linger

BRUNCH

BAO BUNS

MONGOLIAN BBQ DUCK BAO BUN(1) Ⓥ — 7
MISO PICKLED CUCUMBER & SCALLION

CHAR SIU PORK BELLY BAO BUN (1) Ⓥ — 7
CHARRED BROCCOLI, SNOW PEA & WATER CHESTNUT

KOREAN FRIED CHICKEN BAO BUN(1) Ⓥ — 7
KIMCHEE, PICKLED FRESNO & KOREAN CHILI AIOLI

BAO BUN TRIO (3) Ⓥ — 19
DUCK, PORK BELLY & CHICKEN

SWEETS

MADUROS & CREMA Ⓥ GF — 11
ROASTED PLANTAINS, CREMA DE QUESO MOUSSE, SMOKED ALMONDS & COTIJA

DONUT HOLES — 13
CHOCOLATE HAZELNUT DULCE DE LECHE

"PSL" POWER BOWL Ⓥ GF — 14
PUMPKIN STEEL CUT OATS, CANDIED PECANS, CARAMELIZED APPLES & ESPRESSO COCONUT CREAM

MIMOSAS

WE RESERVE THE RIGHT TO LIMIT SERVICE TO ANY "CHEMICALLY INCONVENIENCED" GUEST. BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE DRINK RESPONSIBLY, NO SHARING PLEASE! LAST CALL IS AT 3:00, PLAN ACCORDINGLY!

SINGLE MIMOSA — 10 / 11
CLASSIC OR BLOOD ORANGE

BOTTOMLESS CLASSIC ORANGE — 21

BOTTOMLESS BLOOD ORANGE — 23

VEGAN BY REQUEST Ⓥ

GLUTEN FREE BY REQUEST GF

TIP POOL & 3% SURCHARGE
IN THE SPIRIT OF CREATING A BALANCED & UNIFIED WORKPLACE, WE IMPLEMENT A TIP POOL FOR OUR ENTIRE SERVICE TEAM, INCLUDING OUR BACK OF HOUSE. TO HELP ADDRESS THE MANY FINANCIAL CHALLENGES WHICH CONTINUE TO IMPACT OUR INDUSTRY, A 3% SURCHARGE WILL BE APPLIED TO ALL CHECKS. THIS SURCHARGE HELPS US MANAGE THE INCREASED COSTS OF GOODS, SERVICES, SUPPLY CHAIN ISSUES, AND THE HEALTH AND SAFETY OF OUR STAFF AND GUESTS.

CHEF & FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / MARISSA CARUANA

MAINS

FILIPINO BIBINGKA BENEDICT* GF — 18
ADOBO CHICKEN, COCONUT RICE CAKE, MALGHESE CHEESE, CHILI-GARLIC HOLLANDAISE, GREEN PAPAYA & MANGO SALAD

BUTTERNUT SQUASH TAMALES* Ⓥ GF — 15
BLACK BEANS, KALE, POACHED EGG, PUMPKIN MOLE, LIME CREMA & QUICOS

CHURRO FRENCH TOAST — 17
DULCE DE LECHE, CINNAMON, MAPLE SYRUP, PINEAPPLE & CHOCOLATE PEARLS

GEORGIAN CHEESE BREAD — 16
SUNNY EGG, TOMATO CHUTNEY & HERB GREMOLATA

CHICKEN & PANDAN WAFFLE* — 21
WHITE PEPPER-SOY SEASONING, KAYA JAM, SUNNY EGG & CILANTRO SLAW

BREAKFAST MUSHROOM DOSA Ⓥ GF — 19
CRISPY LENTIL CREPE, SCRAMBLED EGGS, MASALA POTATO, CURRIED CAULIFLOWER PUREE & MAPLE SYRUP

AL PASTOR PORK BURRITO — 17
SCRAMBLED EGGS, SMASHED POTATOES, PINEAPPLE PICO, PORK GREEN CHILI & LIME CREMA

CHINESE BBQ PORK BANH MI Ⓥ — 16.5
PICKLED FRESNO, CUCUMBER, CILANTRO & GOCHUJANG AIOLI

LAKSA SHRIMP & GRITS GF — 18.5
COCONUT KAFFIR GRITS, CHILE CRUNCH PORK BELLY, PRAWNS & BRAISED CABBAGE

WAGYU SLIDERS* (2) GF — 21
BACON ONION JAM, AGED CHEDDAR, CURRY-DILL PICKLE, SWEET POTATO WAFFLE FRIES & CHIPOTLE KETCHUP

IMPOSSIBLE SLIDERS (2) Ⓥ GF — 20
DILL FETA, TOMATO TAPENADE, CUCUMBERS, SWEET POTATO WAFFLE FRIES & CHIPOTLE KETCHUP

HANGOVER RAMEN* GF — 21.5
DUCK CONFIT, PORK BELLY, SOFT BOILED SHOYU EGG, MUSHROOMS, BOK CHOY, BEET PICKLED GINGER & SCALLIONS

KOREAN SHORT RIB BIBIMBAP BENEDICT GF — 19.5
BAMBOO RICE CAKE, MARINATED MUSHROOMS, POACHED EGGS & KIMCHI HOLLANDAISE

SIDES

2 EGGS* — 5
VITAL FARMS PASTURE RAISED

AVOCADO — 4

SEASONAL FRUIT — 5

PORK GREEN CHILI — 5

HOME FRIES — 6

TENDERBELLY BACON — 6

SWEET POTATO FRIES — 9

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

COCKTAILS

COCONUT FIZZ 12
GIN, COCONUT SIMPLE, LIME

MORTUARY MARGARITA 14
TEQUILA, SEASONAL FRUIT, LIME, SIMPLE SYRUP

NEW SAIGON 14
GIN, LIME, BASIL, JALAPEÑO, CUCUMBER

MOJAVE MUERTE 15
BLACK PEPPER INFUSED MEZCAL, HIBISCUS SIMPLE, VERMOUTH BLANC, LEMON, GRAPEFRUIT BITTERS

RESTING PLACE 14
LAVENDER INFUSED VODKA, RASPBERRY, LEMON, TONIC

SANTA'S NIGHTCAP (FROZEN) 15
BOURBON, EGGNOG, DRAMBUIE, ORANGE BITTERS

OPHELIA'S ESPRESSO MARTINI 16
VODKA, ESPRESSO LIQUEUR, CINNAMON

BEER & CIDER

CITYSCAPES MEXICAN LAGER BY RATIO (16OZ) 8.5
4.8% ABV, 18 IBUS (DENVER)

OUTER RANGE ROTATOR IPA (16OZ) 9
6.7% ABV, 40 IBUS (FRISCO)

ZUNI STREET EASYGOING AMBER (16OZ) 8.5
5.5% ABV, 17 IBUS (DENVER)

NEW TERRAIN MOSAIC SOUR (12OZ) 9
5.5% ABV, 35 IBUS (GOLDEN)

STEM OFF DRY CIDER (12OZ) 8.5
6.7% ABV (LAFAYETTE)

N/A DRINKS

SPORTEA 5
BRAZILIAN MATE, SIBERIAN GINSENG & GINGER
(ONE REFILL)

PINK LEMONELLA 6
LEMONADE, BARBERRY, HIBISCUS & GINGER

MOR KOMBUCHA 6
GINGER GRAPEFRUIT

DULCE DE LECHE HOT CHOCOLATE 7
CINNAMON & CHILE WHIPPED CREAM

ESPRESSO DRINKS 5

COFFEE 4

HOT TEA 4

WINE

SPARKLING & ROSÉ

FLEURAISON BLANC DE BLANCS 12 / 46
CÔTE-D'OR, FRANCE

JUVE Y CAMP CAVA ROSÉ 13 / 50
PENEDÈS, SPAIN

THE BEACH STILL ROSÉ 12 / 46
PROVENCE, FRANCE

BISOL 'JEIO' PROSECCO 50
VENETO, ITALY

BEAU JOIE 'SQUIRE' BRUT 100
CHAMPAGNE, FRANCE

WHITE

HOUSE WHITE (VIOGNIER) 10 / 38

M.A.N. (CHENIN BLANC) 12 / 46
COASTAL REGION, SOUTH AFRICA

PIERRE ANGULAIRE (SAUVIGNON BLANC) 13 / 50
BORDEAUX, FRANCE

LANDHAUS MAYER (GRÜNER VELTLINER) 14 / 54
NIEDERÖSTERREICH, AUSTRIA

CALERA (CHARDONNAY) 16 / 62
CENTRAL COAST, CALIFORNIA

ZORZON (PINOT GRIGIO) 70
COLLIO, ITALY

NORTICO (ALVARINHO) 55
VINHO, PORTUGAL

RED

HOUSE RED (MERLOT) 10 / 38

REUNIÓN (MALBEC) 12 / 46
MENDOZA, ARGENTINA

POGGIO DEL MORO (TUSCAN BLEND) 13 / 50
TUSCANY, ITALY

KRASNO (PINOT NOIR) 14 / 54
PRIMORSKA, SLOVENIA

DETAILS BY SINEGAL (CABERNET SAUVIGNON) 16 / 62
SONOMA COUNTY, CALIFORNIA

LAURENT PERRACHON MOULIN-A-VENTS (GAMAY) 70
BEAUJOLAIS, FRANCE

LES CASSAGNES (GRENACHE/SYRAH/MOUVEDRE) 60
CÔTES DU RHÔNE, FRANCE

ANTIDOTO (TEMPRANILLO) 65
RIBERA DEL DUERO, SPAIN