

cocktails

second story bloody mary 9

pinnacle vodka, housemade spicy bloody mix, tamari togarashi rim

morning flip 11

jim beam bourbon, maple, egg white, lemon, ginger

goodbye, weekend 11

pisco porton, orange, grapefruit, pineapple, cinnamon, anise

jungle bird 11

goslings dark rum, lychee, lime, thai basil

ticket to tokyo 14

toki japanese whisky, peach, ginger, lemon

ginger lime margarita 11

espolón tequila, cointreau

bubbles and mixers

mimosa 3 | 9

sparkling wine, fresh squeezed orange juice

cranberry fizz 3 | 9

sparkling wine, cranberry, grapefruit, fresh raspberry

honeydew bellini 3 | 9

sparkling wine, fresh juiced honeydew, peach purée, lime

coffee & juice

eiland's coffee 3.5

vietnamese iced coffee 4

hot green tea 3

iced tea 3

brunch plates

baked french toast 12.5

crème fraîche, fruit, pecan, maple syrup

hot fried chicken benedict 14

fried egg, smoked gravy, cornichon gastrique

pork belly chilaquiles 12

salsa verde, crema, queso fresco, fried egg

baked egg 18

tomato, charred peppers, toasted peppers, toasted coconut milk, toast

soy cured salmon gravlox 19

country loaf toast, shishito-yuzu cream cheese

ham and eggs 12

pork belly katsu, pickled cucumber, fried egg mustard

sides

crispy pork belly 5

fish caramel

brown eggs 4

two your way

potato shishito hash 4

biscuits and gravy 5

yokai berry salad 10.5

dinosaur kale, asian pear, candied quinoa, yuzu

uchibā

specialities

hama chili 18.5

yellowtail, ponzu, thai chili, orange supreme*

avocado toast 14

cherry tomato, burrata, greens

machi cure 18

smoked yellowtail, marcona almond, yuca crisp, asian pear*

hot fried chicken bun 7

pickle, cornichon gastrique, parker house roll

onigiri 7

crispy rice, soft poached egg, negi, kimchi caramel

miso salmon rice bowl 16

soft egg, cucumber, negi

pork katsu rice bowl 13

fried egg kimchi caramel, negi, furikake

pastries

sticky toffee monkey bread 12

buttermilk biscuits 5

miso honey butter, housemade preserves

today's muffin top 5.5

miso honey butter

bakery board 10

chef / owner, **tyson cole**

chef de cuisine, **alex astranti**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.