



cocktails 15ea.

bellini *peach purée & prosecco*
white sangria *vino blanco & macerated fruit*
lil 'rita *agave wine, 'triple sec', cocchi americano & lime*
pink prosecco lemonade *prosecco & pink grapefruit lemonade*
sparkling negroni *cappelletti, vermouth di torino, prosecco & orange*
fraise pressé *vin blanc, strawberry lemonade & prosecco*
maria-chelada *pacífico, clamato, celery & lime*
mimosa *orange juice & prosecco*

beverage 5ea.

tea 5ea.

earl grey
darjeeling
white orchard
chamomile citrus
organic breakfast
mint melange
bombay chai
green

aranciata

coke, diet coke
cranberry, clamato, iced tea
orange, grapefruit
sprite

beer

peroni, *Italy* 8
sapporo 12oz, *Japan* 8
anchor porter, *California* 9
six point sweet action, *Red Hook* 8
doc's draft hard apple cider, *New York* 8
sam smith nut brown ale, *England* 11
clausthaler non-alcoholic, *Germany* 8
montauk driftwood ale, *Montauk* 8
victory prima pils, *Pennsylvania* 9
lagunitas IPA, *California* 9
allagash white, *Maine* 10

coffee

espresso 4
cappuccino 5
Four J Chefs' Choice 4
cafe au lait 5
macchiato 4
cafe latte 5

brunch

Beignets *nutella and raspberry sauce* 12

Brioche French Toast *stewed berry sauce* 14

Whole Wheat Pancakes *New York maple syrup* 12

Chilaquiles* *eggs over easy, spicy tortillas and guacamole* 15

Lobster Omelette *sautéed broccoli rabe, béarnaise sauce* 32

Poached Eggs* *fontina biscuits, breakfast patties, greens and hollandaise* 14

Smoked Salmon & Egg White Scramble *spinach, mushrooms, peppers* 17

8 oz. Bacon Cheeseburger & Fries *American cheese, pickle, sesame seed bun* 19

Sunflower Salad *golden beets, seeds, parmesan, sherry vinaigrette* 15

Italian Pork Bun *sharp provolone, roasted peppers, broccoli rabe* 18

Surf & Turf Tacos *refritos, salsa ranchera, guacamole, arroz* 26

Grilled Chicken Breast *asparagus, kale, avocado, quinoa* 23

Shrimp Campechana *salsa cruda, avocado, tortilla chips* 14

Basil Gnocchi *sweet peas, bacon, tomato, pecorino* 22

Gravy Meatball Sliders *two little owl originals* 12

Steak & Eggs *french fries and two fried eggs* 28

Onion Soup *beef boullion, gruyère gratin* 11

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

seasonal vegetables

Sesame String Beans

chiles, seeds, mint, oyster sauce

13

Baked Eggplant Parmesan

rich tomato sauce, arugula salad

14

Asparagus Home Fries

leeks, crispy potatoes

11

French Fries

chile aioli

9

brunch extras

Half an Avocado 6

Pork Breakfast Patties 9

Hand-Cut Hatfield Bacon 11

Two Eggs* *cooked any style* 8

Hatfield Scrapple 7

chef Joey Campanaro

wines by the glass

sparkling

- Cava Rosat *Castellroig, Penedés, Spain NV - 14*
Rosé Frizant *Mas de Daumas Gassac, Languedoc, France 2017 - 16*
Prosecco *Ca' Furlan 'Cuvee Beatrice', Veneto, Italy NV - 12*

rosé

- Côtes de Provence Rosé *Domaine de la Fouquette 'Cuvée Rosée d'Aurore', Provence, France 2018 - 14*
Touriga Nacional Rosé *Arnot Roberts, Lake County, California 2018 - 18*

white

- Xarel-lo *Bobingas, Catalunya, Spain 2017 - 12*
Albariño *Granbazan 'Etiqueta Verde', Rias Baixas, Spain 2017 - 14*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2016 - 17*
Pinot Blanc *Meyer-Fonné 'Vieilles Vignes', Alsace, France 2017 - 14*
Cassis Blanc *Domaine du Bagnol, Provence, France 2017 - 18*

red

- Frappato *Valle dell'Acate 'Il Frappato', Sicily, 2017 - 15*
little owl rosso *Nero D'Avola & Syrah Di Giovanna, Sambuca, Sicily 2015 - 15*
Cabernet Franc *Chinon Bernard Baudry 'Les Granges', Loire Valley, France 2017 - 14*
Pinot Noir *Bourgogne Rouge Moissenet-Bonnard 'Oncle Paul', Burgundy, France 2017 - 18*
Cabernet Sauvignon *Hardin, Napa Valley, California 2016 - 20*
Priorat *Mas d'en Gil 'Bellmunt', Priorat, Spain 2015 - 15*

little owl tasting glasses

one for 20 | set of two 35

Little Owl is a full service events and catering company specializing in corporate events, private parties, weddings and birthdays. All the fun stuff. For information regarding catering, please contact liz@thelittleowlnyc.com

please join us at our other locations:

market table **THE CLAM**