

# SUTE

## BUBBLES & BRUNCH

### Mimosa

Fresh orange juice and sparkling brut. 5

### Bellini

Sparkling Prosecco with white peach purée. 7

### House Mary

Tito's Vodka with house Bloody Mary mix. 10

### Espresso Martini

Grey Goose, Kahlúa, fresh espresso, simple. 12

### Soju Sunrise

Soju, orange juice, and a splash of grenadine. 10

### Cucumber Collins

Gin, fresh cucumber, lemon, and soda. 10

### Strawberry Basil

Prosecco with strawberry purée and fresh basil. 10

## LIGHT & FRESH

### Cinnamon Roll

Warm with cream cheese icing. 7

### Berry Bowl

Yogurt, fresh mixed berries, house granola and honey drizzle. 10

### Poke Bowl

ahi tuna, avocado, cucumbers, radish, bean sprouts, greens, cilantro, rice, sriracha aioli, poke sauce. 21

### House Salad

Fresh greens, tomatoes, carrots, cucumber, red onions, crispy strips with a toasted sesame dressing. 10

### Classic Caesar

Crisp romaine, shaved parmesan, garlic croutons and creamy Caesar dressing. 12

**Add grilled chicken or Ahi tuna to any salad +6**

## CLASSICS

### Two Eggs Any Style

Bacon or sausage, toast, seasoned potatoes. 12

**make it the Korean Souffle Egg +4**

### Avocado Toast

Avocado, cherry tomatoes, greens, egg over easy. 10

### Egg Croissant

Scrambled eggs, cheddar, house aioli, and seasoned potatoes. 12

### Classic Egg Benedict

Canadian bacon, poached egg, hollandaise, seasoned potatoes. 13

### Biscuits & Gravy

Two fresh biscuits and house-made sausage gravy. 13

## SIDES

### Croissant, Biscuit or Toast 3

### Waffle 4

### Seasoned Potatoes 5

### Bacon (2) 4

### Sausage (2) 4

### Side of sausage gravy 6

### Steak Fries 6

### Korean Souffle Egg 10

Fluffy egg, cheddar, savory sauce, scallions, light & airy texture.

**To maintain the integrity of our dishes, no substitutions.**

**A 20% gratuity will be applied to parties of six or more**

## ZERO-PROOF ELIXIRS

### Peach Mirage

Sweet peach syrup brightened with fresh lime, finished with sparkling citrus soda. 7

### Amber Glow

Rich cherry syrup with bright orange juice, finished with a splash of soda water and a maraschino cherry. 7

### Lychee Moon

Lychee and blueberry syrups, brightened with a hint of lime, finished with sparkling ginger ale. 7

### Ginger Rush

A bold kick of ginger and smooth lychee, finished with Tropical Red Bull. 9

### Midnight Spark

A vibrant fusion of tangy blueberry and lemon, ignited with June Berry Red Bull. 9

### Melon-Berry Spark

Strawberry syrup, zesty lime, Watermelon Red Bull, topped with a splash of soda water. 9

## SIGNATURE BRUNCH

### Fried Chicken & Waffles

Southern fried chicken tender, fluffly waffles maple syrup, honey butter. 15

### Sweet Potato Stack

Roasted sweet potato, candy bacon, cheddar, and poached egg. 13

### Feta Cheese & Mushroom Scramble

egg whites, mushrooms, feta cheese, spinach, seasoned potatoes. 13

### Breakfast Tacos (2)

scrambled eggs, applewood-smoked bacon, pico, crema, avocado, cotija cheese, flour tortillas, salsa verde. 11

### Breakfast Burrito

Chorizo, egg, potato, pico, salsa verde, crema, mixed cheese, seasoned potatoes. 13

### Bulgogi Burrito

Eggs, Certified Angus bulgogi ribeye, melted mixed cheese, house sauces, seasoned potatoes. 15

### Baked French Toast

Baked brioche soaked in a vanilla-cinnamon custard, with maple drizzle. 12

### SUTE House Burger

All-natural custom chuck blend burger, lettuce, tomato, pickle, onion, signature aioli on a brioche bun. 16 **(Plant-based patty +2)**

**Add cheddar 2 | bacon 4 | avocado slices 3**

## BEVERAGES

### Coffee 5

### Latte 7

### Cappuccino 7

### San Pellegrino sparkling water 7

### Orange, Cranberry, Pineapple Juice 5

### Coke Products 4

### Red Bull & Red Bull Flavors 7