

~~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 life **16**
jin jiji darjeeling gin, grapefruit, vanilla cordial, lime

matcha-chacha 16
plantation pineapple rum, apolouge paw paw liqueur,
matcha, mint syrup, oat milk, lime

ibisco d'amorita 16
 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 sedated 16
lairds old forester bourbon, pimento dram, date syrup,
walnut bitters and clove
*contains nuts

express yourself.....16
metric house roast espresso, village vodka, zucca,
demerara

shuggie's strawberry.....16
St. george chili vodka, giffard rhubarb liquor. roasted
strawberries, thyme, balsamic, lime

blue velvet.....16
planetary 3 star rum, xaymaca dark rum, quaglia fernet,
blueberry almond shrub, ginger, honey, witbier, 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 fatteh** 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~~

peach **fritter 4**

apricot, brie and prosciutto **danish 5**

~~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 meritage **8**
 lemongrass rose **8**
 emperor's chamomile citron **8**
 litchi noir **8**

~~wine~~

orange meinklang “mulatschak,” austria	15.
gruner veltliner crazy creatures austria	15.
sauvignon blanc francois le saint.....	21.
sancerre, france	
gamay noir clos roilette.....	16.
beaujolais, france	
cabernet franc guion	16.
borgueil, france	
champagne charpentier “tradition” france	24.



**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.