



Our house espresso is from Fazenda Cachoeira Farm in Brazil and is locally toasted by our friends at Mark IV

DRINKS

CLASSICS



	SM	LG
Drip Coffee	2.95	3.25
Espresso	3.25	-
Latte (hot or iced)	5.25	5.75
Americano (hot or iced)	4.25	4.25
Cappuccino	5.25	-
Matcha Latte (hot or iced)	-	7.95
Pluck Tea	2.95	-
Earl Grey Cream, Just Peachy, Pekoe, Chai Spice, Fields of Green, Flowering Jasmine, Peppermint, CTRL+ALT+DELETE		

Add an extra shot of espresso \$2.95



SIGNATURES

	SM	LG
Vietnamese Coffee	6.55	-
double espresso topped with coconut slush		
Iced Strawberry Matcha Cloud	-	7.95
fresh strawberry purée, ceremonial matcha, yuzu foam		
Raspberry Danish Latte	-	7.95
double espresso, milk, raspberry syrup, topped with cream cheese cold foam		
Salted Cardamom Latte	6.55	-
double espresso, cardamom syrup, salt, vanilla, milk of choice, topped with cinnamon (hot or iced)		
Black Sesame Latte	6.55	-
double espresso, black sesame syrup, maple, oat milk, topped with sesame seeds		
Bev's Iced Tea	-	5.25
verbena cold tea, lemon, local red berry purée		

FOR OUR LITTLEST CUSTOMERS

Little Strawberry Milk 3.95
fresh strawberry purée, steamed or cold milk

Fairy Sprinkle Steamer 3.95
steamed vanilla milk, rainbow sprinkles

ASK US ABOUT OUR BY THE GLASS WINES AND BEER FEATURES!



COCKTAILS

Tita Colada
Calamansi, ube, pandan rum + slush. All the woo - all the time.

Thaiger Mary 13.00
Cucumber vodka, house spice mix + tomato juice. More spice available for the brave. 15.00

EATS Available 11am-3pm

Betty's Breakfast Sandwich *9am-3pm 12.95

Glazed cottage roll, croissant bun, fried egg, honey mustard mayo, Swiss cheese
*gluten-free bun available *veggie option available

Chicken Salad Sandwich 13.95

Shokupan (Japanese Milk Bread), pickles, iceberg lettuce

Egg Salad Sandwich 12.95

Shokupan (Japanese Milk Bread), curry mayo, pickled daikon radish

Manila Street Smash Burger 14.55

Tocino glazed short rib + brisket patty, calamansi aioli, cheddar, tempura onion ring
Make it a combo with fries + \$6
*veggie option available *gluten-free bun available

Fried Chicken Sandwich 15.95

Maple-soy glaze, cucumber and apple slaw, buttermilk ranch sauce. Make it a combo + \$6
*gluten-free bun available

Spring Mix Salad 14.95

Sweet onion dressing, cucumbers, radish, tomato, avocado, mint

Iceberg Salad 14.95

Creamy herb ranch dressing, puffed wild rice, tamari seeds, red onions, tomato, dill

+ Add Shrimp 11.95

+ Add Chicken Thigh 9.95

+ Fried Tofu 6.95

Mie Goreng 19.95

Egg noodles, shrimp, chicken, tofu, umami rich sauce, fried egg, Bahay chili crisp, green onion
*veggie option available

Lemongrass Chicken Vermicelli Noodles 18.95

Chilled rice noodles, herb salad, chicken thigh, crispy shallots, peanuts, calamansi, sprouts, palm sugar sauce, pickled daikon and carrots
*tofu option available

Pork Belly Rice Bowl 18.95

Soy + ginger stock, bok choy, cilantro, pickled radish, mustard greens

Tofu Rice Bowl 16.95

Tangy orange sauce, bok choy, sesame seeds, pickled radish, mustard greens

SOUP OF THE DAY 10.95

Ask us!
Add a cheese toastie + \$4

Side Fries 7.55

Chili Crisp Poutine
Fries, mozzarella, sour cream, chili crisp, green onion
Sm 8.95
Lg 12.95

BAO BUNS 13.95

* option to sample all three kinds for 18.00 (3)

Pork Bao Bun (2)

Braised pork belly, pickled Japanese yellow radish, peanuts, spicy mayo

Tofu Bao Bun (2)

Crispy firm tofu, pickled Japanese yellow radish, cucumber, spicy mayo

NEW Prawn Bao Bun (2)

Bang bang sauce, cilantro, cucumber