

SQUEEZE THE DAY

Fresh, seasonal juice blends 8

KALE, APPLE, CELERY

CARROT, GRAPEFRUIT, GUAVA

BEET, BERRIES, LIME

HARD STUFF

MIMOSA ES SU-MOSA 12

UBE-BAE-BAE 15

milky black tea, tapioca pearls, coconut-washed rye

KIMCHI BLOODY MARY (S) 13

spicy tomato juice, vodka, nori

WHITE LOTUS S2 14

vodka, kiwi, salted cucumber cordial, lime

TIDAL BASIN 16

Tito's vodka, Ramazzotti Rosato, pickled huckleberries, bergamot

KIDS' CHOICE AWARDS 13

gin, pandan, coconut milk, mango

OWL'FASHIONED 16

Four Roses bourbon, Angostura, orange bitters

WITH Ellie Bird x KO Distilling Single Barrel Cask Strength bourbon +4

BREWED

ELLIE BIRD LATTE 8

espresso, ube & thyme, your choice of milk

SEASONAL LATTE 8

espresso, honey-cardamom, almond, your choice of milk

NITRO ICED COFFEE 6

BEANS & MILK 7

choice of: cappuccino, latte, cortado

Oat milk (+1) and whole milk available.

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

(V) = vegetarian; (GF) = gluten-free; (S) = contains shellfish.

Please inform us of allergies & dietary restrictions; not all ingredients are listed.

PASTRY BASKET 16

coconut almond croissant (V)

pecan praline sticky bun (V)

Portuguese egg tart

Egg tart contains duck fat...yum

COOL IT

HALO HALO SMOOTHIE BOWL (V) 12

avocado, granola, tropical fruits, red beans, lime shaved ice

MIXED GREEN SALAD (V) 12

Spring vegetables, Meyer lemon vinaigrette

ELLIE BIRD WEDGE SALAD 15

candied bacon, bleu cheese, green goddess

VIETNAMESE FRENCH ONION SOUP 16

braised oxtail, sourdough croutons, Gruyere

BUTTERMILK PANCAKES (V) 17

fresh berries, lemon mascarpone, maple syrup

MOCHI WAFFLE (V) 17

fermented banana anglaise, coffee-candied pecans

PINEAPPLE BUN SLIDERS 19

spam, scrambled eggs, guacamole, scallion-vinegar fries

FRENCH OMELET (V, GF) 18

roasted tomato hollandaise, home fries, mixed greens

TORNADO OMELET (S, GF) 20

kimchi fried rice, lap cheong, Korean chili flakes

CHICKEN & BISCUIT (S) 22

country fried chicken, buttermilk biscuit, honey-tajin, dashi gravy

SIDES

2 EGGS* (GF) 6

choice of: scrambled or fried

BERKSHIRE BACON (GF) 6

LOGAN'S CHICKEN SAUSAGE (GF) 6

SPAM (GF) 6

TATER TOTS (V, GF) 8

BUTTERED TOAST (V) 4

BUBBLES

ANNA DE CODORNIU Blanc de Blancs, Cava Brut NV ES	14 53
UNSHACKLED Rosé 2018 St. Helena, CA	15 68
DOMAINE CHANDON Blanc de Pinot Noir NV Carneros, CA	17 77
AUTRÉAU Brut Premier Cru NV Champagne, FR	24 108

WHITE

ACROBAT Pinot Gris 2022 Oregon	13 58
HUSCH Chenin Blanc 2022 Mendocino, CA	13 58
BOXWOOD Sauvignon Blanc 2021 Middleburg, VA	13 58
DOMAINE GERARD MILLET Sancerre 2022 Loire, FR	24 108
MAR DE FRADES Albarino 2022 Rias Biaxis, SP	16 72
THOMAS HENRY Chardonnay 2022 Sonoma, CA	13 58
CAVE DU LUGNY Chardonnay 2022 Burgundy, FR	17 77
DOMAINE DES HÂTES Chablis 1er CRU 2020 Burgundy, FR	156

RED

BOEDECKER Pinot Noir 2018 Willamette, OR	18 81
THE CALLING Pinot Noir 2021 Monterey, CA	21 98
SPICE ROUTE CHAKALAKA Red Blend 2018 Swartland, ZA	17 77
ELLIE BIRD & BOXWOOD Red Blend 2020 Middleburg, VA	15 68
EDMEADES Zinfandel 2021 Mendocino, CA	14 53
REQUIEM Cabernet Sauvignon 2022 Columbia Valley, WA	15 68
CUVELIER LOS ANDES Malbec 2019 Mendoza, AR	18 81
DOMAINE VIEUX LAZARET Châteauneuf-du-Pape 2021 Rhone, FR	126

SODA 4	ICED TEA 4	HOT TEA 5
SPARKLING WATER 10	LEMONADE 4	<i>earl gray</i> <i>English breakfast</i> <i>jasmine green</i> <i>peppermint (h)</i>
COFFEE 5	ESPRESSO 6	<i>chamomile medley (h)</i> <i>turmeric ginger (h)</i>