

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 & Saffish Tostones \$15

**Jamaica's Famous Breakfast dish!**

Ackee is an exotic tropical fruit complemented with codfish(Saffish), 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 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.)or Rundown sauce (coconut cream sauce with bell peppers and onions),

### 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**

### Jammin' Shrimp & Grits

Traditional grits with a Jamaican twist in our famous coconut cream sauce. Topped with succulent shrimp.

**\$28**

+ Add Crabmeat: +15

## SIDES

Belgian Waffle \$10

Baked Mac N' Cheese \$8

Callaloo \$8

Fried Plantains \$6

Mashed Potatoes \$6

Coco Bread \$4

Extra Sauces \$1.50 & UP

Rice n peas \$6

## DESSERTS

Classic Cheesecake with rum drizzle \$12

Ice cream \$6

*\*The Flight Crew "Singing" Birthday 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.



Gluten-friendly



Restaurant recommendations