

# SAILOR

February 2026

## BRUNCH COCKTAILS

Mimosa - Fresh Squeezed Orange or Grapefruit Juice	14	Salty Dog - Bond St. Vodka, Italicus, Grapefruit Cordial	18
Bloody Mary - Tomato, Chili Ferment, Vodka	17	Orchard Margarita - Cimarron Reposado, Apple + Chai	18
Bianco Spritz - Contratto Vermouth, Prosecco + Rosemary	17	Major Altitude - Breuckelen 77, Nepeta Majora, Aperol	17
The Venetian - Select, Prosecco + Olives	17	Aviation - Neversink Gin, Maraschino, Creme de Violette	19
Sbagliato Negroni - Vermouth, Campari, Prosecco	17	Ground Below - Blackstrap Rum, Espresso, Lemon	18

## BRUNCH

Yogurt with Coconut Granola + Quince 14

French Toast with Maple Syrup + Vanilla Cream 20

Ginger Cake + Vanilla Cream 14

Egg Mayonnaise + Celery Salt 6

Green Salad with Oregano Vinaigrette + Pumpkin Seeds 17

Caesar Salad with Parmesan + Croutons 20

Croque Monsieur 24 | 27 *with egg*

Smoked Salmon Plate with Soda Bread 21

Avocado Toast with Fermented Hot Sauce 17 | 20 *with egg*

Braised Greens + Goat Cheese Quiche 24

Fennel Salumi Scramble with Pecorino + Toast 21

Turkish Eggs with Flatbread 23

Sausage 12

Fries 12