

~~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 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~~

cinnamon rolls with **brown butter glaze** 4strawberry vanilla bean **danish 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 meritage **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.**