



WELCOME BACK

LUNCH COMBO 10
SPECIAL OF THE DAY 15
COOKIES 5

SMALLS

SHISHITO PEPPERS miso glaze pb	12
GUACAMOLE crudite, taro crisps pb	15
MEATBALLS tomato sauce, parmesan	12

SALADS

BUTTER LETTUCE avocado, sherry vinaigrette pb	16
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, baby gem, avocado	20
AHI TUNA POKÉ avocado, cucumber, fresno, brown jasmine rice	22

SANDWICHES AND PIZZAS

DIRTY BURGER cheddar, mustard, iceberg, tomato, pickle, fries	17
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries	18
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, mayonaise, fries	18
PIZZA BUFFALO MOZZARELLA tomato, basil, oregano v	12

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v = vegetarian | pb = plant based | gf = gluten free



HOUSE TONICS

all 17

SOHO MULE 42 below vodka, ginger, lime, soda

ISLAND NEGRONI Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

EASTERN STANDARD Bombay Sapphire or 42 Below Vodka,
cucumber, mint, lime

PICANTE DE LA CASA Cazadores Reposado, lime, chilli, agave

HOUSE SPECIALS

all 17

SPICED LEMON SPRITZ

Amass Vodka, St George Spiced Pear, East Imperial Thai Ginger, lemon

OAXACAN PUNCH

Zunte Mezcal, maraschino, raspberry, agave, pineapple juice

NON - ALCOHOLIC

8

CLARIFIED PINA COLADA pineapple juice, coconut milk,
orange blossom honey, angostura bitters

BOTTLED & CANNED

all 8

MANGO IPA 6.2%

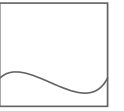
MIAMI PALE ALE 5.5%

PERONI NASTRO AZZURRO 5.1%

FLORIDIAN HEFEWEIZEN 5.2%

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SPARKLING

PROSECCO Cavaliere D'oro, Italy NV	14/56
MOET & CHANDON Imperial brut, France NV	23/95
VEUVE CLICQUOT BRUT France NV	28/110

WHITE

PINOT GRIGIO Delle Venezie Italy '19	13/52
SAUVIGNON BLANC Framingham, New Zealand '18	15/60
SANCERRE Domaine Raimbault-Pineau, France '18 (O)	20/80

ROSE

HOUSE ROSE Provence, France '18	12/48
LADY A Provence, France '18 (O)	15/60
BANDOL Domaine Cagueloup, France '18	20/80

RED

TUSCAN BLEND Impostino, Montecucco, Italy '14	13/52
MALBEC 'Las Perdices', Mendoza '17	15/60
PINOT NOIR KING Estate inscription, Oregon '18 (O)	18/72

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