



WINTER BRUNCH MENU

- MEZZE DIP TRIO** (V) 14
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with na'an. Add CRAIZE crackers +3. Ask your server for GF.
- BELGIAN TRUFFLE FRIES** (V) (V) 12
Thin cut seasoned fries topped with baked parmesan cheese and truffle oil.
- AVOCADO TOAST** (V) 16
White truffle oil & balsamic vinegar, cherry tomato confit, feta cheese, poached egg, topped with a peach & yellow pepper emulsion. *Make it vegan!*
- SHAKSHUKA AND AREPAS** (V) (V) 18
MidEast meets Maracaibo. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish. *Make it vegan!*
- THE IMMIGRANT BURGER** (P) 18
This is the one! 6oz of angus beef, feta, greens, tomatoes, pickles and a Greek garlic dressing. Served with fries and homemade aioli sauce.
- 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. Elevated cinnamon buns!
- PIÑA COLADA PANCAKES** (V) 16
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) 17
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** (C) 17
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 (GF)
FOOD IS PREPARED IN A KITCHEN WHERE
CROSS-CONTAMINATION COULD OCCUR.



VEGAN

SIDES

- | | | | |
|-------------|---|-----------------|---|
| POACHED EGG | 3 | NA'AN | 3 |
| BACON | 3 | CRAIZE CRACKERS | 3 |

SIGNATURE BRUNCH DRINKS

PFANNER HOT CIDER 8

Fruity, crisp, comforting – Austrian Hard Apple Cider brewed with classic mulling spices.

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.

VALJEVSKO (SERBIA) 6

A golden, full-bodied lager with balanced bitters.

PFANNER HARD CIDER (AUSTRIA) 6

A fruity, crisp traditional Hard Apple Cider.

NON-ALCOHOLIC BEVERAGES

CAFE CALMA (COFFEE, DATES, & OATMILK) 6

MINT LIMONANA (MINT, HONEY, AND FRESH LEMONS) 6

PINEAPPLE MATCHA (+ CHAMOMILE & LEMONGRASS) 6

AGUA DE JAMAICA (HIBISCUS-INFUSED WATER) 6

AMERICANO | CAPPUCINO 4 | 5