



Churncafepdx.com 3928 N Mississippi Ave Portland, Oregon 97227 Everyday 9:00 AM - 6:00 PM

** REMINDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNES
20% Gratuity will be added for parties of 5 or more price are subject to change without notice

BLACK SESAME LATTE











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



White Petals
Jasmine Green

\$4

Black Lavender

\$4

\$4

\$4 Peppermint Leave









BEAVERAGES

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

MIMOSA \$9 Prosecco with your choice of juice orange, yuzu, mango, strawberry.



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.





\$6

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 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.



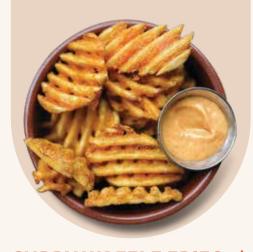
OKONOMIYAKI WAFFLE FRIES \$11

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.



BISCUIT & GRAVY W/ \$21

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



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.



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

CROFFLE /AFFLE

CHICKEN & PANDAN WAFFLE \$21

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





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



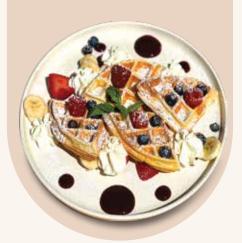
Pandan waffle served with two fried eggs, bacon, banana, strawberry, maple syrup and butter.



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.



YUZU CREAM PASTA \$19

Yuzu cream pasta with shrimp, masago and mushroom.

CHURN CHILI PASTA \$16

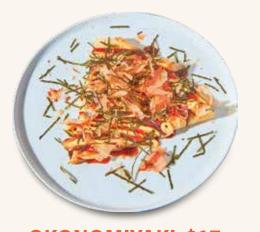
Thai-style aglio e olio with bacon, Thai basil, garlic and dried chili.



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

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.





BANANAS FOSTER \$15
Caramelized banana,
cinnamon, candied walnuts,
and whipped cream.

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.



SWEET

CREPE

CHEESECAKE \$15

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



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)

THAITEA 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 served



UBE FRENCH TOAST \$17

CHAI FRENCH TOAST \$16

with cream cheese

and biscoff.

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

