KICK BACK. IT'S THE WEEKEND.

COCKTAILS

APEROL SPRITZ
Aperol, prosecco, soda, orange 125 cal **14**

NEW SARTI SPRITZ
Sarti, prosecco, soda, lime 170 cal **14**

POSTINO MIMOSA 130 cal **6**

WHITE PEACH BELLINI 180 cal **6**

ESPRESSO MARTINI
Helix Vodka, Licor 43, Owen's Nitro-Infused Espresso 136 cal **15**

BLOODY MARY
Helix Vodka, bloody mary mix, pickled goodness 155 cal **11**

NEW STRAWBERRY GIN BLOSSOM
Askur Gin, Campari, strawberry, lemon 260 cal **14**

BRUNCH

AVOCADO TOAST
calabrian chili tahini, hard boiled egg, watermelon radish, lemon oil
280 cal **11.75**

PARM EGGS & TOTS*
scrambled egg with crème fraiche, parmigiano reggiano, chive, homemade tots, side of bacon or sausage
470 cal **15.50**

FOCACCIA STACK*
grilled focaccia, smashed avocado, crispy prosciutto, fried egg, watermelon radish, arugula, feta, spicy marcona almonds 510 cal **14**

HOT DONUT DOTS
housemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces
730 cal **9.50**

GRILL & GRAIN BOWL*
grilled chicken or steak **(+2)** skewer, soft boiled egg, broccolini, avocado, parmigiano reggiano, warm heritage grains, romesco, toasted hemp seeds
640-670 cal **16.50**

WHAT THE FRENCH
focaccia style french toast, secret batter soaked, cast iron baked, topped with pecans, caramel, ice cream scoop
1180 cal **14.75**

MEATBALL SHAKSHOUKA*
soft boiled egg, house meatball crumbles, spicy arrabiata sauce, feta, herbs, homemade tots
670 cal **14.75**

SIDES

HOMEMADE TOTS 170 cal **5**
BACON 160 cal **7**
SAUSAGE 210 cal **6**

***Allergen & Nutrional Info:** 2,000 calories a day is used for general nutrition advice; individual needs vary. Additional nutrition information is available upon request. Some items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our gluten-free bread is made in a gluten-free facility, but our kitchens are not. Because we prepare food in an environment where gluten, nuts, soy, and other allergens are commonly used, we take care to prevent cross-contact but cannot guarantee it. Some ingredients may not be listed, so please let your server or a manager know about any allergies or dietary needs.