

lunch.

served weekdays 11am to 4pm

wine.

sparkling\$15

new york

cava\$17

campo viejo, spain

brut veuve clicquot\$26

yellow label, france

pinot grigio\$15

california

sauvignon blanc\$18

marlborough, new zealand '21

chardonnay\$18

california

rosé\$23

pays d'oc, france

minuty\$18

saint tropez, france

red blend\$15

new york

cabernet sauvignon\$18

california, 2020

pinot noir\$16

casablanca, chile

malbec\$16

mendoza, argentina

cocktails. \$22

gochujang

lemongrass reposado, gochujang honey, barrow's intense ginger, lime

got moxy

bacardi 8, rum fire, bacardi dragon berry, strawberry, lime, passionfruit, mint, lime

open play

watermelon, parsley, lemon and your choice of spirit... tequila, rum, gin or vodka

cyn & straw

jefferson bourbon, cynar, strawberry, lemon, mint

conspiracy of silence

beefeater, barrow's intense ginger, chartreuse, pineapple, turmeric, lemon

la dorada

codigo silver, mezcal, fresh tomato, basil, lemon, absinthe rinse

pimm & proper

pimm's liqueur, amaro montenegro, strawberry, cucumber, lemon, lime, mint, ginger beer

drafts. \$10

trumer pilsner

sloop juice bomb ipa

allagash white

modelo especial

five boroughs summer ale

bottles. \$9

corona extra

guinness

bad seed cider

miller high life

high noon seltzer + \$2

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crea
tion.

bar bites.

spicy watermelon skewer\$9

tajin dusted with mint and queso fresco

signature guacamole\$18

crunch tlayuda tortilla with guacamole and watermelon radish

market crudite\$17

tzatziki assorted vegetables, toasted pita

falafel sliders\$12

chickpea and beet falafel with tzatziki sauce, tomato and romaine on parker house bun

mini chopped cheese\$15

ground beef, tomato, american cheese, caramelized onion, shredded lettuce, jalapeno

bahn mi beef kebab\$19

chili powder, pickled daikon and carrot, mint, lettuce cup

salads.

caesar\$16

romaine, homemade caesar, croutons, shaved parm

mediterranean chopped\$18

romaine lettuce, tomato, kalamata olives, cucumber, feta cheese, spicy feta dressing

avocado grain bowl\$18

roasted sweet potato, quinoa, cherry tomatoes, pickled red onion, avocado, boiled egg, oregano vinaigrette

tacos.

carnitas\$18

marinated pork, cabbage slaw, chipotle mayo

carne asada\$18

slow stewed beef, chimichurri, cotija cheese

charred cauliflower\$14

preserved lemon aioli, queso fresco, chives

sandwiches.

crispy chicken club ciabatta\$17

crispy golden chicken, smoky bacon, crisp romaine, tomato

crispy chicken caesar wrap\$16

crispy golden chicken, romaine lettuce, shaved parmesan, and crunchy croutons tossed in a creamy caesar dressing

rosemary ham & brie baguette ..\$19

thinly sliced rosemary ham layered with creamy brie cheese and fresh arugula on a crisp artisan baguette

pizzettas.

salumi\$20

pepperoni cups, buffalo mozzarella, basil

margherita\$18

buffalo mozzarella, basil

seasonal\$22

seasonal items

18% gratuity will be added to parties of 6 or more.

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.