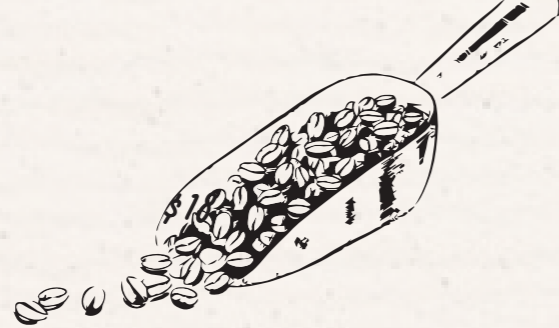






COCKTAILS





 TIRAMISU MARTINI \$18
Our house Espresso Martini topped with a delicious Tiramisu foam, Cocoa, and Sea Salt


 BANANA CALIENTE \$18
Diplomatico Mantuano Rum, Giffard Banana Liqueur, & Coffee notes come in contact with Caramel Popcorn and Cinnamon for a Warm and Cozy delight topped with a Banana Cream


 SMOKED BERRIES \$19
Old Forester Rye, Cinzano 1757 Rosso Vermouth, Luxardo Cherry Liqueur, Mixed Berries, and Laphroaig give this enjoyable concoction a smoky touch


 UMAMI MAMI \$18
Old Forester Bourbon, Pineapple, Ginger-Miso Syrup and hints of Sesame and Soy bring savory Umami notes into the winter months with a slight Tropical breeze


 CAPRESE MARTINI \$19
Basil and Tomato Infused Spring 44 Gin, Fat-Washed with a homemade Mozzarella Extra Virgin Olive Oil. A delightful Martini reminiscing of a garden-fresh Caprese


 LADY IN RED \$18
Toasted Coffee Bean, Coconut, and Lemongrass infused Luxardo Aperitivo make this Negroni a delicious treat for any time of the day


 ESMERALDA \$18
Libelula Tequila, Granja Mezcal, Cucumber, Jalapeno, and Cilantro Notes. Esmeralda is a breath of fresh air with a touch of heat...

 CUDDLE HILL \$18
Granja Mezcal, Bauchant Orange Liqueur, Pineapple, Jalapeno, and Fresh Squeezed Lime Juice. Careful, may lead to excessive cuddling...

 PALOMITA \$19
Herradura Silver Tequila, Grapefruit Cordial, Mint, Fresh Squeezed Lime Juice, & London Essence Grapefruit Soda. An all day refreshing and bright Paloma with a touch of mint

 BY THE COAST \$18
Mandarin and Mint play with Vecchio Amaro del Capo and Fresh Squeezed Lemon Juice for an invigorating coastal sip

 MRS SMITH \$19
Enjoy Citadelle Jardin Gin, Cinzano 1757 Dry Vermouth, Giffard Passionfruit Liqueur, Fig, and Prosecco as you sail through the Mediterranean.

 ALLORA SPRITZ \$18
A lively Spritz with Caffo Limoncello, Italian Grappa, Basil, Peach, and Ginger notes finished with Prosecco

WINES

RED

Velenosi Rosso Piceno \$14 / \$65 Montepulciano | Sangiovese - Marche, Italy
Il Frappato, Valle Valle de'Il Acate \$17 / \$75 100% Frappato - Sicily, Italy
Cantine Colosi Salina Rosso \$17 / \$75 Nerello Cappuccio | Nerello Mascalese - Sicily, Italy
Turley \$120 Zinfandel Primitivo - Napa Valley, California
Produttori del Barbaresco \$150 Nebbiolo - Piedmont, Italy
Cocito Barbaresco \$210 Nebbiolo - Piedmont, Italy
Paolo Scavino Barolo Cannubi \$250 Nebbiolo - Piedmont, Italy

WHITE

Cantele \$14 / \$65 100% Verdeca - Puglia, Italy
Irpinia Falanghina \$14 / \$65 100% Falanghina - Campania, Italy
Crabioni Vermentino di Sardegna \$15 / \$70 100% Vermentino - Sardinia, Italy

SPARKLING

Acinum Prosecco \$14 / \$65 100% Glera - Veneto, Italy
Lambrusco Becco Rosso \$15 / \$70 100% Grasparossa di Castelvetro - Romagna, Italy
Dom Perignon Vintage Brut vintage 2012 \$350 Champagne, France

BEERS

DRAFT


KCBC Wheel of Misfortune \$10 Pilsner - Brooklyn
KCBC Superhero Sidekicks \$10 IPA - Brooklyn
Weihenstephan Original \$9 Premium Lager - Germany
Allagash White \$9 Belgian Style Wheat Beer - Maine, U.S


BOTTLES


Peroni \$8 Italian Pale Lager
Weihenstephan Vitus \$9 German Weizenbock
Negra Modelo \$8 Mexican Amber Lager
Aval Cider \$8 French Cider


MOCKTAILS \$13

ENJOY OUR SELECTION OF MOCKTAILS INSPIRED BY THE ELEMENTS

Grapefruit, Pineapple, Citrus,
London Essence Ginger Beer 

Mint, Hibiscus, Fresh Citrus,
London Essence Grapefruit Soda 

Pineapple, Mango, Espresso,
London Essence Tonic Water 

Miso Syrup, Yuzu,
London Essence Club Soda 



BREAKFAST & LUNCH

AVOCADO TOAST \$12

Heirloom Tomatoes

Add Poached Egg \$2 Add Goat Cheese \$2 Add Smoke Salmon \$7

SMOKED SALMON TOAST \$16

Chevre, Onion, Dill, Heirloom Tomatoes

Add Poached Egg \$2

(ROISSANT-WICHES)

- Ham and Swiss \$10
- Pancetta, Egg & Gruyere \$10
- Bresaola, Egg, Cheddar, Avocado, Heirloom Tomatoes, Jalapeno \$10

FOCACCIA SANDWICHES

- Grilled Eggplant, Grilled Peppers, Artichoke Spread \$12
- Prosciutto, Arugula, Parmesan, Fresh Mozzarella \$12
- Turkey, Provolone, Lettuce, Tomato, Calabrian Chili Mayo \$12

BOWLS

- Acai \$12
- Pitaya \$12
- Peanut Butter Acai \$12
- Matcha \$12

BEET SALAD \$18

Roasted Beets, Arugula, Goat Cheese, Pistachio, Vinaigrette Dressing

ASSORTED SELECTION OF FRESH BAKED GOODS

Ask our baristas about our daily offerings



DINNER

BRUSCHETTA

- Cherry Tomatoes, Garlic, Basil, EVOO (v) \$14
- Prosciutto di Parma, Straciatella, & Fresh Basil \$18

CHARCUTERIE Imported Meats & Cheeses \$28

- CAPRESE Heirloom Tomatoes, Imported Buffalo Mozzarella, Micro-Basil, & Balsamic Glaze (veg) \$18
Add Black Label Prosciutto \$7 Add Shrimp \$10

TUNA TARTARE Ahi Tuna, Cucumber, Avocado, & Sesame \$22

JUMBO SHRIMP COCKTAIL Lemon, Cocktail Sauce \$28

BEET SALAD Roasted Beets, Arugula, Goat Cheese, Pistachio, Vinaigrette Dressing (vvoa, n) \$18

CAESAR SALAD Romaine Lettuce, Croutons, Parmesano Reggiano, Homemade Caesar Dressing \$16
Add Chicken \$8 Add Shrimp \$10

HOMEMADE GRANDMA MEATBALL Beef, Veal, Ricotta, Homemade Tomato Sauce \$22

FRITTO MISTO Calamari, Shrimp, Zucchini, Zesty Marinara, Spicy Aioli \$20

BUCATINI Dateri Del Vesuvio Tomatoes, Basil, Parmesan (vvoa) \$18

RIGATONI Bolognese (Beef & Veal) \$22

OCTOPUS ALLA GRIGLIA Crispy Potatoes, Rosemary, Chickpea Crema \$21

BURGER Ribeye Burger, Swiss, Lettuce, Tomato, Chef's Special Sauce, Brioche Bun, Fries \$22
Add: Parmesan Truffle Fries \$4 Add Pancetta \$4 Add Caramelized Onions \$3
Vegetarian/Vegan Option Available

DESSERTS

HOMEMADE TIRAMISU Mascarpone Cream, Savoiardi Cookies, Chocolate Powder \$12

AFFOGATO Choice of Hazelnut or Vanilla Gelato \$10

LEMON SORBET Sea Salt, Olive Oil \$10

