

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	Red Sky - Rowan's Creek Bourbon, Campari, Alma Finca, Strega	19
Bianco Spritz - Contratto Vermouth, Citrus Gin, Prosecco	18	Berry Smash - Jaywalk Rye, Blackberry, Raspberrt + Mint	19
Havana Haze - Ten to One Rum, Strawberry, Basil + Prosecco	19	Salty Dog - Vodka, Italicus, Grapefruit Cordial	20
Fumo Bianco - Rosaluna Mezcal, Cocchi Americano, Bitter Bianco	19	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 with Whipped 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