

RICE BRUNCH

NOON - 4PM SATURDAY AND SUNDAY
(DINE-IN ONLY)

PRIX FIXE BRUNCH \$15
includes one brunch main, one brunch side, coffee or tea & fresh orange juice or mimosa

BOTTOMLESS GLASS BRUNCH \$20
the same as above plus a bottomless mimosa

Early Bird granola with Ronnybrook yogurt \$6.50
topped with sliced banana and wild organic honey

yogurt with seasonal fresh fruits \$6.00
with organic wild honey

rice krispie cereal \$4.00
with milk and bananas

coconut french toast \$8.50
served with lime syrup and bananas

congee \$7.00
traditional Chinese breakfast - a soothing, savory rice dish served sizzling hot with grilled shrimp, fresh herbs and sesame chili oil

chilaquile \$7.00
Toasted tortillas sautéed in a slightly spicy tomatillo sauce. Served with two fried eggs and avocado salsa

the classic \$8.50
two eggs any style with choice of two sides

potted eggs \$8.00
two poached eggs on a warm layer of ratatouille

frittatas \$7.00
open faced omelet with sweet chili sauce and sweet sausage and greens
or sautéed greens and manchego cheese

rice benedict \$9.00
poached eggs on sweet corn arepas, house cured pork loin, lime hollandaise, salsa fresca and avocado salsa

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SIDES

sautéed greens \$6.50
home fries with peppers, onions and scallions \$3.50
crispy grit cakes with jalapeno and parmesan \$3.50
two eggs any style \$3.00
smoky bacon \$3.50
sweet cream and rice flour scones \$2.50
white pullman toast \$2.50
with cranberry-orange butter
or peanut butter and wild organic honey

CONDIMENTS/SAUCES

real maple syrup \$1.00
cranberry-orange butter \$1.00
lime curd \$1.00
avocado salsa or salsa fresca \$2.00

BEVERAGES

(please refer to the beverage menu for our full selection)

mimosa \$7.00

coffee \$1.50

tea pot \$3.50

gen mai cha, imperial red, oolong
classic chai, herbal lavender mint

hot chocolate \$3.50

fresh orange juice \$2.00 / \$3.50

fresh pressed juices \$2.50 / \$4.00

-orange cranberry

-apple lemon ginger