

Brunch

Appetizers

ROASTED CARROT DIP \$12
Salsa Macha, Sweet Potato Chips, Garlic Confit

STEAK TARTARE \$16
Shallots, Capers, Dijon, Egg

FALAFEL \$8
Crispy Chic Pea Fritters, Lemon Tahini

HONEY LABNEH TOAST \$12
Labneh, Za'Tar, Pistachio, Honey

PICKLED FENNEL & HALLOUMI \$8
Seared Halloumi, Marinated Olives, Orange Zest

STEAMED MUSSELS \$17
Pork Sausage, Poached Fennel, Cream, Wine

Salads

GREEN SALAD \$12
*Pickled Green Mango, Goat Cheese, Pistachio,
Lavender Vinaigrette*

KALE CAESAR SALAD \$13
Tahini Caesar, Baby Kale, Chili Croutons, Mahon



Mains

STEAK & EGGS HASH \$19
*Angus Steak, Caramelized Onion, Potato,
Fried Egg, Sharak*

BREAKFAST PLATE \$16
Bacon, Egg, Potato, Toast, Fruit

CHICKEN & WAFFLE \$17
Fried Chicken, Cardamom Syrup, Over Easy Egg

SHAKSHOUKA \$15
Eggs, Tomatoes, Peppers, Onions, Garlic, Fried Shallots, Spicy Chili Oil

FRITTATA \$15
Sausage, Onion, Mushroom, Peppers, Mahon Cheese

For the Table

MEZZE BOARD \$27

*Carrot Dip, Labneh, Baba Ghanoush,
Falafel, Marinated Egg, Olives, Fruits, Nuts,
Sweet Potato Chips, Breads*

Sides

FRIED BRUSSELS \$6

BACON \$6

2 EGGS \$5

FRUIT \$5

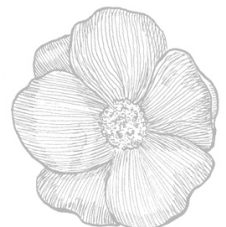
FRIED POTATOES \$5

Sandwiches

RWBY BURGER \$16
*Beef, American Cheese,
Caramelized Onions, Pickles, Frites*

FALAFEL SANDWICH \$16
Lemon Tahini, Toun, Cucumber, Cabbage, Carrots

GRILLED CHICKEN SHAWARMA \$17
*Grilled Chicken, Toun, Lemon Tahini, Sumac,
Onions, Cabbage, Sha'arak*



Drinks

House Cocktails

PARADISO PALOMA \$13

Blanco Tequila, White Vermouth, Grapefruit, Lime, Soda

WAITING FOR CLEO \$13

Chamomile Vodka, Ginger, Honey, Lemon, Peach Oloroso Amaro

LOLA'S APPLE GARDEN \$14

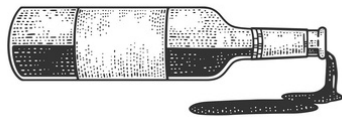
Plantation 3 Rum, ATL Apple Eau-de-Vie, Midori, Mint, Lime

CHERBOURG'S UMBRELLA \$15

Gin, Bigalet China China, Giffard Violette, Absinthe, Burlesque Bitters



Wine



SPARKLING

Albert Nani, Prosecco, Col di Luna, Italy • \$12

WHITE

Le Coeur De La Reine, Sauv Blanc, France • \$16

Kruger Rumpf, Riesling, Germany • \$13

Bonterra, Chardonnay, CA • \$11

Alexakis, Assyrtiko, Greece, - \$13

ROSÉ & ORANGE

Lafage, Miraflores, Rosé, CA • \$13

El Zorrito, Orange Chardonnay, Ar - \$15

RED

La Antigua Classico, Tempranillo, Spain • \$15

Pas De Probleme, Pinot Noir, France • \$12

Kokomo, Cabernet Sauvignon, CA • \$16

Lavignon, Barbera, Italy - \$12

Alcohol Free

Loving Spoonful • \$11

Bergamot Earl Grey Tea, Ginger, Honey, Lemon

Classic Cocktails

NAKED & FAMOUS \$13

NEGRONI \$13

MANHATTAN \$13

MARTINI \$13

Choice of gin or vodka, make it dirty

Beer

Paulaner Hefeweizen \$7

Sweetwater 420 Pale Ale \$6

3 Taverns Night On Ponce IPA \$6

Saison Dupont \$8

Highlife \$5

Wolffer Dry White Cider \$8

Stella \$6

Athletic Free Wave N/A \$7

House Made Sodas

Chai, Cherry • \$6

Pomegranate, Rose Water Tonic • \$5

Blueberry, Lavender • \$5

Other

Fever-Tree Club Soda • \$10

Olipop - \$7

Classic Cola • Orange Squeeze •

Strawberry Vanilla • Lime Lemon

Dram Sparkling Water - \$5

Cardamom & Black Tea • Lavender & Lemon Balm •

Citrus & Blossoms • Mushroom Cola