

NATIVE + NOMAD

SUNDAY BRUNCH

BRUNCH COCKTAIL BAR

mimosa - 10

Juice of choice {POG, Orange, Pineapple}

bloody mary - 12

aperol spritz - 12

espresso martini - 15

lavender lemonade - 14

BRUNCH KITCHEN

waffle

ube sweet potato & almond flour, brown butter, maple syrup, toasted almonds - 18

pain perdu style french toast

GF brioche-style bread, citrus custard, blackberry-citrus compote
crème chantilly, macadamia-coconut crunch - 22

classic avocado toast

toasted focaccia, schmear of ricotta, smashed avocado
caper-citrus relish, pickled red onion, olive oil - 19

lox avocado toast

Toasted focaccia, whipped lemon cream cheese, crust lox tartare
fresh lemon, sea salt, chili oil, pickled red onion - 25

eggs benedict

grilled polenta-grits cake, country ham, avocado, black bean spread
yuzu-miso hollandaise, rosemary citrus potatoes - 22

summer garden omelette

charred corn & poblano, queso oaxaca, yuzu-lime crema, rosemary citrus potatoes - 22

native's harvest hash

butternut squash, charred poblano, potato, two sunny eggs, guajillo chili oil - 21

almighty's loco moco

rice, beef patty, mushroom + sweet onion miso gravy, sunny egg - 23

huevos rancheros

crispy corn tortillas, black bean spread, roasted tomato-guajillo salsa
sunny eggs, avocado, cotija, pickled onion - 21

native & nomad breakfast sandwich

soft folded egg, grilled ham, queso oaxaca, caramelized onion, brunch potatoes - 21

little gem guajillo caesar

parmesan, crispy quinoa, pickled onion, smokey guajillo caesar dressing - 18

garden spinach salad

avocado, fennel, radishes, soft herbs, citrus-fennel vinaigrette - 17

TACO BAR two tacos per order, served on corn tortillas

ube & maitake garlic spread, k-town slaw, crispy confit mushroom - 14

huli-huli chicken tropic salsa, cabbage, scallion, sesame - 14

glazed pork belly tamarind chile glaze, slaw, avocado, pickled onion - 14

shrimp gobernador miso-guajillo butter, queso oaxaca, chopped onion, lime - 15

mahi mahi grilled mahi, slaw, avocado coastal crema - 16