE, & OATMILK) 6

PINEAPPLE MATCHA 6

AGUA DE JAMAICA (HIBISCUS-INFUSED WATER) 6

AMERICANO | CAPPUCINO 4 | 5

ICE TEA (HOMEMADE) 5

KOMBUCHA (APPLE SPICE) 5