

~~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**

jini 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**

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, wildflower 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 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~~

maple bacon pecan **roll 6**

bananas foster **danish 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**

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.**