

BRUNCH

Cocktails

Traditional Espresso Martini	15
Ketel one Vodka, Mr. Black cold brew Liqueur, simple syrup, espresso	
The King	15
-James Skrewball peanut butter whiskey, Banane Du Bresil, honey, espresso	
Valentía	15
-James Cantera Negra blanco, Giffard vanilla liqueur, cinnamon, barrel-aged cold brew	
THE Insomniac	15
Stoli vanilla, Bols butterscotch,Disaronno, New Deal coffee liqueur, espresso, house-made whipped cream	
Sleepless in Susitna	15
-Evan B. Koloa coconut rum, Amaro Montenegro, Nux walnut liqueur, cinnamon, espresso	
Piña de Café	15
-Evan J. Banhez Mezcal, Cantera Negra blanco & Café, cinnamon, orange oil, espresso, house-made whipped cream	
Reese Bobby	14
-James Skrewball Peanut butter whiskey, Distillare chocolate Liqueur, cinnamon, espresso, house-made whipped cream	
Spanish Coffee	14
Bounty 151 proof rum, Clement Creole Shrub, Fire! nutmeg, cinnamon, coffee, house-made whipped cream	
Irish Coffee	14
Tullamore Dew Irish whiskey, demerara, espressoo, house-made whipped cream	
Mimosa Flight	55
A bottle of Maschio Prosecco exrra dry and a flight of our house juices, orange, spiced pineapple, POG, grapefruit *N/A option available*	
Trinity Now!!! (house bloody)	15
Bell Pepper, onion, celery, garlic, tomato, gochujang, Worcestershire, horseradish, lemon, lime, sri racha (optional), house made pickled vegetables	

NON ALCOHOLIC

N/A Spritz	14
-James Mionetto Aperitivo Mionetto Alcohol-removed Prosecco, Top Note lemon spritz	
N/A Mimosa Flight	55
A bottle of Mionetto alcohol-removed Prosecco and a flight of our house juices: orange, spiced pineapple, POG, grapefruit	
N/A Margarita	12
Cut Above Agave blanco n/a spirit, lime, orange, agave *mezcal option available*	
N/A Daiquiri	12
Fluére Spced cane n/a spirit, lime, demerara	
N/A “G & T”	12
Damrak n/a gin, Fever Tree Mediterranean tonic	
Grilled Pineapple	6
-James pineapple, lemon, spiced pineapple shrub, cinnamon, topo chico	
Scratch Ginger Ale	6
-James house-made ginger syrup, lemon & lime, topo chico	
“POG” Soda	6
-James guava, orange, passion fruit, soda topo chico	
Topo Chico	6
Sparkling Water	
Grapefruit Soda	6
Turnagain Brewing – Anchorage, AK	

Low ABV

Rhubarb & Rice	12
-James Hakutsuru Draft sake, Hakutsuru yuzu liqueur, New Deal ginger liqueur, Alessio dry vermouth, Aperol, orange bitters	
The grass is greener	12
-James Moonstone coconut/lemongrass sake, Roku gin, Velvet Falernum, lime, cashew orgeat, Peychauds	
Orange you glad...	12
-James Amaro Montenegro, Pierre-Ferrand dry Curacao, Kina l'Aero d'Or, Orange bitters, Fever Tree lite tonic	
Wellness Collins	13
-James turmeric infused Chiyonosono shochu and Oka rice gin, ginger, lemon, lime,topo chico	

Espresso & Coffee

Doppio	4
Americano	4.5
Macciato	5
Cappuccino	6
Latté	6
Mocha	6.5
Fresh Brewed Coffee	3.5
Barrel-aged Cold Brew	6.5



Loose Leaf Tea | 6

BLACK TEA
Earl Grey
Asian Orange
Chinese black tea, fruits, ginger
GREEN TEA
Moroccan Mint
Ginger Zen
Japanese green tea, rooibos, ginger
NON-CAFFEINATED
Chamomile Medley
Herbal Zing
South African rooibos, chamomile, ginger



BRUNCH

Entrees

hot mess	17
house made biscuits, two sausage patties, two eggs, crispy breakfast potatoes served with sausage gravy	
banh mi	19
Grilled, marinated chicken served on a toasted hoagie roll with pickled carrots and cucumber, sweet chili mayo and topped with fresh cilantro. served with pommes frites	
breakfast burrito	17
scrambled eggs, sauteed peppers, onion, and cilantro, wrapped in a large tortilla, and served with a sriracha-garlic aioli and your choice of crispy breakfast potatoes or salad. *Add bacon, sausage or tofu* 5	
kobe beef cheeseburger	22
8 oz burger with American cheese, burger sauce, sliced tomato, red onion, and crisp romaine on a brioche bun. served with pommes frites	
mee krob	17
sweet & spicy chicken, pork, and shrimp sauteed with mixed baby bell peppers and jalapenos, and served crispy vermicelli & rice noodles, topped with 2 fried eggs	
cochon de lait Benedict	20
slow roasted pork, tossed in ginger bbq sauce and topped with poached eggs and hollandaise on an English muffin. Served with crispy breakfast potatoes	
stuffed French toast	16
Texas toast stuffed with bananas foster cheesecake, served with candied pecans, maple syrup and a dollop of house whipped cream and served with crispy breakfast potatoes	
loco moco	22
kobe beef patty, jasmine rice, 2 fried eggs topped with balsamic gravy. Substitute mushroom duxelles patty to make it vegetarian	
salads	
sesame-ginger caesar	12
baby artisan romaine with fried wontons, house-made caesar dressing, tamari and a sesame parmesan crisp	
strawberry chili	12
butter leaf hearts tossed in a creamy, sweet chili-cilantro dressing with fresh strawberries, shaved red onion and candied pecan	

