



## BRUNCH

### COCORICO

**Butter Croissant** - 6  
handmade daily, buttery & flaky

**Chocolate Croissant** - 7  
valrhona dark chocolate

**Cannelé de Bordeaux** - 4  
petite caramelized rum custard cake

**Toasted Faluche de Nord** - 10  
buttered french breakfast bread with  
lebanese mulberry-honey jam

**Sticky Bun** - 12  
cinnamon bun, miso caramel,  
toasted pecans, warm skillet

**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  
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

**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,  
pecorino crumbs, toasted focaccia

**Tuscan Salad** - 18  
fregola & kale, rosso di treviso,  
roasted buttercup squash, honey apple,  
parmesan cream, honey walnuts

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

### 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

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

**Sweet Sausage** - 20  
house italian sausage, pomodoro sauce,  
parmesan reggiano

### BRUNCH ENTREES

**Dry Aged Burger** (8 oz)\* - 29  
fontina, gem lettuce,  
hot cherry pepper mayo,  
potato bun, frites

**Shrimp Arrabbiata\*** - 28  
grilled chili-garlic shrimp,  
fontina & spinach omelet, toasted  
focaccia, spicy tomato fondue

**Croque Madame\*** - 23  
paris ham, gruyere, cheese fondue,  
sunny eggs, sourdough,  
shoestring fries

**Eggs in Purgatory\*** - 18  
spicy baked eggs, pomodoro sauce,  
fior di latte, cherry peppers, focaccia  
add house Italian sausage - 6

**Tuscan Kale Scramble\*** - 20  
pesto scrambled eggs, tuscan  
kale, fontina cheese, cherry  
tomato salsa, home fries

**Mulberry French Toast** - 19  
portuguese sweet bread, pistachio  
labneh, mulberry maple,  
berries & toasted pistachios

**Hot Italian** - 22  
mortadella, calabrian salami, provolone,  
lettuce, onion, pickles, cherry pepper  
mayo, baguette, pommes frites

**Steak & Eggs Feast\*** - 125  
charred long bone ribeye (32 oz.),  
fried eggs (4), home fries,  
avocado toast, truffle butter

### BRUNCH DESSERT

**Chocolate & Coconut** - 14  
dark chocolate and coconut crèmeux, chocolate coconut crunch,  
toasted coconut, guava-passion sorbet

**Maple & Whiskey** - 12  
whiskey maple brûlée, pecan-cinnamon  
shortbread, spiced crème fraiche whip



*Please note that a 3% fee on food sales will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.*



# COCKTAILS

## SOCIALS

**High Tea** - 60

vodka, lemon aperitif, hibiscus-chamomile tea,  
citrus, cinnamon, pink peppercorn

**Devil Wears Prado** - 110

ketel one botanical peach & orange, blueberry,  
cardamon, lemon, bottle of sparkling rosé

## VITALITY SHOTS

**Orange Glow** - 6

fresh oj, lemon, agave nectar,  
cayenne, turmeric, black pepper

**Pineapple Ginger** - 6

pineapple juice, ginger,  
honey, cinnamon

**Green Dream** - 6

celery, cucumber, green apple,  
vanilla, sea salt

**Drunk in Love** - 18

ketel one botanical peach orange blossom,  
aperol, grapefruit, agave

**Love Potion #9** - 18

ocho plata tequilla, hibiscus, bergamot,  
amaro nonino, chile liquer, falernum, lime

**Coquette Martini #6** -18

choice of gin or vodka,  
house made pineapple vermouth

**Ménage à Trois** - 18

fresh orange juice, tangerine,  
blood orange, sparkling wine

**The Hedge** - 18

citadelle gin, sweet vermouth,  
elder flower, lemon, thyme

**Sensation** - 18

vodka, burnt orange,  
fiero aperitivo

**Carajillo** - 18

espresso, reposado tequila,  
licor 43, sea salt

**Usual Suspects** - 18

house made spicy  
bloody mary mix, vodka

**Rotating Milk Punch** - 18

a rotating clarified milk punch  
created by our bar team



## LE VIN

**Petillant et Champagne**

|                                   |    |
|-----------------------------------|----|
| <b>Blanc de Blancs</b> .....      | 17 |
| raventós i blanc - penedes, spain |    |
| <b>Brut Rosé</b> .....            | 15 |
| bisol "jeio" - prosecco, italy    |    |
| <b>Brut</b> .....                 | 25 |
| henri dosnon - champagne, france  |    |

**Blanc**

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>Sauvignon Blanc</b> .....                                     | 19 |
| lucien reymond - sancerre, france                                |    |
| <b>Melon de Bourgogne</b> .....                                  | 14 |
| michel delhommeau "st vincent" - muscadet-sèvre-et-maine, france |    |
| <b>Trebbiano</b> .....                                           | 16 |
| agricola tiberio - abruzzo, italy                                |    |
| <b>Chardonnay</b> .....                                          | 18 |
| domaine thévenet et fils "pierreclous" - burgundy, france        |    |

**Rosé**

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Negroamaro</b> .....                                           | 14 |
| tomaresca "calafuria" - puglia, italy                             |    |
| <b>Grenache &amp; Cinsault</b> .....                              | 16 |
| chateau sainte marguerite "symphonie" - cotes de provence, france |    |

**Rouge**

|                                                            |    |
|------------------------------------------------------------|----|
| <b>Pinot Noir</b> .....                                    | 18 |
| domaines de la tassée d'or - hautes-côtes de nuits, france |    |
| <b>Grenache &amp; Syrah</b> .....                          | 14 |
| domaine de l'olivette - provence, france                   |    |
| <b>Sangiovese</b> .....                                    | 15 |
| sassetti livio "montecucco rosso" - tuscany, italy         |    |
| <b>Cabernet, Etc</b> .....                                 | 15 |
| cru monplaisir - bordeaux, france                          |    |



## BIERE

**True North Northern Haze** - Juicy IPA - 13  
**Wolfer Dry Rosé** - 11

**Saison DuPont** - 13  
**Miller High Life** - 7  
**Left Hand Nitro Milk Stout** - 10

**Rothaus Pils** - 9  
**Kronenbourg 1664** - 8



## SPIRIT-FREE

15

**Sophia Loren**  
giffard pineapple, black rice  
water & lapsang tea,  
martini rossi vibrante

**Nina Simone**  
espresso, orgeat,  
salted brown sugar,  
egg yolk

**Zsa Zsa Gabor**  
martini & rossi floreal,  
ver jus, simple syrup,  
fee foam

**Carmen Miranda**  
blood orange, cardamom,  
fruitations cranberry, lime,  
ginger, cucumber tonic