

cup / bowl

red **lentil** with turmeric, ginger and lemon **5/10**

publican quality bread board with seasonal dips and
spreads and olives **18**

chorizo stuffed **medjool dates** with bacon and piquillo
pepper-tomato sauce **20**

chickpea **hummus** with green tahina, charred spring onion zhoug, radish, cucumber and hearth baked pita **26**

chickpea **hummus** with crisp short rib, sumac and
hearth baked pita **34**

hamachi **crudo** with pickled mango, fermented chili,
stone fruit and black lime **28**

add chicken 8 / add whitefish 10

endive and peach salad with roasted garlic and parmesan
yogurt, orange stuffed gordal olives
and crushed pistachio **20**

avec caesar with baby kale, chopped romaine, anchovy,
seeded crackers and aged parmesan **18**

heirloom tomato and plum salad with preserved
lemon tahina, fried bulgur and cardamom **22**

falafel **seasoned fries** with harissa aioli **8**

marinated **lentil salad** 5

publican quality bread **loaf** 1

hearth baked **pita 2**

choice of soup

**choice of salad or sandwich
+
choice of baklava or cookie**

26

with falafel seasoned fries or marinated lentil salad

chicken thigh **shawarma** on pita with fermented chili
sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato,
caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers,
horseradish and aged cheddar cheese **24**

rolled baklava with fig, walnut,

orange blossom honey syrup, and whipped ricotta **6**

cookies and cream gelato **affogato**
with espresso and chocolate tea biscuits **10**

back to work treat 4
english toffee cookie

seasonal gelato 6 (by the scoop)

blueberry corn cookie
peach cardamom marzipan
apricot orange blossom sorbets

big shoulders coffee -

direct trade **5**
espresso **5**
cappuccino **6**
latte **6**

*** 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.

hibiscus fizz 8

hibiscus simple syrup, mallorca melon, lime,
topo chico

rosemary limonata 8
 rosemary simple syrup, lemon, sparkling water

lust for life lite 9
grapefruit vanilla cordial, grapefruit, lime,
grapefruit jarritos

ibisco d'amorita 16

hibiscus infused tequila, mallorca melón,
urfa pepper and lime

lust for life 16
jin jiji darjeeling gin, grapefruit,
vanilla cordial and lime

side to side 16
 banhez mezcal, aperol, grapefruit jarritos
 habanero tincture, lime

i want to be sedated 16
old forester bourbon, house date dram,
walnut bitters, clove

prosecco	santomè brut	veneto, italy	13	• 52
rosé of cava	raventós i blanc “de nit”	anoia, spain	17	• 68
rosé of syrah	jean-luc colombo,	vin de pays, france	15	• 60
gruner veltliner	malat,	austria	15	• 60
sauv blanc	francois le saint	sancerre, france	21	• 84

nebbiolo gd vajra piedmont, italy.....16 • 64
gamay noir romarand regnie,france16 • 64

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.