

BRUNCH MENU

BOTTOMLESS MIMOSA

\$50 PER PERSON

Regular Party (1.5 HOURS)

\$85 PER PERSON

LARGE PARTY (4-6 PEOPLE 3 HOURS)

\$12 2 EGGS SERVED YOUR WAY - breakfast potato with herb butter and house salad

\$14 CROQUE MADAME - bechamel black forest ham, swiss cheese, fries & fried egg

\$16 CHICKEN & WAFFLES - marinated chicken breast, lemon zest & buttermilk, maple
tapatio

\$14 LEMON RICOTTA PANCAKE - butter maple syrup

\$12 CLASSIC PANCAKES - butter & syrup

\$12 FRENCH TOAST - cinnamon, vanilla, whipped cream

\$14 EGGS BENEDICT - spinach, black forest ham, hollandaise sauce

\$16 SMOKED SALMON BENEDICT - spinach, dill hollandaise

\$18 FETTUCCINE CARBONARA - Smoked, lemon zest, grana padano egg yolk

\$16 LOCO MOCO W/ BURGER PATTY - fried rice, bacon, mushroom gravy

SIDES

\$6
CHICKEN APPLE SAUSAGE

\$5
APPLEWOOD BACON

\$5
BREAKFAST POTATOES

\$7
MIXED FRUIT BOWL

LUNCH MENU

\$12 CAESAR SALAD - romaine, croutons, basil, parmesan, & boquerones

\$14 CROQUE MADAME - bechamel black forest ham, swiss cheese, fries & fried egg

\$16 CHICKEN & WAFFLES - marinated chicken breast, lemon zest & buttermilk, maple tapatio

\$12 MUSHROOM BURGER - beef patty, swiss gruyere cheese, fried onion, umami aioli on a brioche bun

\$6 HOMEMADE GREEN PLANTAIN CHIPS - avocado salsa, jalapeno, & cilantro lime

\$5 FRENCH FRIES

PANINI'S

\$14 PROSCIUTTO - fresh mozzarella, tomato & pesto

\$13 CUBANO - pickles, Black Forest ham, bacon aioli, onion, jam & gruyere

\$13 PORTABELLO - humus, roasted peppers, goat cheese

DINNER MENU

\$14 CAESAR SALAD - heart of romaine, garlic croutons, basil, parmesan, & boquerones

\$14 BEETS & WATERMELON SALAD - watercress, roasted pistachio, goat cheese, lemon thyme vinaigrette

\$18 BABY BACK PORK RIBS - deep-fried baby back pork ribs, soy-glazed sauce, apple cabbage slaw

\$12.50 CHICKEN WINGS - buffalo & butter sauce, homemade ranch

\$10 SHRIMP & MUSHROOM ARANCINI - mozzarella, oyster & shitake mushrooms, smoked tomato sauce

\$20 PAPPARDELLE BOLOGNESE - pork, beef, veal, fresh basil, cherry tomato, garlic, & tomato sauce

\$26 PAN-ROASTED SALMON - turmeric mashed potato, saute spinach, beurre blanc

\$48 GRILLED RIB EYE STEAK - roasted root vegetable, potato, parsnip puree, bordelaise, chimichurri sauce

\$22 ROASTED AIRLINE CHICKEN BREAST - potato puree, sauteed swiss chard, and mushroom madeira sauce

SIDES

\$7 ROASTED BRUSSELS SPROUTS - capers, garlic, white wine

\$5 FRENCH FRIES - fresh herbs

\$11 PARMESAN TRUFFLE FRIES

\$12 CHEDDAR MAC 'N CHEESE - herb bread crumbs

DESSERT

\$10 PROFITEROLE - cream puff, vanilla ice cream, chocolate sauce, powder sugar

\$9 ORANGE CREME BRULEE

\$10 CHOCOLATE MOLTEN CAKE - caramel ganache, whipped cream

\$10 AMARETTO VANILLA BREAD PUDDING - creme anglaise, whipped creme fraiche

DRINK MENU

SIGNATURE COCKTAILS \$16

BELLA ROSE

grey goose vodka, cocchi rosa, lime, la marca prosecco

IN THE OLD DAYS

the empress gin, cocchi americano, tonic water, lime

EARL GREY OLD FASHIONED

old forester bourbon, angostura bitters, demerara

BROOKLYN BRIÉE

hennessy, watermelon, basil, lime

FORT GREENE 75

boxer gin, la marca prosecco, lavender, lemon

SMASHED MULE

vodka, ginger juice, lime

CARIBBEAN CONNECTION

brugal añejo, nolly prat, falernum, pineapple juice, lime

FEEL THE PASSION

ilegal mezcal, cocchi americano, banana liqueur, coconut bacardi rum, lemon,
passion fruit, jalapeño

SUMMER TASTE

tito's vodka, simple syrup, aquafaba, lime (flavors: passion fruit or raspberry)

FOREVER MARGARITA

casamigos blanco tequila, cointreau, lime, lavender

FROZEN HORCHATA MARGARITA

casamigos blanco tequila, malibu, lime, agave, cinnamon

THE PINK PANTHER

fleur de mer rose wine, st. germaine, vodka, raspberry lemonade

\$85

PITCHER MARG

(serves 6 people)

CLASSIC COCKTAILS 16

APEROL SPRITZ

aperol, la marca prosecco, club soda

ESPRESSO MARTINI

tito's vodka, kalua, baileys

DRY MARTINI

grey goose vodka, dry vermouth

SPARKLING NEGRONI

boxer gin, campari, sweet vermouth

CLOVER CLUB

bombay sapphire, raspberries, aquafaba, lemon

MADRE OF OAXACA

illegal mezcal, green chartreuse, st. germaine, lime

PENICILLIN

dewars scotch, lemon, honey, ginger

N.Y.X

Glenmorangie X, agave, lemon, william hill cabernet sauvignon

SIDECAR - hennessy, grand marnier, lemon

DRAFT BEER

\$6

TRULY SPIKED WILD BERRY

\$6

CAPTAIN LAWRENCE CLEARWATER KOLSCH

\$7

CONEY ISLAND MERMAID

\$7

LAGUNITAS IPA

\$7

STELLA ARTOIS LAGER

CAN / BOTTLE

\$7 / \$40

CORONA/LIGHT

\$7 / \$40

HEINEKEN/LIGHT

\$7 / \$40

MODELO

\$7 / \$40

AMSTEL LIGHT

\$7 / \$40

BROOKLYN LAGER

\$8 / \$45

GUINNESS

\$9 / \$47

TOPO CHICO HARD SELTEZER

WINE - WHITE

\$10 / \$45

CHARDONNAY, ESTANCIA 2018

\$12 / \$50

PINOT GRIGIO, CASTELLO BANFI SAN ANGELO 2020

\$16 / \$64

SEMILLON SAUVIGNON BLANC, CAPE MENTELLE

\$10

SAUVIGNON BLANC, ANCHOR HOPE (can)

WINE - RED

\$11 / \$42

CABERNET SAUVIGNON, WILLIAM HILL NV

\$12 / \$55

MALBEC, DON MIGUEL GASCON

\$13 / \$60

MALBEC, TERRAZAS DE LOS ANDES ALTOS DEL PLATA

\$14 / \$65

PINOT NOIR, J VINEYARDS 2016

\$14 / \$65

RIOJA, ORUBE 2017

WINE - SPARKLING

LAMARCA PROSECCO 13/60

LAMARCA PROSECCO ROSE 14/64

MOËT & CHANDON, BRUT IMPÉRIAL (NV) 20/140

MOËT & CHANDON ROSE, BRUT IMPÉRIAL (NV) 24/160

HAPPY HOUR

\$6 BEEF SLIDER - american cheese, pickles, onions, yellow mustard, ketchup

\$6 PULLED PORK SLIDER - soy-ginger glazed, red cabbage, & apple coleslaw

\$6 CHICKEN & WAFFLE - marinated chicken breast, lemon zest & buttermilk, maple tapatio

\$4 PLANTAIN CHIPS

\$4 FRENCH FRIES

COMBO

\$25 3 Tacos and 1 Marg

\$95 6 Tacos and 1 Pitcher Marg (serves 6 people)

BEER

\$5 CAPTAIN LAWRENCE CLEARWATER KOLSCH

COCKTAILS \$13

IN THE OLD DAYS

the empess gin, cocchi americano, tonic water, lime

BROOKLYN BRIÉE

hennessy, watermelon, basil, lime

FORT GREENE 75

boxer gin, la marca prosecco, lavender, lemon

SMASHED MULE

finlandia vodka, ginger juice, lime

CARIBBEAN CONNECTION

brugal añejo, nolly prat, falernum, pineapple juice, lime

FEEL THE PASSION

ilegal mezcal, cocchi americano, banana liqueur, coconut bacardi rum, lemon, passion fruit, jalapeño

SUMMER TASTE

tito's vodka, simple syrup, aquafaba, lime (flavors: passion fruit or raspberry)

FOREVER MARGARITA

casamigos blanco tequila, cointreau, lime, lavender

FROZEN HORCHATA MARGARITA - casamigos blanco tequila, malibu, lime, agave, cinnamon

THE PINK PANTHER

fleur de mer rose wine, st. germaine, vodka, raspberry lemonade

WHITE WINE

\$8

CHARDONNAY, ESTANCIA 2018

RED WINE

\$8

CABERNET SAUVIGNON, WILLIAM HILL NV

\$10

MALBEC, DON MIGUEL GASCON

\$11

PINOT NOIR, J VINEYARDS 2016