

# SAILOR

June 2026

## BRUNCH COCKTAILS

Bloody Mary - Vodka, Tomato, Housemade Chili Ferment	17	Heatwave Margarita - Cimarron Blanco, Passionfruit + Chili	19
Negroni Sbagliato - Campari, Ataman Vermouth, Prosecco	18	Havana Haze - Ten to One Rum, Strawberry, Basil + Prosecco	19
Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	18	Berry Smash - Jaywalk Rye, Blackberry, Raspberrt + Mint	19
Major Altitude - Jaywalk Rye, Nepeta Majora, Aperol	18	Salty Dog - Vodka, Italicus, Grapefruit Cordial	20
Pimm's Cup - Pimm's No. 1, Ginger Beer, Cucumber + Mint	18	Aviation - Neversink Gin, Maraschino, Creme de Violette	20

## BRUNCH

Yogurt with Coconut Granola + Rhubarb	14
French Toast with Maple Syrup + Vanilla Cream	20
Olive Oil Cake + Cream	14
Egg Tonnato + Chives	6
Ribollita with Cranberry Beans + Kale	15
Green Salad with Oregano Vinaigrette + Pumpkin Seeds	17
Caesar Salad with Parmesan + Croutons	20
Smoked Turkey Reuben with Gouda	24
Smoked Salmon Plate with Soda Bread	21
Avocado Toast with Fermented Hot Sauce	17   20 <i>with egg</i>
Sailor Burger with Melted Onions, Cheddar + Fries	34
Asparagus + Spring Pea Quiche	24
Eggs Migas with Tomatillo, Cilantro + Cotija	22
Turkish Eggs with Flatbread	23
Thick Cut Bacon	15
Sausage	12