



ChurncafePdx.com

3928 N Mississippi Ave Portland, Oregon 97227

Everyday 9:00 AM - 6:00 PM



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

** REMINDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

20% GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE. PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE

Milk alternatives - oat milk | coconut milk | soy milk Add syrup - classic | vanilla | caramel | lavender

COFFEE & TEA



Espresso	\$3
Cortado	\$4.50
Latte	\$4.50
Americano	\$3.50
Mocha	\$6
Spanish Latte	\$6.50
Ube Latte	\$7
Pandan Latte	\$7
Black Sesame Latte	\$7
Iced Vietnamese Coffee	\$5.50
Matcha Latte	\$6
Matcha Black Sesame	\$7
Mango Matcha Latte	\$7
Strawberry Matcha Latte	\$7

TEA

White Petals	\$4	Black Lavender	\$4
Jasmine Green	\$4	Peppermint Leave	\$4

Milk alternatives - oat milk | coconut milk | soy milk Add syrup - classic | vanilla | caramel | lavender



BEVERAGES

Chai	\$6
Hibiscus Punch Iced Tea	\$5
Strawberry Milk	\$6
Hot Chocolate	\$5
Yuzu Matcha Soda	\$6
Strawberry Soda	\$5.50
Passionfruit Mint Soda	\$5.50
Yuzu Soda	\$5.50
Orange Juice	\$4

SIGNATURE FLIGHT

A flight of our popular specialty drinks featuring Vietnamese coffee, Ube Latte, Pandan Latte, and Strawberry Matcha Latte paired with our recommended milk. Modifications politely declined.

MATCHA LOVER!

flight includes matcha latte, matcha yuzu soda, strawberry matcha, black sesame matcha. Served with your milk of choice

COCKTAILS



MIMOSA \$9

Prosecco with your choice of juice orange, yuzu, mango, strawberry.

LOVE AFFAIR \$14

Rose infused vodka, gifford lychee, raspberry, simple syrup, lemon, topped with soda.



YUZU MARGARITA \$13

Pueblo viejo tequila, cointreau, yuzu, simple syrup.



MOMO \$12

Wyld peach vodka, aperol, lemon, simple syrup, saline.



UBE COLADA \$14

Rum blend, gifford vanilla, pineapple juice, coconut milk, Lime.



ESPRESSO MARTINI \$12

Tito's vodka, kahlúa, espresso, brown sugar syrup.



BLOODY MARY \$14

House tom yum bloody Mary mix and vodka.



BEER

Asahi Super DRY \$6
Ft. George 3-Way IPA \$6



SMALL PLATE

CRISPY GOCHUJANG TOFU \$10

Fried marinated tofu,
house spicy gochujang,
sesame seeds,
green onion.



GOCHUJANG WINGS(6) \$12

Deep-fried chicken wings
with gochujang sauce.



OKONOMIYAKI WAFFLE FRIES \$11

Waffle fries served with
okonomiyaki sauce,
Japanese mayonnaise,
dried bonito flakes
and nori.



FRIED BRUSSELS SPROUTS \$12

Brussel sprouts, bacon,
honey balsamic, parmesan.



CURRY WAFFLE FRIES \$9

Waffle fries covered
in our special curry seasoning
served with Churn aioli. Vegan



BEET SALAD \$16

Arugula, roasted beet, candied walnuts,
goat cheese, balsamic vinaigrette.

BRUNCH



EGGS BENEDICT \$19

Two poached eggs over English muffins topped with yuzu hollandaise. Choice of bacon, Canadian bacon or smoked salmon +\$3
Substitute to Waffle +\$2, Croissant +\$3



SHRIMP & AVOCADO CROISSANT \$19

Croissant with cream cheese, avocado, shrimp, tobiko, spicy mayo and nori.



BISCUIT & GRAVY W/ \$21

Fried Chicken Biscuit with Chinese sausage gravy and fried chicken leg quarter.



BACON \$18 KIMCHI HASH (GF)

Crispy diced potato with bacon, spinach, red onion, garlic and kimchi with two over easy eggs.



GARDEN HASH (V,GF) \$16

Brussel sprout, potato, tofu, red onion, spinach, butternut squash, lotus root

WAFFLE & CROFFLE

CHICKEN & PANDAN WAFFLE \$21

Fried chicken leg quarter with pandan waffle
Served with maple syrup.



CHICKEN & WAFFLE \$21

Waffles served with crispy leg quarters.
Served with honey or spicy gochujang sauce.



CHURN BREAKFAST \$20

Pandan waffle served with two fried eggs, bacon, banana, strawberry, maple syrup and butter.



BERRY WAFFLE \$14

Waffle with whipped cream cheese, fresh fruits and mixed berry compote.



CHICKEN & CROFFLE \$21

Croffle served with crispy chicken leg quarter fried to perfection. Served with honey or spicy gochujang sauce.



PASTA

YUZU CREAM PASTA \$19

Yuzu cream pasta with shrimp, masago and mushroom.



CHURN CHILI PASTA \$16

Thai-style aglio e olio with bacon, Thai basil, garlic and dried chili.



SAVORY CREPE



BREAKFAST \$18

Scrambled eggs, bacon, cheddar cheese, sautéed mushroom & spinach.



THE FIG \$17

Bacon, Swiss cheese, chèvre, arugula, brandied figs, candied walnut, and honey balsamic reduction.



OKONOMIYAKI \$17

Bacon, sautéed cabbage, eggs, Swiss cheese, okonomiyaki sauce, and kewpie mayo, topped with bonito flakes and nori.



MUSHROOM AND CHEESE \$15

Mushroom, spinach, mozzarella, Swiss cheese, parmesan, and truffle oil.



THAI ME UP \$17

Turkey ham, Swiss cheese, pork floss, Thai chili jam mayo (contains shrimp), topped with fried eggs, crispy shallots, and green onions.

THE PNW \$18

Smoked salmon, cream cheese, spinach, red onion, dill, and lemon.



SWEET CREPE



THE CLASSIC \$15

Nutella, banana, strawberry, with house-made whipped cream.



TRIPLE CHOCOLATE \$15

Nutella, strawberry, dark chocolate mousse, house-made whipped cream, and chocolate sauce.



CHEESECAKE \$15

Whipped cream cheese, strawberry, graham crackers, and your choice of mixed berry or chocolate sauce.



BANANAS FOSTER \$15

Caramelized banana, cinnamon, candied walnuts, and whipped cream.



VERY BERRY \$15

Mixed berry compote, fresh berries, and house-made whipped cream.

MATCHA ANKO \$15

Red bean whipped cream, fresh strawberries, and house-made matcha sauce.



STRAWBERRIES & CREAM \$14

Lots of cream and strawberries to go with them Just like biting into cloud served with a side of berry sauce. (Served cold)

TOAST



THAI TEA TOAST \$17

Caramelized shokupan with Thai tea custard, biscoff, almond, chocolate caramel sauce, and vanilla ice cream.



FRENCH TOAST \$16

French toast made with shokupan, fresh fruits, whipped cream, maple syrup, and berry sauce.



CHAI FRENCH TOAST \$16

Chai french toast served with cream cheese and biscoff.



UBE FRENCH TOAST \$17

French toast made with ube toast served with custard cream, fresh berries, and ube condensed milk.