

All Day
First Class
Brunch Menu



Kōnōkō creates dishes that are prepared fresh to order, and are brought to the table steadily and continuously throughout your dining experience. **There are no menu substitutions for brunch.** To accommodate all guests, all tables are limited to a 120 minute table time service.

LIKKLE PLATES

Jerk Wings \$17
Seven bone-in wings marinated in our house jerk sauce and grilled to perfection

Salmon Bites \$17
Fresh salmon fried bite size to perfection and served with our secret sweet sauce

Ackee & Saltfish \$15
Jamaica's Famous Breakfast dish!
Ackee is an exotic tropical fruit complemented with codfish(Saltfish), Served on tostones.

AUTHENTIC JAMAICAN DISHES

Served with Jamaican rice n peas (beans) or white rice. Includes house salad spring mix

Yardie Jerk Chicken \$19.95
Bone-in dark meat chicken marinated and simmered in authentic jerk seasoning and sauce.

The G.O.A.T. \$29.95
Slowly cooked bone-in goat meat marinated and cooked in authentic curry seasonings and spices

Famous Braised Oxtail \$35.95
Slowly braised bone-in beef simmered in our famous brown Jamaican gravy and fall of di bone!

CAPTAIN CURATIONS

Served with Jamaican rice n peas (beans), white rice or mashed potatoes. Includes vegetable of the day.
**Excludes Pasta dishes.*

Jammin Jerk Lamb Chops **MP**
Three thick-cut lamb, aged and marinated in jerk seasoning and sauce, grilled to perfection

Chef Jazz's Red Snapper **MP**
Caribbean Red snapper served whole, fried and glazed with Escovitch, spicy, pickled-onion vinegar sauce.

House Salmon \$32.95
Fresh salmon pan seared to perfection & topped with our famous coconut cream sauce

Kōnōkō Seafood Pasta **MP**
Rigatoni noodle in our cream sauce with sautéed scallops, shrimp, lobster tail, jumbo lump crabmeat and sautéed vegetables. **No substitutions | *Not served with sides*

First Class Brunch Menu will vary week-to-week and season-to-season, featuring new Brunch curations by Chef Jazz!

BRUNCH SPECIALTIES

Jerk Chicken N' Waffles
House-made Belgian waffle topped with authentic dark meat Jerk chicken. Finished with fresh berries.
\$25.95

Jerk Lamb N' Waffles
House-made Belgian waffle topped with two thick-cut Jerked lamb. Finished with fresh berries.
\$35.95

"Jerk mon Burga"
Premium quality beef, with fried egg, leaf lettuce, tomato, house special sauce on Brioche bun. House salad spring mix.
**No menu alterations*
\$28

SIDES

- Belgian Waffle** \$10
- Baked Mac N' Cheese** \$8
- Callaloo** \$8
- Fried Plantains** \$6
- Mashed Potatoes** \$6
- Coco Bread** \$4
- Extra Sauces** \$.50 & UP
- Rice n peas** \$6

DESSERTS

- Classic Cheesecake with rum drizzle** \$12
- Seasonal Icecream** \$6

**The Birthday Experience Package is complimentary with the purchase of a dessert*

DRINKS

- Coke Products** Free refills \$4
- Jamaican Sodas** \$5
- Coffee & Herbal Teas** \$2.99

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE
No substitutions to side items.
To support our Front-line-Service Staff there is a minimum 18% gratuity added to all checks and a minimum 20% for parties of 8 or more.
No split or separate checks for parties larger than 6.

