

~~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, skewer of delights, 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, apalapologue 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, dippin’ shortbread~~

~~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, 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, piquillo pepper-tomato sauce **20/36** add egg **2**~~

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

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

~~wood oven baked **french toast**, with whipped ricotta seasonal jam, almonds, 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, 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~~

~~raspberry rose and pomegranate **danish 6**~~

~~za’atar and labneh **danish twist 6**~~

~~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**~~

~~big shoulders **cold brew 7**~~

~~**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**~~

~~creamy earl grey **8**~~

~~mint heritage **8**~~

~~lemongrass rose **8**~~

~~emperor’s chamomile citron **8**~~

~~litchi noir **8**~~

~~wine~~

~~**orange** meinklang “mulatschak,” **austria15•60**~~

~~**gruner veltliner** crazy creatures **austria15•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” **france24•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.