

ORGANIC TEAS

\$4.5

Jasmine Green
Gunpowder Green
English Breakfast
Blue Flower Earl Grey
Oolong
Moroccan Mint
Rooibos Chai

make it a
TEA LATTE
\$5

Almond Milk 50¢

ESPRESSO DRINKS

Drip Coffee \$3.5
Americano \$3.25
Cappuccino \$4.25
Latte \$4.5
Mocha \$5
Chai Latte \$4.5
Matcha Latte \$4.5

ADD A FLAVOR	50¢	Almond Milk	\$1
Vanilla, Caramel, Lavender		Soy Breve Coconut Milk	

REFRESHING BEVERAGES

Black Jack Fizz \$5
Blackberry, Lime, Honey, Club Soda
Homemade Lemonade \$4.5
Strawberry Mint Lemonade \$5
Lavendar Lemonade \$5

ON DRAFT

Nitro Cold Brew \$5
Iced Tea of the Day \$3.5
Seasonal Kombucha \$6

FOOD

SERVED 8AM-4PM

Granola \$10
Greek Yogurt and Fresh Berries
Breakfast Sandwich \$10
Over Medium Egg, Bacon, Cheddar, Arugula,
Brioche Bun
Egg Salad on Sourdough \$8
Hard Boiled Eggs, Mayo, Mustard, Parsley,
Tarragon, Arugula
Avocado Toast \$8
Avocado Spread, Arugula, Chives, Cherry Tomatoes,
Pink Peppercorn, Wheat Toast (Add Egg + \$2)
Poached Egg on Toast \$10
Smoked Ham, Gruyere Cheese, Fennel Hollandaise,
Ciabatta, Chives
Egg Fried Rice \$12
Orzo, Turkey Sausage, Marcona Almonds, Chives,
Lemon, and a Sunny Egg on Top
Mushroom Gruyere Toast \$8
Grilled Tomato, Creamy Spinach, Oregano,
Chives, Wheat Toast
Chicken Sausage Scramble \$12
Grilled Tomato, Jalapeno, Green Onion,
Queso Fresco, Ciabatta
Tarragon Chicken Toast \$9
Chicken Breast, Mayo, Dijon, Celery, Marcona
Almonds, Chives, Wheat Toast
Kale Salad \$10
Roasted Garbanzo, Carrot, Parmigiano Reggiano,
Olive Oil, Lime, Avocado
Mediterranean Frittata \$13
Olives, Cherry Tomato, Onion, Spinach, Mushroom,
Feta, Bell Peppers, Oregano, Baked

Smoked Bacon \$4
Turkey Bacon \$4
Chicken Sausage \$4
Breakfast Potatoes \$4
Gluten-Free Bread \$3



FOOD

Marinated Olives \$6

Marinated with lemon zest, garlic, caperberries, orange zest and chile de árbol.

Sriracha Chips \$7

Served with a side of Vinegar Malt Aioli

Shrimp Saganaki \$14

Feta, Spicy Tomato Sauce, Grilled Ciabatta, Crispy Basil

Farm Salad \$10

Cucumber, Red Onion, Tomato, Basil, Mint, Pumpkin Seeds, Sumac, Olive Oil and Red Wine Vinegar

Waffle Fries \$7

Served with a side of Sambal Aioli

Chilean Blue Mussels \$16

White Wine, Shallots, Garlic, Fennel, Chili Flakes, Grilled Ciabatta, Parsley

Southern Style Sliders \$14

Crispy Chicken Thighs, Fig Jam, Arugula, Granny Smith Apple

Fried Cauliflower \$12

Served with a side of Spicy Mint Aioli

Moroccan Meatballs \$14

Oven Roasted Tomato Sauce, North African Seasoned Lime, Mint and Grilled Ciabatta

Octopus Salata \$16

Grilled Octopus, Cherry Tomato, Caperberries, Jalapeno, Cilantro, Lime and Green Onion

Oxtail Ragu \$17

Papardelle, Stewed Tomatoes, Parsley, Parmigiano Reggiano

LO-CALI SOURCED

These cocktails are Mainly made using locally sourced (California derived) ingredients and hyper locally sourced (Los Angeles derived).

Bees Kiss

Cold water Gin from San Diego. Local Honey. Pazzo Gelato Vanilla Gelato from Los Angeles

California Sidecar House made Calimyrna Fig Jam. Brandy from Ukiah CA. Curacao from Downtown Los Angeles and Lemon

L.A. Water Local Sage. Loft & Bear from Downtown Los Angeles. Chateau Aloe Liqueur from Los Angeles. House made Apple Syrup. Lemon and Soda

California Blinker Old Potrero Single Malt Rye Whiskey from San Francisco. Alchemist Grenadine from Los Angeles. Lime Acid California Grapefruit juice.

Navy Grog Three sheets Rum Blend from San Diego. Alchemist Ginger Syrup from Los Angeles. Allspice Dram. Demerara Syrup. Lime. Local Clementine

Coco Lemongrass Collins Lemongrass infused Atlantico Light Rum. Sugar. Lime. Thai Coconut Water. Soda

Virgin Island Kula Three sheets Aged Rum. Navy Strength Plymouth Gin. Apricot Liqueur. Alchemist Orgeat. Lime. Orange.

Brown Butter & Sage O.F. Brown Butter DO GOOD Bourbon. Demerara Syrup. Angostura Bitters. Crispy Sage

W.D. Swizzle Raisin infused El Silencio Mezcal. Agave Nectar. Lime. Carrot & Pineapple Juice

Last Word El Silencio Mezcal. Maraschino Liqueur Chartreuse. Lime. Nopales Puree

The Works Nola Liqueur St George, Alchemist Orgeat, Counter culture Espresso shot.

Old Sport High West Double Rye Whiskey, Apricot Liqueur, angostura bitters.

