

BENEDICTS

Our Hollandaise is made by scratch every morning, with a ratio of 14 egg yolks to 1 lb of butter, which makes a rich and creamy sauce that doesn't taste like just butter. Finished with lemon juice & cayenne pepper.

SEAFOOD

- ♥* **King Crab Benny** | Alaskan King Crab, sautéed spinach, crostini, 2 poached eggs & hollandaise 28
- ♥* **Scallop Benedict** | 2 seared jumbo diver sea scallops, sautéed spinach in a lobster stock & white wine reduction, laid on a toasted crostini, 2 poached eggs, topped with hollandaise. 26
- ♥* **Tempura Soft shell Crab Benny** | Tempura battered soft shell crab (this is a whole crab, it will taste more like the ocean as opposed to crab legs), brioche bun, Miso dust, 2 poached eggs, hollandaise 20
add avocado \$2

CHEF MATT'S FAVORITES

NEW* **16 oz Bone in Ribeye Benedict** | 16 oz 35
bone-in Ribeye, herb and garlic marinated,
panzanella with a lemon duck fat
vinaigrette, poached eggs, hollandaise

* **Oaxacan Bone in Beef Short Rib Benny** | 25
Bone-in beef short rib braised with a
variety of chilis, herbs, & spices finished
with bone marrow butter and short rib jus
Add avocado \$2

NEW* **Beef Oscar Benny** | 6oz Filet Mignon 38
topped with king crab, 2 poached eggs,
hollandaise, port reduction, sautéed
spinach & crostini

↘* **Barbacoa Beef Benny** | 2 Barbacoa beef 16
enchiladas with cheese, sauce mole,
Spanish rice, queso fresco 2 poached eggs
and hollandaise
exchange barbacoa to turkey

NEW* **Duck l'Orange Benedict** | Duck breast, 27
bruleed orange segments, crostini, Grand
Marginer orange sauce, poached eggs,
hollandaise.

GOTTA TRY THEM!

↘* **Louisiana Hot Link Benny** | Louisiana beef hotlink, fresh corn bread, our braised greens, 2 poached eggs and hollandaise 15

* **Corned Beef Hash Benny W/ Marble rye Pudding** | Our house made corned beef hash, marble rye bread pudding, 2 poached eggs and hollandaise 15

* **Jerked Pork Belly Benny** | Grilled Jerk marinated pork belly, fried sweet plantains, roasted tomato, crostini, 2 poached eggs, and hollandaise 15
add avocado \$2

↘* **Roasted Pork Belly Benny** | Marinated slow roasted pork belly seared on the flat top, 2 poached eggs, hollandaise, Thai chili, sourdough crostini 15

↘* **Korean Spicy Pork Bulgogi Benny** | House marinated pork bulgogi, crispy shrimp, rice cakes, 2 poached eggs, hollandaise. 14
add avocado \$2

↘* **Pork Chile Verde Benny (green mole no chocolate)** | 2 corn Tamales stuffed & topped with pork chile verde, 2 poached eggs, hollandaise, cilantro, onion, and fresh lime 17
add avocado \$2

* **Thanksgiving Day Benny** | Our house brine slow herb roasted turkey hash, stuffing bread pudding, 2 poached eggs, hollandaise 16
add avocado \$2

vegie* **Portobello Mushroom Benny** | Our portobello are marinated in garlic herbs and citrus then grilled, served w/ roasted bell peppers, on a bed of raw spinach, 2 poached eggs, hollandaise 13
add avocado \$2

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 2.5% TRANSACTION FEE ON ALL CREDIT CARD PAYMENTS. SEE SERVER FOR DETAILS.

HASH

{ Includes choice of toast }

* **Prime Rib Hash & Eggs** | Our house slow roasted herb prime rib mixed with our seasoned house potato and 2 eggs your style 15

* **Corned Beef Hash and Eggs** | House brined beef brisket is cured minimum 21 Days mixed with our seasoned house potato & 2 eggs any style 14

FRENCH TOAST

♥ **Baked Berry French Toast** | Our house Bread pudding made with several different breads and berries baked in. Topped with almonds, bourbon glaze, powdered sugar, and more berries 15

Croissant French Toast | Croissant battered in a rich batter of egg yolks, heavy cream and fresh banana crusted with Honey Bunches of Oats and served with our Banana Nutella dip & bourbon glaze 14

Upgrade toppings banana Nutella for an additional \$5

Corn Bread French Toast | Fresh corn bread battered in our banana batter and then deep fried served with syrup add fried chicken wings for +\$4 13

NEW Flo's French Toast | Inspired by Chef Matt's Grandma Flo. Challah bread loaded with poppy seeds, dipped in a rich batter. Topped with whipped cream, and powdered sugar. 11

SWEET START

Chef's Pancakes | Ask your server about the Chefs special 11

♥ **Blueberry Pancakes** | 3 fluffy buttermilk pancakes crammed with wild organic blueberries 11

Plain Stack Pancakes | 3 fluffy buttermilk pancakes 9

OMELETS

{ Served with house potatoes and choice of toast }

Seafood Omelet | Shrimp, king crab, avocado, hollandaise. House potatoes 28

Matt's Omelet | Fresh cracked egg whites, 100% all natural turkey bacon, bell peppers, spinach, avocado, queso fresco 17

EGGS ETC....

* **BAM SLAM** | 2 eggs any style, 2 bacon, 2 fluffy buttermilk pancakes, and house potato Upgrade to blueberry pancake or french toast for 1 \$5 13

* **Breakfast Sandwich** | 2 eggs any style, 2 house bacon, choice of cheese on a brioche bun or fresh croissant, house potatoes Add Avocado \$2 Add a protein \$3 sub turkey bacon \$2 11

NEW * **Chiliquiles** | Fresh tortilla chips, choice of salsa, our beef barbacoa, garnished with queso fresco, sour cream, and cilantro and onions, 2 poached eggs & hollandaise 15

/* **Huevos Rancheros** | House made pork longanisa, 3 crispy corn tortilla shells, house potato, red & green salsa, Peruvian beans, 2 eggs any style, queso fresco and green onions Add Avocado \$2 15

Corned Beef Hash Taco | 3 Corned beef hash tacos, topped with a quail egg 18

* **Filipino Breakfast** | Choice of Longanisa or Tocilog, with fried garlic rice, house achara, & garlic vinegar and your choice of 3 eggs 13

* **Green Eggs & Spam** | 4 pieces grilled spam, garlic fried rice, and 2 eggs cooked any style in our spicy green Thai butter 13

* **Pupusas Breakfast (El Salvadorian Breakfast)** | 2 thick Pupusas stuffed with cheese, topped with beef barbacoa, traditional slaw, 1 sunny side egg, red salsa, queso fresco 14

* **Chicken Adobo & Eggs** | Chicken adobo, fried sweet plantains, 2 eggs any style, steamed rice 15

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TACOS

{ Served with rice and Peruvian beans }

Blackened Salmon Taco | 3 tacos, Salmon 18
coated in blakenend seasoning with tangy
slaw and mango salsa

Duck Confit Taco | 3 Duck confit tacos, 18
braised red cabbage, pan fried herbed
goat cheese

Shrimp Tempura Tacos | 3 street tacos, 16
Tempura shrimp, soy mirin slaw, yum yum
sauce
add avocado \$2

Corned Beef Hash Taco | 3 Corned beef hash 18
taco, topped with a quail egg

Butter Poached Shrimp Taco | New Zealand 21
Butter poached Hoja santa wrapped
shrimp, jalapeno cilantro tortilla, fennel
kim chi, crushed almonds, lemon supreme

Barbacoa Taco | 3 street tacos stuffed with 13
our 24 hour beef barbacoa, cilantro, onion,
avocado tomatillo salsa
add avocado \$2

Chipotle Chicken Taco | 3 street tacos 12
stuffed with chipotle braised chicken,
tangy slaw, mango salsa
add avocado \$2

SANDWICHES

{ Choice of side: potato nuggets, sweet potato fries, or macaroni salad }

Philly Cheese Steak | 17
Shaved rib eye, bell
pepper, jalapeno, onion,
and cheese sauce.

Shrimp Tempura Po-boy | 18
Crispy shrimp tempura,
soy mirin slaw, yum yum
sauce, french roll
add avocado \$2

* **BLAT** | 6 slices house 14
bacon, avocado, lettuce,
tomato, mayo
add egg \$2

NEW Pastrami Style Pork 15
Belly Sandwich | Our
house pastrami style
pork belly piled high on
marble rye, Swiss
cheese, Russian
dressing, and house
cole slaw

♥ **Korean Cheese Steak** | 15
Spicy pork bulgogi, Kim
chi, pickled radish, and
cheese sauce
add avocado \$2

Prime Rib Dip | Shaved 17
slow roasted prime rib,
provolone cheese,
creamy horseradish, and
house Au Jus

NEW Rueben | Our house 15
corned beef, house
Kraut, Swiss cheese,
1,000 isle dressing
marble rye

Triple Decker Turkey Club 13
| Our slow herb roasted
turkey, Texas toast,
house bacon, lettuce
tomato, mayo, Swiss
cheese.
add avocado \$2

Turkey Avocado | Our 13
house turkey, avocado,
arugula, craisins,
jalapeno, almonds,
tomato dressed with
extra virgin olive oil on
whole wheat

➤ **Roasted Pork Belly 13**
Bahn Mi | Our
marinated slow roasted
pork belly, fresh
cilantro, jalapeno,
pickled carrot & radish

NEW VEGAN Mushroom Bahn Mi 17
| Herb marinated
Portobello mushroom,
asparagus, rapini,
cilantro, jalapeno,
carrots and radish.

APPETIZERS

* **Loaded Truffle Parmesan Nuggets** | Crispy 16
potato nuggets, truffle oil, fresh parsley,
grated Parmesan, roasted wild mushroom
medley, sunny side egg

NEW * Seafood Cocktail | Shrimp, and scallop, 15
tomatoes, onions, avocado, cilantro,
Mexican infused cocktail sauce.


NEW Scallop App | 2 seared jumbo diver 20
scallop, tomato, cucumber, & herb salad,

♥ **Pork Lumpia (Filipino egg roll)** | 3 lumpia 9
packed w/ ground pork bean sprouts and
carrots served with sweet chili sauce

* **Kim Chi Gal bi Fries** | Crispy fresh hand 14
battered sweet potato fries, gal-bi
marinated short rib, cheese sauce, Kim chi,
sunny side egg, gochujang sauce
add avocado \$2

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CHEFS SPECIALS

Ono Wings & Rice 6 crispy wings tossed in Ono sauce, steamed rice and mac salad	12	* BiBimBap Choice of 2 gal-bi marinated short ribs or our spicy pork bulgogi, heirloom vegetables, kimchi, pickled radish, sunny side egg, steamed rice gochujang sauce add 1 rib \$3	15	Teriyaki Salmon Bento Skin on wild salmon filet, shrimp and vegetable tempura, spam musubi, white rice, sautéed heirloom vegetables Lunch portion \$17 available only until 2 pm	24
↘ Wild Salmon Panang Wild salmon filet, our house made rich and spicy panang curry, heirloom vegetables, garlic fried rice, cilantro oil. sub for shrimp and chicken available	25	Korean BBQ Plate 2 gal-bi marinated short ribs, green salad, mac salad, Kim chi, pickled radish, steamed rice add extra rib \$3	14	 Tempura Kobucha Curry Tempura fried Kobucha squash, our scratch made Panang curry, garlic fried rice, & sautéed heirloom vegetables	18
Fried Rice Choice of: Kim chi, Longanisa, Pineapple, Pork Belly	14				

BURGERS

Our Burgers are made in house and made of a special blend of Beef brisket, Beef Short Rib, Beef Rib Eye, & Beef Chuck we grind this meat ourselves as a apart of our commitment to bring the highest quality to our friends & customers

♥* Truffle Mushroom Burger 12 oz of our house beef blend, roasted wild mushroom medley, Swiss cheese, crispy potato, red wine demi finished with marrow butter, truffle oil, brioche bun, sunny side egg 6 oz option \$21	25	* Beef Barbacoa Burger 12 oz of our house beef blend, 24 hour beef barbacoa, jack cheese, crispy tortilla, pickled jalapeno, avocado tomatillo salsa, brioche bun add a egg \$2 6 oz option \$21	25
↘* Korean Spicy Pork Bulgogi Burger 12 oz of our house beef blend, topped with spicy pork bulgogi, Kim chi, pickled radish, sunny side egg, provolone cheese, brioche bun 6 oz option \$19	23	* Miso Pork Belly Burger 12oz of our house beef blend, marinated slow roasted pork belly, miso arugula salad, tomato, pickle, provolone, mayo, brioche bun add egg \$2 add avocado \$2 6 oz portion \$20	24
* Short Rib Chili Cheese Burger 12 oz of our house beef blend, chili sauce made from short rib, Tillamook sharp cheddar cheese, tomato, pickle, onion, mustard, brioche bun add egg \$2 6 oz option \$21	26	* Out West Burger 12 oz of our house beef blend, 4 slices of our brown sugar bacon, crispy onion, Tillamook sharp cheddar cheese, our sweet & tangy house BBQ sauce add avocado \$2 6 oz option \$20	24
* Maui Burger 12 oz of our house beef blend, fresh pineapple, lettuce, tomato, mayo, jack cheese, house teriyaki sauce add avocado \$2 6 oz option \$19	23	NEW * Pork Belly (Pastrami style) burger 12oz of our house beef blend, house cured and smoked pork belly (pastrami style), cole slaw, Swiss cheese, 1,000 isle dressing 6oz option \$20	25

PASTRIES

Corn Bread moist delicious corn bread warmed with butter	6
Croissants 2 fresh warmed croissants served with butter and jam	5

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