

COQUETTE

Brunch

COCORICO

BUTTER CROISSANT 6
handmade daily, buttery & flaky

TOASTED FALUCHE DE NORD 10
buttered french breakfast bread with lebanese mulberry-honey jam

CHOCOLATE CROISSANT 7
valrhona dark chocolate

STICKY BUN 12
cinnamon bun, miso caramel, toasted pecans, warm skillet

CANNELÉ DE BORDEAUX 4
petite caramelized rum custard cake

AVOCADO TOAST 12
everything spice, pickled peppers, pecorino, multigrain toast

RAW BAR

OYSTERS* 4 (ea)
cider mignonette, cocktail sauce, horseradish crème, lemon

FLUKE CEVICHE* 21 (1/2 dz.)
passion fruit, serrano, mango relish, cilantro oil, pistachios, cilantro

SHRIMP COCKTAIL* 25 (1/2 dz.)
pacific blue shrimp, cocktail sauce, horseradish crème

TUNA CRUDO* 25
cucumber & basil salsa verde, grapefruit, sicilian olive oil, crispy lentils

SALADS

add grilled chicken - 10 | charred flat iron steak (5 oz) - 16 | faroe island salmon - 16 |
lobster salad - 25 | white bean hummus - 8

BEET SALAD 18
baby arugula, cherry tomatoes, red onion, lemon vinaigrette, spicy whipped feta, toasted pistachios

SPICY CAESAR 18
gem lettuce, radicchio, calabrian chili dressing, percorino crumbs, toasted focaccia

TUSCAN SALAD 19
fregola & kale, grilled corn, tomato, parmesan crema, honey walnuts

CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

FOUR CHEESE 18
fontina, pecorino, taleggio, fior di latte, pomodoro sauce, basil

MUSHROOM BIANCA 19
oyster mushrooms & thyme, garlic olive oil, pecorino

SPICY SALAMI 21
calabrian salami, pomodoro sauce, parmesan, basil

SWEET SAUSAGE 20
house italian sausage, pomodoro sauce,
parmesan reggiano

AUTUMN 21
smoked pancetta, butternut squash, pumpkin ricotta,
cacio e pepe butter, fontina, apple agrodolce, arugula

BRUNCH ENTREES

DRY AGED BURGER (8 OZ) 29
fontina, gem lettuce, hot cherry pepper mayo, potato bun, frites

TUSCAN KALE SCRAMBLE 20
pesto scrambled eggs, tuscan kale, fontina cheese, cherry tomato salsa, home fries

SHRIMP ARRABBIATA 28
grilled chili-garlic shrimp, fontina & spinach omelet, toasted focaccia, spicy tomato fondue

MULBERRY FRENCH TOAST 19
portuguese sweet bread, pistachio labneh, mulberry maple, berries & toasted pistachios

CROQUE MADAME 23
paris ham, gruyere, cheese fondue, sunny eggs, sourdough, shoestring fries

HOT ITALIAN 22
mortadella, calabrian salami, provolone, lettuce, onion, pickles, cherry pepper mayo, baguette, pommes frites

EGGS IN PURGATORY 18
spicy baked eggs, pomodoro sauce, fior di latte, fried cherry peppers, toasted focaccia
add house Italian sausage 6

STEAK & EGGS FEAST 125
charred long bone ribeye (32 oz.), fried eggs (4), home fries, avocado toast, truffle butter

COCKTAILS

DRUNK IN LOVE 18
ketel one botanical peach orange blossom vodka, aperol, grapefruit, agave

MÉNAGE À TROIS 18
fresh orange juice, tangerine, blood orange, sparkling wine

CARAJILLO 18
espresso, reposado tequila, licor 43, sea salt

LOVE POTION #9 18
ocho plata tequila, hibiscus, bergamot, amaro nonino, chile liquer, falernum, lime

THE HEDGE 18
citadelle gin, sweet vermouht, elderflower, lemon, thyme

USUAL SUSPECTS 18
housemade spicy bloody mary mix, vodka

COQUETTE MARTINI # 6 18
gin or vodka, housemade pineapple vermouht

SENSATION 18
vodka, burnt orange, fiero aperitivo

ROTATING MILK PUNCH 18
a rotating clarified milk punch created by our bar team

LE VIN

Glass

PETILLANT ET CHAMPAGNE	
Blanc de Blancs Raventós i Blanc - Penedes, Spain	17
Brut Rosé Bisol “Jeio” - Prosecco Italy	15
Brut NV - Henri Dosnon – Champagne, France	25
BLANC	
Sauvignon Blanc Lucien Reymond - Sancerre, France	19
Melon de Bourgogne Michel delhommeau “St Vincent” - Muscadet-Sevre-et-Maine, France	14
Trebbiano Agricola Tiberio - Abruzzo, Italy	16
Chardonnay Domaine Thevenet et Fils “Pierreclos- Burgundy, France	18
ROSÉ	
Negroamaro Tomaresca “Calafuria” - Puglia, Italy	14
Grenache & Cinsault 2022 - Chateau Sainte Marguerite “Symphonie” - Cotes de Provence, France	16
ROUGE	
Pinot Noir Domaine de la Tassee d’or - Hautes-Cotes de Nuits, France	18
Grenache & Syrah Domaine de l’Olivette - Provence, France	14
Sangiovese Sassetti Livio “Montecucco Rosso” - Tuscany, Italy	15
Cabernet, Etc Cru Monplaisir - Bordeaux, France	15

BIERRE

Wolfer Rosé Cider	11
Saison Dupont	13
Miller High Life	7
Left Hand Nitro Milk Stout	10
Rothaus Pils	9
True North Northern Haze- Juicy IPA	13
Kronenbourg 1664	8

SPIRIT-FREE

SOPHIA LOREN	15
giffard pineapple, black rice water, lapsang tea, martini rossi vibrante	
NINA SIMONE	15
espresso, oregat, salted brown sugar, egg yolk	
ZSA ZSA GABOR	15
martini & rossi floreal, ver jus, simple syrup, fee foam	
CARMEN MIRANDA	15
blood orange, cardamom, fruitions cranberry, lime, ginger, cucumber tonic	