

không tên

Brunch

Bánh Mì

Vegan	10
Turmeric Dill Tofu, Shiitake, Pickled Carrots & Daikon, Cucumber, Coleman Farm Cilantro & Dill & Wild Herbs, Fresno Chile	
Breakfast	14
5 Spice Peas & Bernetts Bacon, Sunny Side Up Eggs, Pickled Carrots & Daikon, Hoisin, Cilantro, Fresno Chile	
Burger	13
Vietnamese Seasoned Chuck & Sirloin, Roasted Tutti Frutti Farm Tomato, Caramelized Onions, Cilantro & Herb Mix, Fresno Chile	
House Made Charcuterie	13
Chicken Pate, Vietnamese Mortadella, Peas & Bernetts Headcheese, Pickled Carrots & Daikon, Cucumber, Cilantro, Fresno Chile	

Toast

K10 Avocado Toast	15
63 Degree Farm Egg, Coleman Farm Radishes, Thao Farm Vietnamese Herbs & Greens, Scallions	
House Made Kafr Lime Ricotta Toast	12
Terry Farm Quince Compote, Local Honey	

Reimagined Classics

Tamarind French Toast	14
Drago Brioche Pan de Mie, Tamarind Butter, Toasted Sesame, 5 Spice Palm Sugar Syrup, Almonds	
Crab Benedict	19
Sautéed Thao Farm Greens & Scallions & Dill, "Mother" Hollandaise	
K10 Chicken & "Waffles"	18
Thao Farm Sweet Potato Spider Waffle, Saigon Cinnamon Organic Chicken, 5 Spice Palm Sugar Syrup, House Hot Sauce	

Lighter Fare

Sautéed Thao Farm Greens Bowl	14
House Made Vegetarian Quinoa Patty, Farm Eggs, "Mother" Hollandaise	
Kandarian Farm Farro	13
Lemongrass Tofu, Kaoae Farm Avocado, Raw Market Vegetables, Nuoc Cham	
Rice Porridge	9
Wild Mushrooms, Scallions, 63 Degree Farm Egg, Crispy Shallots, Lemongrass Ginger Broth	
Weiser Farm Eggplant & Chickpea Curry	17
Coconut Milk, Mint	

Dessert

5 Spice Molten Chocolate Cake	11
Cardamom and Salted Caramel Cashew Brittle	
Forbidden Black Rice Pudding	9
Tenerelli Farm Stone Fruit and Herbs	
Lemongrass Ginger Panna Cotta	9
Shortbread Crumble and Garcia Farm Citrus	

Sides, Salads, Small Plates

Thao Farm Bok Choy Salad	11
Terry Farm Asian Pear, Weiser Farm Rainbow Carrots, Toasted Almonds, Watermelon Radish, Coriander Lemon Vinaigrette	
+ Organic Chicken Breast, 5 oz.	+5
+ Grilled Sirloin, 4 oz.	+7
Tamai Farm Swiss Chard & Shiitake Mushroom Hash	9
Weiser Farm Root Vegetables	
Ceviche Cocktail	mkt
Market Fish of the Day, Marinated Shrimp, Lettuce Cups, Rice Cracker	

Big Plates

Loco Moco	17
2 Sunny Side Up Eggs, Lap Xuong & House Charcuterie, Jasmine Rice, House Pickles, Pork Rousong, House Kim Chi, Black Bean & Ginger Gravy	
Steak and Eggs	18
Caramelized Sirloin Steak, Watercress, Roasted Tutti Frutti Tomato, Red Onion, Sesame, 2 Sunny Side Up Eggs	
Little Big Fish	21
Hamachi Collar, K10 Kim Chi, Lettuce Cups, Rice Cracker, Vietnamese Herbs, Savory Pineapple Sauce	

Brunch Drinks

Mimosa Bar

The Deal	9
Cucumber, Lime, Thai Basil Syrup, Dill, Segura Sparkling	
Mama Said	12
Pineapple, Tamarind Syrup, Coconut Liqueur, Segura Sparkling	
Sparkling Bootsy	12
Lillet Rouge, Lemongrass Syrup, Lemon, Segura Sparkling	
Sunday Morning	12
BroVo Falernum, Segura Sparkling	
Fresh Juice	9
OJ, Weiser Farm Sugar Cube Melon or Tutti Frutti Farm Watermelon	

Signature Brunch Cocktails

Cà Phê BroVo	14
BroVo Amaro #14, Gosling's Dark Rum, House Vietnamese Coffee, Condensed Milk	
Hapa	12
Jameson, House Vietnamese Coffee, Turmeric Syrup, House Made Sweet Turmeric Cream	
Kim Chi Bloody Mary	14
House Made Kim Chi & Farmers Market Pickles	
K10 Bloody Mary	12
Extra Spicy	
Vietnamese Michelada	10
Tomato, Lime, Sriracha, Maggi, Lager	
Hotlanta Sangria	14
Farmers Market Fruit, Crème de Pêche, Agave, Red Wine	



Drinks

Signature Cocktails

View of Saigon	12
Aperol, Dolin Blanc vermouth, turmeric syrup, lime, soda	
Tropical Affair	14
Tequila, Campari, Orgeat, lime & pineapple	
Water Dragon	14
Vida Mezcal, BroVo Curaçao, agave, watermelon puree, lime juice	
Cà Phê BroVo	14
Gosling's Dark Rum, BroVo Amaro #14, condensed milk, Vietnamese coffee	
Weiser Mai Tai	15
Rum, lime juice, amaretto, BroVo Orange Curaçao, sugar cube melon puree	
Olson's Farm Daiquiri	15
Peach, basil, white rum, crème de peche, lime, Thai basil syrup	
Sunday Morning	12
BroVo Falernum, Segura Sparkling Wine	
Râu Ram Boulevardier	15
Râu Ram leaves, Rittenhouse Rye, Cynar, BroVo Sweet Vermouth	
Morally Acceptable	14
Cucumber, cilantro, gin, lemon, dry vermouth, green chartreuse, jalapeño	
The Golden Pineapple	29
27 ounces of bartender's choice punch	

Draft Beer & Cider

Singha Pale Lager	9
5% Thailand	
Hitachino Nest White Ale	12
5.5% Japan	
Epic Los Locos Mexican Style Lager	8
4.8% Lime and Sea Salt, Utah	
El Segundo Mayberry West Coast IPA	8
7.5% El Segundo	
Deschutes Mirror Pond Pale Ale	8
5% Oregon	
Allagash White	8
5.2% Maine	
Rogue Hazelnut Brown Nectar	10
5.6% Oregon	
Golden State Might Dry Apple Cider	7
6.9% Sebastapol	

Bottled Beer

Tiger Asian Lager	7
5% Singapore	

Wines

Sparkling

Domaine St. Vincent Brut NV, New Mexico	11/39
Les Terres Blanche Ancestral Brut 2016, Loire	19/67
Segura Viudas Brut NV, Spain.....	8/28

White

Earthfluence Vermentino 2017, Santa Barbara	12/ 42
Meinklang Burgenland White Gruner Veltliner 2017, Austria....	11/39
Dr. Fischer Riesling Spatlese 2016, Mosel	20/70
Cembra Kerner 2016, Italy.....	12/42
Les Tourelles Montagny Premier Cru 2015, Burgundy	18/63
Qupé "Y Block" Draft Chardonnay 2016, Santa Barbara	13
Les Clos Chablis Grand Cru 2015, Burgundy	135

Rosé

Oeno Rosé 2017, Russian River Valley.....	14/49
From The Tank Draft Grenache Rosé NV, France.....	10

Red

Bourgogne Hautes Cotes de Beaune 2016, Burgundy	15/53
j. brix "Defier" Carbonic Merlot 2017, Santa Ynez.....	19/67
Castoro Cellars Draft Cabernet Sauvignon NV, Paso Robles.....	10
Dirty & Rowdy Unfamiliar Red Blend Mourvedre 2017, Petaluma	14/49

Non-Alcoholic Beverages

Juice	8
Orange, Pineapple, Grapefruit, Tomato	
Ginger Beer	5
Cranberry Juice	4
Fresh Limeade	4
Iced Vietnamese Coffee	4
French Pressed Hot Vietnamese Coffee	4/8
16 oz. or 32 oz.	
Bottled Sodas	4
Bottled Mexican Coke, Orange Fanta	
Topo Chico Sparkling Mineral Water	4
Art of Tea Loose Leaf Hot Tea Pot	4
Green or Hibiscus	
Art of Tea Iced Tea	3
Green or Hibiscus	