



## 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.

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, *New York 8*  
sam smith nut brown ale, *England 11*  
doc's draft hard apple cider, *New York 8*  
montauk watermelon session ale, *New York 8*  
clausthaler non-alcoholic, *Germany 8*  
victory prima pils, *Pennsylvania 9*  
lagunitas IPA, *California 9*  
allagash white, *Maine 10*  
pacífico, *Mexico 8*

## tea 5ea.

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

## 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

Steak & Eggs *french fries and two fried eggs* 25

Whole Wheat Pancakes *New York maple syrup* 12

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

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

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

Surf & Turf Tacos *refritos, salsa ranchera, guacamole, arroz* 22

Ricotta Cavatelli *fava beans, bacon, tomato broth, pecorino* 18

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

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

Pork Enchiladas *tomatillo salsa, bean salad, poached egg* 21

Gravy Meatball Sliders *two little owl originals* 12

Turkey Meatloaf *fried egg, sweet peas hash* 17

Corn Soup *grilled corn—lobster salsa* 15

## seasonal vegetables

String Beans

*chiles, sesame seeds, mint, oyster sauce*

15

Eggplant Parmesan

*tomato basil sauce, arugula salad*

17

Grilled & Roasted Corn

*spicy Mexican style*

14

Asparagus Home Fries

*curried leeks, herbs*

14

French Fries

*chile aioli*

11

## brunch extras

Pork Breakfast Patties 9

Hand-Cut Hatfield Bacon 11

Avocado Dressed Lola Rosa 10

Two Eggs\* *cooked any style* 8

Hatfield Scrapple 7

**chef Joey Campanaro**

## wines by the glass

### sparkling

- Cava Rosat *Castellroig, Penedés, Spain NV - 14*  
Brut Blanc de Blancs *Pierre Moncuit 'Hugues de Coulmet', Champagne, France NV - 28*  
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*  
Menetou-Salon Rosé *Domaine Philippe Gilbert, Loire Valley, France 2018 - 16*

### white

- Falanghina *Fattoria La Rivolta, Campania, Italy 2017 - 13*  
Sancerre *Sylvain Bailly 'Chene Marchand', Loire Valley, France 2018 - 18*  
Chardonnay *Matthiasson 'Linda Vista', Napa Valley, California 2017 - 20*  
Riesling *Eva Fricke, Rheingau, Germany 2018 - 15*  
Xarel-lo *Bobingas, Catalunya, Spain 2017 - 12*

### red

- Tempranillo *Sierra de Toloño 'Rioja Tinto', 2017, Rioja, Spain - 12*  
little owl rosso *Nero D'Avola & Syrah Di Giovanna, Sambuca, Sicily 2015 - 15*  
Frappato *Valle dell'Acate 'Il Frappato', Vittoria, Sicily, 2017 - 15 \*served chilled\**  
Syrah *Pursued by Bear 'Baby Bear', Columbia Valley, Washington 2014 - 24*  
Langhe Nebbiolo *G.D.Vajra, Piedmont, Italy 2017 - 16*

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### 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](mailto:liz@thelittleowlnyc.com)*

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market table THE CLAM