

Hello. We're

BimBeribon



(V) Vegetarian
(VE) Vegan

Bimberibon For Breakfast

Bowls

Ancient Grain Porridge \$8 (VE)

coconut milk, almond butter, sautéed apples, sorghum syrup, cinnamon, sunflower seeds

*Korean Soondubu \$8 (V)

tofu & kimchi hot pot, poached egg, mushrooms, scallions, seasoned sticky rice

Nori Miso Broth \$7 (VE)

chickpea miso, vegetable broth, greens, mushrooms, scallion, cilantro

Yummies

Chia Waffles \$10 (V)

rice & lentils batter, flax seeds, curried butter, sautéed apples, sorghum syrup

Breakfast Dosa \$9 (V)

turmeric scrambled egg, curried sweet potato, cauliflower, kale, pickled onion, cilantro & tomato chutneys

Breakfast Sandwich \$8

turmeric scrambled egg, soft bao bun, spinach, curried yam hash, choice of house sausage patty or smoked salmon cream cheese

Jian Bing \$9 (V)

street style Chinese crepe, greens, cilantro, eggs, sesame seeds, scallions, chili sauce, hoisin, crisps

Sides

toasted bagel & cream cheese \$3.5 • tempeh sausage \$3 • house sausage patty \$3 • bacon \$3 • 1 egg \$1 • turmeric tofu scramble \$3 • kimchi \$2 • avocado \$2 • harissa \$1 • fruit cup \$4 • toast (millet loaf, rustic seeded loaf, fruit & nut loaf) & butter \$3

Toasts

Avocado Toast \$7 (VE)

crisp shallots, pink peppercorn, smoked salt, sprouts, lemon oil

*Add an egg \$1 (V)

Ricotta Toast \$8

smoked salmon, radish, dill, capers, red onion, olive oil, lemon

*Mushroom Toast \$8

crimini, portabella, fried farm egg, bacon, pickled red onion

Choice of Toast: millet loaf or rustic seeded loaf

Eggs

*Shakshouka \$9 (V)

stew of caramelized onion, winter squash, greens, tomato, poached eggs, feta, sweet spices, pita toast

*Farm Eggs \$10

2 eggs any style, house kimchi, bok choy, kale yam onion hash, bacon, choice of toast

Wild Mushroom Omelet \$11 (V)

local wild mushrooms, fresh herbs, queso fresco, kale yam onion hash, choice of toast

*Yam Hot Bowl \$9 (V)

kale, yam, avocado, quinoa, fried egg, cashew cilantro crema, sesame, hemp hearts

Sub: tofu turmeric scramble or tempeh sausage (no charge)

BimBeribon
For Lunch & Dinner

Beginnings

Seasonal Root Vegetables \$8 (VE)
pomegranate, herb tahini, zatar spice

Sardine & Smoked Salmon Gribiche \$9
cauliflower wafers, radishes, pears,
caper vinaigrette

**Charred Butternut Squash &
Beetfaba Dips \$9 (V)**
feta, toasted mint, dosa cracker, pita

Yam & Cauliflower Samosas \$8 (VE)
roasted yam, cauliflower, peas, mint &
tamarind chutneys

Persian Meat Balls \$8
basmati rice, yellow peas, fresh herbs,
spiced tomato broth, yogurt

Yam Frites \$4 (VE)
crispy & house made, harissa, tomato
chutney

Quinoa Kale Pakoras \$8 (VE)
coconut, chickpea flour, peanuts,
tamarind & cilantro chutneys

Soups & Broths

Russian Borscht Soup \$7 (VE)
hearty cabbage, beets, collard greens,
cashew crema, grilled bread

Sunshine Broth \$5
turmeric, chicken broth, ginger,
coconut milk, cilantro

Nori Miso Broth \$6 (VE)
chickpea miso, vegetable broth, greens,
mushrooms, scallions, cilantro

Salads

Kale & Roasted Carrot \$8 (V)
radishes, pickled red onion, dill,
lemon ricotta

Greek Isle \$8 (V)
romaine, beets, chickpeas, feta, flax,
cucumber, olives, lemon oregano drizzle

Winter Squash & Pomegranate \$8
crisp prosciutto, napa cabbage, dates,
sunflower seeds, cider vinaigrette

Add some:

greens & amaranth pork loin \$5 •
miso butterscotch chicken \$4 • roasted chili
tofu with cashew crema \$4 • fried egg \$2 •
*zatar wild salmon \$6 • tandoori tempeh \$4



(V) Vegetarian
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BimBerBon

For Lunch & Dinner

Bowls

*Korean Soondubu \$14

tofu & kimchi hot pot, pork, shrimp, poached egg, mushrooms, scallions, seasoned sticky rice

Indian Vegetable & Tofu Biryani \$13 (V)

basmati rice, sweet spices, ginger, tomato, almonds, saffron, chutneys

Moroccan Chicken Tagine \$13

quinoa couscous, cashews, caramelized onions, carrots, raisins, herbs, lemon

Sandwiches & Such

Japanese Mochi Cake \$9

Mongolian BBQ short rib, kimchi, cucumber, daikon, togarashi,

Corn Arepa Pocket \$9

roasted pork, avocado, lettuce, queso fresco, chipotle crema, cilantro

*Grass Fed Lamb Burger \$10

soft bun, lettuce, house pickles, feta, mint, yogurt raita

Sub beet lentil patty (no charge) (V)

Sub: tandoori tempeh or roasted chili tofu with cashew crema (no charge)

Add: tandoori tempeh or roasted chili tofu with cashew crema \$4

Iranian Lamb Ghormeh \$14

fresh herb stew, red beans, braised lamb, lime, yogurt, saffron basmati rice, pistachios

Japanese Tonkatsu \$13

breaded chicken breast, rice noodles, rich broth, greens, sprouts, mushrooms



Grilled Chicken Breast A la Brassa \$9

plantain patacones bun, lettuce, red onion, avocado, pickles, chipotle aioli

Dosa Masala \$9 (VE)

sweet potato, cauliflower, kale, pickled mustard seeds, daal, cilantro & tomato chutneys

Jian Bing \$10

street style Chinese crepe, miso chicken, greens, cilantro, egg, sesame seeds, scallions, chili sauce, hoisin, crisps

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BimberBon Wine & Cider

Whites

By the Bottle

- 2016 Chenin Blanc, Cederberg, S. Africa \$24
- 2015 Sauvignon Gris, Casa Silva, Chile \$27
- 2014 Chardonnay, Dom. Matrot, France \$38
- 2013 Riesling, Dom. Schlumberger, France \$32
- 2015 Pinot Gris, Lange, Oregon \$26
- 2016 Albariño, La Cana, Spain \$26
- 2016 Rioja Blanco, Ostatu, Spain \$23
- 2014 Pinot Blanc, Hugel, France \$25

By the Glass

- NV Cava, Proa Brut, Spain \$7
- 2016 Chardonnay, Rivera Preludio, Italy \$7
- 2016 Sauv. Blanc, Bailly Lapierre, France \$7
- 2016 Pinot Grigio, Colterenzio, Italy \$7

Half bottles

- 2016 Tavel Rose, Trinquedell, France \$14
- 2015 Pinot Gris, King Estate, Oregon \$13
- 2012 Tempranillo, El Coto Rioja, Spain \$14

Ciders

On Draft

		8oz	12oz
Urban Orchard 6.5% abv	ginger tart	\$4.50	\$5.50
Noble 6.9% abv	cherry	\$3.00	\$4.00
Original Sin 6% abv	apple	\$3.00	\$4.00
Eden Imperial Rose 11% abv	wild currants	\$5.00	
Urban Orchard 6% abv	cranberry	\$4.50	\$5.50

Bottles & Cans

- Blake's "Black Phillip" blood orange cranberry 4.5% abv, 12oz \$4.00
- Blake's "El Chavo" mango/habanero 6.5% abv, 12oz \$4.00
- Original Sin Pear Cider 4.5% abv, 12oz \$4.50
- Citizen Cider "Lake Hopper" dry hopped 6.2% abv, 16 oz \$5.50

Reds

By the Bottle

- 2014 Pinot Noir, Errazuriz, Chile \$27
- 2014 Merlot, Ch. Recougne, France \$24
- 2014 Grenache, Breca, Spain \$26
- 2014 Tempranillo, Romanico, Spain \$28
- 2015 Nero D'Avola, Donnata, Italy \$27
- 2015 Carignan, Dom. La Manarine, France \$26
- 2015 Valpolicella Ripasso, Tezza, Italy \$34
- 2015 Grenache, Joan d'Anguera, Spain \$40

By the Glass

- 2013 Tempranillo, Mencos, Spain \$7
- 2015 Pinot Noir, Saurus, Argentina \$8
- 2014 Malbec, Luigi Bosca, Argentina \$8
- 2014 Cab./Sauv., Vega Sindoa, Spain \$7



BimBeribon
Cocktails

Botanical Gin Martini \$9

nc sutler's gin, dry vermouth, cucumbers, botanical ice cube

Maple Beet Gin Shrub \$9

nc sutler's gin, maple roasted beet, cider vinegar, lime

Green Tea Vodka Sour \$9

nc bedlem vodka, chilled organic green tea, lemon

Cranberry Margarita \$9

cazadores tequila, housemade cranberry, orange simple syrup, lime

Spiced Pear Cocktail \$9

nc bedlam vodka, cider bitters, honey, cinnamon, lemon

Lavender Martini \$9

nc sutler's gin, orange bitters, lavender syrup, dry vermouth

Smoking Coupe \$9

herradura tequila, harissa-lime simple syrup, smoked salt

BiBiB Bloody Mary \$9

nc bedlam vodka, tomato, carrot, turmeric, pink peppercorns

