

~~brunch cocktails~~

~~mimosa.....13~~

~~orange, grapefruit, mango, passion fruit, peach, or strawberry + sparkling wine~~

~~*make it bottomless for 28pp with food purchase~~

~~bloody mary.....15~~

~~cucumber & dill infused village vodka, zesty house mix, meat & cheese skewer, smoke bomb salt, estrella side car~~

~~*add our signature wrapped chorizo stuffed date for 4~~

~~totally kale-in it..... 16~~

~~st. george chili vodka, cold pressed kale, ginger, wildflower honey, lemon~~

~~lust for life16~~

~~jini jiji darjeeling gin, grapefruit, vanilla cordial, lime~~

~~matcha-chacha16~~

~~plantation pineapple rum, apolouge paw paw liqueur, matcha, mint syrup, oat milk, lime~~

~~ibisco d’amorita16~~

~~hibiscus infused tequila, mallorca melón, urfa pepper, lime~~

~~*make it a pitcher 64~~

~~side to side.....16~~

~~banhez mezcal, aperol, grapefruit topo chico, habanero shrub, lime~~

~~*make it a pitcher 60~~

~~i want to be sedated16~~

~~lairds old forester bourbon, pimento dram, date syrup, walnut bitters and clove~~

~~*contains nuts~~

~~espress yourself.....16~~

~~metric house roast espresso, village vodka, zucca, demerara~~

~~penny’s from heaven..... 16~~

~~avec private barrel rittenhouse rye, monkey shoulder blended scotch, combier kummel, carrot juice, ginger honey, lemon~~

~~par for the cores..... 16~~

~~laird’s apple brandy, cocchi americano, honeycrisp shrub, pomegranate,wildlower honey, lemon~~

bottomless mimosas 28pp

**with food purchase*

~~for the table~~

~~wood oven baked publican quality bread board with house made preserves and salted butter 16~~

~~wood oven baked bialy with cured salmon, smoked whitefish, labneh cheese and pickles 28~~

~~chickpea hummus with a soft egg, smoked almond harissa, pickled red onions and hearth baked pita 24~~

~~endive and shaved apple salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio 20~~

~~chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce 20/36 add egg 2~~

~~pizza carbonara with cured guanciale, pecorino cheese and egg yolk 24~~

~~deluxe focaccia, with taleggio cheese, fresh herbs and truffle oil 22 add smoked salmon 12~~

~~wood oven baked french toast, with whipped ricotta seasonal jam, almonds and maple syrup 20~~

~~sides~~

~~papas bravas with garlic aioli 8~~

~~publican quality meats breakfast sausage 8 sumac glazed pork belly 12~~

~~mains~~

~~toasted multigrain bread with avocado, egg, dill, urfa chili crisp, sunflower 14~~

~~crisp pita chip fattah with braised red lentils, smoked creme fraiche, black mustard seeds and a fried egg 16~~

~~lamb kefta burger with salted pickle aioli, egg, mint, and cucumber on a brioche bun 18~~

~~spiced shakshuka with soft cooked eggs, tunisian couscous and pickled chili 22~~

~~pqm maple sausage cocotte with fried potatoes, pork belly, sofrito, crispy egg, taleggio cheese fonduta 26~~

~~roasted sweet potato and spinach cocotte with cherry tomatoes, whipped jalapeno feta, peanut dukkah and fried eggs 22~~

~~* consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.~~

~~please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.~~

~~pastries by natalie saben~~

~~spinach artichoke danish twist 4~~

~~strawberry pistachio twice baked croissant 4~~

~~zero proof~~

~~fresh squeezed juice 7~~

~~(orange or grapefruit)~~

~~hibiscus fizz 8~~

~~lavender lemonade 8~~

~~rosemary limonata 8~~

~~lust for life lite 8~~

~~coffee & tea~~

~~big shoulders colombian coffee 5~~

~~big shoulders 1848 espresso 3/5~~

~~cappuccino 6 • latte 6 • americano 5~~

~~vanilla, lavender, or vanilla lavender latte 6.50~~

~~vanilla lavender matcha 8~~

~~tea by rare tea cellar~~

~~freak of nature oolong 12~~

~~dragonwell green 8~~

~~crema earl grey 8~~

~~mint heritage 8~~

~~lemongrass rose 8~~

~~emperor’s chamomile citron 8~~

~~litchi noir 8~~

~~wine~~

~~orange meinklang “mulatschak,” austria 15•60~~

~~gruner veltliner crazy creatures austria 15•60~~

~~sauvignon blanc francois le saint..... 21•72~~

~~sancerre, france~~

~~gamay noir clos roilette..... 16•64~~

~~beaujolais, france~~

~~cabernet franc guion 16•60~~

~~borgueil, france~~

~~champagne charpentier “tradition” france 24•96~~



we’d love to cater your next event!



To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.