

# Bricolage

162 5th Ave Park Slope 11217-3294 · +17182301835 · Updated: Jan 14, 2026

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## STARTERS 11

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### Warm Roasted Vegetable Bowl \$18.00

Cauliflower, kabocha squash, broccoli, bitter greens, candy pecans, crispy goat cheese, with beet purée and honey shallot red wine vinaigrette

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### Fresh Summer Rolls \$12.00

Cucumber, vermicelli, bean sprouts, fresh herbs, served with peanut sauce. Note: peanut sauce contains trace gluten. Rest of the dish is gluten free. (Add fresh shrimp +3.00)

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### Crispy Imperial Rolls \$16.00

Pork, shrimp, glass noodle, wood ear mushroom, lettuce, fresh herbs, spicy fish sauce

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### Mushroom Tofu Wontons \$16.00

Peanut sauce, trumpet mushrooms, scallions, microgreens, chili oil

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### Five Spice Crispy Chicken Wings \$16.00

Lime, cilantro, sriracha butter sauce

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### Papaya Salad AVAILABLE OPTIONS

Green papaya, celery, mint, cilantro, lime, red onion, crispy shallots, peanuts, spicy fish sauce dressing (gluten free option available)

\$18.00

Add Open Flame Shrimp:

\$8.00

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### Charred Eggplant Salad \$18.00

Caramelized tofu, chrysanthemum, smoked scallion garlic vinaigrette, taro chips (gluten free\* except for taro chips may contain trace gluten)

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### Pork Belly Buns \$21.00

Pickled carrot & daikon, marinated onion, hoisin sauce, cilantro, basil

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### Slow Cooked Lamb Buns \$21.00

Pickled carrot & daikon, marinated onion, sriracha aioli, fresh herbs

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### Vietnamese Crepe (Banh Xeo) \$29.00

Florida Gulf shrimp, pork, onions, bean sprouts, carrots (gluten free)

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### Vegetarian Vietnamese Crepe \$27.00

Bean sprouts, onions, carrots, shiitake and king oyster mushrooms (gluten free)

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## MAINS 12

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**Pan Seared Cubed Ribeye** **\$34.00**

Pan Seared cubed ribeye steak with soft polenta, curly kale, red wine chocolate reduction sauce

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**Pho Ga** **\$24.00**

Simmered chicken broth, rice noodles, shredded chicken, bean sprouts, mint, Thai basil, cilantro, scallion, crispy shallots (gluten free without lemongrass sate)

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**Pho Bo** **\$26.00**

Simmered beef broth with brisket, short rib sausage, rice noodles, white onion, bean sprouts, Thai basil, mint, cilantro, scallions, five spice (gluten free)

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**Spicy Garlic Noodles** **AVAILABLE OPTIONS**

Rice noodles, stir-fry vegetables, scallion, Thai basil, cilantro, mint (trace gluten)

\$27.00

Add Beer Battered Cod Fish Filet: \$8.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten):

\$7.00

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**Hawker Broad Noodles** **AVAILABLE OPTIONS**

Wok sautéed fresh flat rice noodles, spiced soy three bean peanut sauce (\*\*contains gluten & fish sauce), sautéed shiitake mushrooms, Chinese broccoli, cherry tomato

\$27.00

Add Beer Battered Cod Fish Filet: \$8.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten):

\$7.00

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**Cumin Sesame Seed Chicken** **\$29.00**

Watercress beet salad, goat cheese vinaigrette, cumin paprika sauce, jasmine rice (gluten free)

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**Tamarind Seafood Bouillabaisse** **\$29.00**

Codfish, shrimp, squid, mussels, leeks, fennel, shallot, broth, toasted baguette, cilantro and Meyer lemon aioli.

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**Coconut Green Curry Lamb Shank** **\$34.00**

Slow braised lamb shank with a coconut green curry, sautéed Chinese broccoli, topped with peanuts and shallots and served with a side of jasmine rice.

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**Shrimp Claypot** **\$34.00**

Gulf shrimp, baby Bok Choy, onion, cherry tomato, scallions, caramel-chili sauce, jasmine rice (can be made gluten free, upon request)

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**Honey, Ginger & Garlic Glazed Salmon** **\$35.00**

Sautéed Bok Choy, jasmine rice (gluten free)

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**Lemongrass Grilled Pork Chop** **\$38.00**

Grilled pineapple, Szechuan peppercorn cabbage, honey mustard sauce

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<b>Maple Glazed Duck Breast</b>	<b>\$44.00</b>
Kabocha squash purée, spiced grilled radicchio, sautéed red grapes (gluten free, contains dairy)	

## SIDES 4

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<b>Jasmine Rice</b>	<b>\$5.00</b>
(gluten free)	

<b>House Pickles</b>	<b>\$6.00</b>
Radish, carrot, cucumber, cauliflower (gluten free)	

<b>Sautéed Broccoli</b>	<b>\$9.00</b>
Oyster sauce, Thai basil, shallots, garlic	

<b>Crispy Brussels Sprouts</b>	<b>\$10.00</b>
Five spice salt, sriracha aioli (trace gluten)	

## DESSERTS 4

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<b>Charred Pineapple Sticky Rice</b>	<b>\$9.00</b>
Lemongrass coconut milk sauce	

<b>Caramelized Brioche</b>	<b>\$11.00</b>
Homemade brioche, salted caramel, candied almonds, vanilla ice cream	

<b>Five Spice Cheesecake</b>	<b>\$12.00</b>
Five Spice crust with goji berry compote	

<b>Bourbon Infused Molten Chocolate Cake</b>	<b>\$13.00</b>
Triple sec whipped cream, strawberry compote (gluten free)	

## KIDS MENU 3

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<b>Buttermilk Chicken Fingers (gluten free)</b>	<b>\$11.00</b>
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<b>Mac &amp; Cheese</b>	<b>\$11.00</b>
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<b>Grilled Chicken and Rice (gluten free)</b>	<b>\$13.00</b>
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## COCKTAILS 18

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<b>GG Boy</b>	<b>\$18.00</b>
Barr Hill Tom Cat Gin, lemon, maple, lavender bitters served on the rocks. Ginger, lavender and maple give this bright sour a unique richness.	

<b>Gigi's Brother</b>	<b>\$18.00</b>
Misguided Spirits Tequila, Leatherbee besk, house made ancho verde chili and pineapple liquor, house thyme syrup, fresh lemon served on the rocks. A bitter, herbal, refreshing cocktail.	

<b>Maple Bacon Old Fashioned</b>	<b>\$18.00</b>
Walnut infused rye, bitters, maple & five spice bacon garnish	
<b>Brooklyn Dispensary</b>	<b>\$17.00</b>
Peloton de la Muerte mezcal, Mastiha, fresh ginger juice, strawberry and five spice cordial, and lemon served on the rocks. A silky, strawberry sipper with a smoky, ginger bite.	
<b>Thai Basil Gimlet</b>	<b>\$17.00</b>
Housemade thai basil infused gin, pineapple cordial, lime served on the rocks. Notes of pineapple and anise give this house classic a subtropical spin.	
<b>Moonlight</b>	<b>\$17.00</b>
Bird Dog bourbon, Vietnamese spiced honey, lemon, served on the rocks. The perfect balance of sweetness and tartness with a hint of spice	
<b>Spice Melange</b>	<b>\$17.00</b>
Black Infusions cherry vodka, Granja mezcal, housemade carrot, cumin & Thai chili vinegar shrub, lemon, bitters, on the rocks. A savory spiced cocktail with a smokey vinegar bite.	
<b>Ransom</b>	<b>\$17.00</b>
Lime, pineapple, lemongrass ginger, Rinomato bitter liqueur, Black Infusions Apricot liqueur.	
<b>Scarecrow-Sold out</b>	<b>\$16.00</b>
Sweet corn puree, walnut, bourbon, cilantro, lime (contains nuts**), served up	
<b>Five Spice Coquito</b>	<b>\$16.00</b>
House-made creamy coconut spice blend, rum, Chinese cardamon-Contains Dairy	
<b>Chemistry</b>	<b>\$17.00</b>
Rice paddy cordial, Genepy, cranberry liqueur, Aloo vodka, lemon, served up	
<b>Green Thumb</b>	<b>\$17.00</b>
Black Infusions fig vodka, blood orange liqueur, fresh cucumber, Amaro dell Etna, lime, served on the rocks	
<b>Vietnamese Gin &amp; Tonic</b>	<b>\$17.00</b>
Misguided Gin, tonic, Peychaud creole bitters, sliced Chinese cucumber, fresh Thai basil	
<b>Hard Five Spiced Apple Cider</b>	<b>\$16.00</b>
Housemade cider served with a shot of bourbon, mezcal, or rum	
<b>Vietnamese Spritz</b>	<b>\$16.00</b>
Vietnamese rice paddy cordial, Thai basil, bitters, lemongrass vodka and Prosecco	
<b>Vietnamese Espresso Martini</b>	<b>\$16.00</b>
Chicory infused coffee, sweetened condensed milk, vodka, five spice coffee garnish, served up	
<b>Digestif Dessert Pairing Shot: Etna Amour</b>	<b>\$10.00</b>
Amaro dell'Etna and Granja Nómada Mezcal Artesannal	
<b>Bloody Mary (Brunch Only)</b>	<b>AVAILABLE OPTIONS</b>
Vodka, house spice mix, Clamato (contains shellfish **)	\$15.00
	Add Five Spice Maple Bacon:
	\$2.00

## WINE BY THE GLASS 9

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<b>Gruner Vetliner, Aichenberg 2020</b>	<b>\$14.00</b>
Dry, tart, and refreshing with green apple, lemon, and pepper on the palate	
<b>Sauvignon Blanc, Clément Menetou-Salon, 2022</b>	<b>\$17.00</b>
Floral nose with white flowers, citrus fruit, and a pleasantly bone dry finish.	
<b>La Vigne en Rose, Vignoble de Reveur 2020</b>	<b>\$16.00</b>
Peach, pear, ginger, and lychee. This off-dry white wine blend from Alsace features an intensely floral nose and exceptionally clean finish.	
<b>La Chapelle Du Seuil en Provence Rosé 2022</b>	<b>\$14.00</b>
Peach, rose, and grapefruit. Perfect for summer	
<b>Cabernet Sauvignon, Grounded 2020</b>	<b>\$16.00</b>
Ripe blackberry, dusty cocoa, and sweet oak complement the silky texture of this classic Cabernet and its long, aromatic finish.	
<b>Red Blend, Margerum M5 2021</b>	<b>\$16.00</b>
Black plum, cracked pepper, and purple flowers linger just long enough on the palette, before the M5 Blend's tannins fade into a clean finish	
<b>Prosecco, Villa Jolanda</b>	<b>\$12.00</b>
<b>Bordeaux Superieur, Chateau Saint Julian 2019</b>	<b>\$15.00</b>
A Smooth yet robust medium bodied Red with notes of Blackberries and Spice.	
<b>Gamay, Beaujolias-Villages 2022</b>	<b>\$15.00</b>
Light Bodied Gamay with notes of raspberry, ripe strawberry, potpourri, and blueberry. Pairs well with Chicken and any of our Meat Dishes.	

## DRAFT BEER 6

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<b>Witbeer, Gather House</b>	<b>\$10.00</b>
Brewed with Pilsner malt, raw and malted wheat, malted oats, coriander and bitter orange peel.	
<b>IPA, 11 Pounders - Other Half Brewing, BK</b>	<b>\$10.00</b>
A hazy IPA brewed with a blend of hops giving notes of bright citrus, passion fruit, sweet orange, and candied stone fruit (5.8%)	
<b>Stout, Standard Deviation- Wild East Brewing, BK</b>	<b>\$10.00</b>
A creamy and bold stout with toasted hazelnuts and semi-sweet chocolate notes, with a semi-dry finish. Wild East Brewing Co., Brooklyn, NY (6.0%)	
<b>Pilsner, Lekker Pilsner-Greenpoint Beer and Ale</b>	
Brewed with Bavarian Grains and finished with Hellertau and Tettnanger Hops for a clean, crisp refreshing experience. 4.9%	
<b>Dark Lager, Hades Corpses, KCBC</b>	<b>\$10.00</b>
Notes of black chocolate, warm bread, and a touch of charred wood. Czech-grown Saaz & Kazbek hops lend a layer of earthy spice. Smooth and crisp. KCBC, Brooklyn, NY (4.8%)	
<b>Sour, Gimme Blackberry Peach- Kills Boro Brewing, Staten Island</b>	<b>\$10.00</b>
Fruit forward with a big body and smooth finish. Kills Boro Brewing Company, Staten Island, NY (7.0%)	

## CANNED BEER/CIDER 5

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<b>Blonde Ale, Gluten Free</b>	<b>\$8.00</b>
Well-rounded and crisp with notes of citrus. Glutenberg, Montréal, QC (4.5%) 16 oz.	
<b>Non-Alcoholic IPA, Deep Fake</b>	<b>\$8.00</b>
Light, hoppy, easy to drink non-alcoholic beer. Flying Dog Brewery, Frederick, MD (0.5%) 12 oz.	
<b>Yuzu Hard Seltzer</b>	<b>\$9.00</b>
Made with fresh yuzu grown in coastal Japan. Lunar, Brooklyn, NY (4.7%) 12 oz.	
<b>Passion Fruit &amp; Elderflower Hard Kombucha</b>	<b>\$9.00</b>
Light and floral with subtle notes of tropical fruit. Jiant, Los Angeles, CA (5.0%) 12 oz.	
<b>Non-Alcoholic Pilsner, Atmosphere</b>	<b>\$8.00</b>
An Authentic German Style Non-Alcoholic Pilsner brewed with American Weltanschauung.	

## RED WINE 4

<b>Red Blend, Margerum M5 2021</b>	<b>\$64.00</b>
Black plum, cracked pepper, and purple flowers linger just long enough on the palette before medium tannins fade into a clean finish	
<b>Cabernet Sauvignon, Grounded 2020</b>	<b>\$64.00</b>
Ripe blackberry, dusty cocoa, and sweet oak complement the silky texture of this classic Cabernet and its long, aromatic finish.	
<b>Bordeaux Superieur, Chateau Saint Julian 2019</b>	<b>\$60.00</b>
A Smooth yet Robust Medium Bodied Red with notes of Blackberries and Spice.	
<b>Gamay, Beaujolais-Villages 2022</b>	<b>\$60.00</b>
Light Bodied Gamay with notes of raspberry, ripe strawberry, potpourri, and blueberry. Pairs well with Chicken and any of our Meat Dishes.	

## WHITE WINE 3

<b>Gruner Vetliner, Aichenberg 2020</b>	<b>\$46.00</b>
Dry, tart, and refreshing with green apple, lemon, and pepper on the palate	
<b>Sauvignon Blanc, Clément Menetou-Salon, 2022</b>	<b>\$68.00</b>
Floral nose with white flowers, citrus fruit, and a pleasantly bone dry finish.	
<b>La Vigne en Rose, Vignoble de Reveur 2020</b>	<b>\$64.00</b>
Peach, pear, ginger, and lychee. This off-dry white wine blend from Alsace features an intensely floral nose and exceptionally clean finish.	

## ROSE 1

<b>La Chapelle Du Seuil Rosé 2022</b>	<b>\$56.00</b>
Peach, rose, and grapefruit	

## CHAMPAGNE/SPARKLING 1

<b>Prosecco, Villa Jolanda</b>	<b>\$44.00</b>
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## NON-ALCOHOLIC BEVERAGES 7

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<b>Juice Box</b>	<b>\$8.00</b>
House made lemongrass-ginger soda, mint, lime	
<b>Vietnamese Coffee</b>	<b>\$6.00</b>
Coffee from Cafe du Monde, condensed milk. Served iced or hot.	
<b>Deep Fake Non-Alcoholic IPA, Flying Dog</b>	<b>\$8.00</b>
Light, hoppy, easy to drink non-alcoholic beer. Flying Dog Brewery, Frederick, MD (0.5%) 12 oz.	
<b>San Pellegrino</b>	<b>\$7.00</b>
<b>Boylan Cola</b>	<b>\$4.00</b>
<b>Diet Boylan Cola</b>	<b>\$4.00</b>
<b>House Made Five Spice Apple Cider</b>	<b>AVAILABLE OPTIONS</b>
Homemade apple cider with our five spice blend.	\$7.00
	Add a shot of bourbon, mezcal, or rum: \$8.00

## ORGANIC LOOSE-LEAF TEAS 8

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<b>Jasmine Green</b>	<b>\$6.00</b>
Organic green tea with downy-needle jasmine blossoms	
<b>Ceylon</b>	<b>\$6.00</b>
Organic black tea	
<b>Lychee Green</b>	<b>\$6.00</b>
Organic green tea, organic hibiscus, organic marigold petals, organic safflowers with natural lychee and natural mango flavoring	
<b>Red Rooibos</b>	<b>\$6.00</b>
Organic South African red bush (naturally decaffeinated)	
<b>Green Rooibos</b>	<b>\$6.00</b>
Organic South African red bush (naturally decaffeinated)	
<b>Herbal Detox</b>	<b>\$6.00</b>
Organic tulsi, spearmint, rosehips, lemon myrtle, linden blossoms	
<b>Peppermint</b>	<b>\$6.00</b>
Organic peppermint leaf	
<b>Lapsang Souchong</b>	<b>\$6.00</b>
Smoked black tea	

## BRUNCH 15

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**Brunch Special****\$22.00**

Includes coffee, tea, freshly squeezed orange juice, or five-spiced apple cider with a choice of: Poached Eggs and Grits: lemongrass shrimp, sautéed Chinese broccoli with a blonde beer cajun sauce. Rice Paper Omelette: thin crispy rice paper enveloped omelette with mushrooms, Havarti cheese, grilled smoked sausage, scallions, and ginger. Served with roasted potatoes and cucumber salad. House Salmon Potato Cake: two Poached Eggs, sriracha aioli, served with crispy brussels sprout salad, and five-spice carrot bread

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**Coconut Milk French Toast****\$22.00**

Homemade brioche, cinnamon coconut milk, fresh fruit, candied pecans (contains dairy)

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**Five Spice Fried Chicken & Waffles****\$25.00**

Sriracha butter, maple syrup

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**Vietnamese Crepe (Banh Xeo)****\$25.00**

Vegetarian brunch crepe: two sunny side eggs, mushrooms, onions, bean sprouts, garlic, scallion, carrot, fresh herbs, Thai chili soy sauce, watercress salad

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**Bricolage Breakfast****\$23.00**

Coconut milk french toast, two scrambled eggs, applewood smoked bacon

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**House Smoked Salmon Potato Cake****\$21.00**

Two poached eggs, sriracha aioli, served with crispy brussel sprout salad, and five-spice carrot bread

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**Garden Omelette****\$19.00**

Bell pepper, Chinese broccoli, onion, and feta cheese. Served with watercress salad, toasted baguette, and salsa verde (gluten free baguette available +2.00)

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**Open Face Mushroom Goat Cheese Omelette****\$21.00**

Shiitake mushroom, caramelized onions, herb goat cheese, served with beet salad, garlic butter toasted baguette (gluten free bread available +2.00)

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### Unshaking Beef & Eggs

\$29.00

Marinated flank steak, two eggs over medium, rosemary roasted potatoes, watercress salad, garlic butter Thai chili sauce (gluten free)

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### Three Eggs Any Style

\$21.00

Rosemary garlic roasted potatoes, toasted french baguette, breakfast sausage, cherry tomato salad

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### Pho Bo

\$26.00

Simmered beef broth with brisket, short rib sausage, rice noodles, white onion, bean sprouts, Thai basil, mint, cilantro, scallions, five spice (gluten free)

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### Pho Ga

\$24.00

24 hour simmered chicken broth, rice noodles, shredded chicken, bean sprouts, mint, Thai basil, cilantro, scallion, crispy shallots (gluten free without lemongrass sate)

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### Spicy Garlic Noodles

AVAILABLE OPTIONS

Rice noodles, stir-fry vegetables, scallion, Thai basil, cilantro, mint (trace gluten)

Add Open Flame shrimp or Grilled Pork or Flank Steak or Beer Battered Cod Fish Filet:

\$27.00

\$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten): \$7.00

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### Vermicelli Bowl

AVAILABLE OPTIONS

Hard boiled eggs, imperial roll, pickled carrots, daikon, bean sprouts, Thai basil, lime fish sauce dressing

\$22.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Add Lemongrass Tofu (tofu contains gluten): \$7.00

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### Com Tam

\$22.00

Breakfast jasmine rice with grilled pork loin, 2 fried eggs, Vietnamese sausage, pickled carrots and daikon radish, housemade pineapple sauce

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## BÁNH MÌ <sup>2</sup>

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### Breakfast Bánh Mì

\$20.00

Sunny side up eggs, pork sausage, pickled veggies, cilantro, caramelized onion, spicy garlic butter aioli

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### Marinated Tofu Bánh Mì

\$20.00

Mushroom pate, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño, mayo

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## HOUSE CLASSIC BITES <sup>4</sup>

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### Crispy Imperial Rolls

\$16.00

Pork, shrimp, glass noodle, wood ear mushroom, lettuce, fresh herbs, spicy fish sauce

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**Pork Belly Buns** **\$21.00**

Pickled carrot & daikon, marinated onion, hoisin sauce, fresh herbs

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**Slow Cooked Lamb Buns** **\$21.00**

Pickled carrot & daikon, marinated onion, sriracha aioli, fresh herbs

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**Papaya Salad**

Green papaya, celery, mint, cilantro, lime, red onion, crispy shallots, peanuts, fish sauce dressing (gf)

**AVAILABLE OPTIONS**

\$18.00

Add Open Flame Shrimp / Grilled Pork / Flank Steak:

\$8.00

Add Grilled Chicken / Tofu (contains gluten): \$7.00

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**KIDS BRUNCH MENU** 5

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**Belgian Waffle** **\$14.00**

Fresh fruit, powdered sugar, maple syrup

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**Scrambled Eggs & Toast** **\$11.00**

Aged cheddar cheese, toasted brioche

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**Grilled Chicken and Rice** **\$13.00**

**Chicken Fingers** **\$11.00**

(gluten free)

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**Mac & Cheese** **\$11.00**

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**BRUNCH SIDES** 4

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**Rosemary Roasted Potatoes** **\$7.00**

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**Applewood Smoked Bacon** **\$5.00**

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**Assorted Fruits** **\$7.00**

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**House Pickles** **\$5.00**

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**LUNCH MENU** 11

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**Fresh Summer Rolls** **\$12.00**

Cucumber, vermicelli, bean sprouts, fresh herbs, served with peanut sauce. Note: peanut sauce contains trace gluten. Rest of the dish is gluten free. Add fresh shrimp (+3.00)

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**Crispy Imperial Rolls** **\$16.00**

Pork, shrimp, glass noodle, wood ear mushroom, lettuce, fresh herbs, spicy fish sauce

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**Five Spice Crispy Chicken Wings** **\$16.00**

Lime, cilantro, sriracha butter sauce

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## Papaya Salad

Green papaya, celery, mint, cilantro, lime, red onion, crispy shallots, peanuts, fish sauce dressing (gluten free option available)

### AVAILABLE OPTIONS

\$18.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten):

\$7.00

## Pork Belly Buns

Pickled carrot & daikon, marinated onion, hoisin sauce, cilantro, basil

**\$21.00**

## Slow Cooked Lamb Buns

Pickled carrot & daikon, marinated onion sriracha aioli, cilantro, basil

**\$21.00**

## Pho Ga

24 hour simmered chicken broth, rice noodles, shredded chicken, bean sprouts, mint, Thai basil, cilantro, scallion, crispy shallots (gluten free without lemongrass sate)

**\$24.00**

## Pho Bo

Simmered beef broth with brisket, short rib sausage, rice noodles, white onion, bean sprouts, Thai basil, mint, cilantro, scallions, five spice (gf)

**\$26.00**

## Vermicelli Bowl

Hard boiled eggs, Crispy Imperial Roll, pickled carrots & daikon, bean sprouts, string beans, Thai basil, lime fish sauce dressing, crispy shallots and crushed peanuts (gluten free option available)

### AVAILABLE OPTIONS

\$22.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten):

\$7.00

## Spicy Garlic Noodles

Rice noodles, stir-fry vegetables, scallion, Thai basil, mint, Thai chilli (trace gluten)

### AVAILABLE OPTIONS

\$27.00

Add Open Flame Shrimp or Grilled Pork or Flank Steak: \$8.00

Add Grilled Chicken or Lemongrass Tofu (tofu contains gluten):

\$7.00

## Open Face Mushroom Goat Cheese Omelette

Shiitake mushroom, caramelized onions, herb goat cheese, served with beet salad, garlic butter toasted baguette (gluten free bread available +2.00)

**\$21.00**

## BÁNH MÌ & NEW ORLEANS PO' BOYS 7

### Beer-Battered Shrimp Bánh Mì

Saffron remoulade, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño, crispy shallots

**\$23.00**

### Lemongrass Grilled Chicken Bánh Mì

Sriracha aioli, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño

**\$20.00**

### Unshaking Beef Bánh Mì

Shallot aioli, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño, marinated onions, chili butter

**\$23.00**

### Marinated Tofu Bánh Mì

Mushroom pate, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño, mayo

**\$20.00**

<b>Grilled Pork Bánh Mì</b>	<b>\$21.00</b>
Char siu, pickled carrot & daikon, cucumber, mint, cilantro, jalapeño, mayo	
<b>Turmeric Beer Battered Cod Po'Boy</b>	<b>\$23.00</b>
Cod fillet, turmeric aioli, dill, scallions, watercress, pickled carrot and daikon radish	
<b>New Orleans Shrimp Po' Boy</b>	<b>\$24.00</b>
Saffron battered shrimp, cayenne pepper creole remoulade, watercress, cherry tomatoes	

## DESSERT <sup>3</sup>

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<b>Bourbon Infused Molten Chocolate Cake</b>	<b>\$13.00</b>
Triple sec whipped cream, strawberry compote (gluten free, contains dairy)	
<b>Pumpkin Cheesecake</b>	<b>\$12.00</b>
Five Spice Crust with persimmon	
<b>Dragon Fruit Sticky Rice</b>	<b>\$9.00</b>
With lemongrass ginger coconut sauce (gluten free)	