



cocktails 15ea.

bellini *peach pureé & prosecco*
fall sangria *vino tinto & spiced 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 *pacifico, clamato, celery & lime*
mimosa *orange juice & prosecco*

beverage 5ea.

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

tea 5ea.

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

beer

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

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 avocado* 15

Wedding Soup *escarole, polpetini, parmesan, egg drop* 14

Arugula & Pears *gorgonzola fettunta, walnuts, balsamic* 16

Bibb & Beets *squash, pepitas, parmesan, sherry vinaigrette* 15

Bucatini all'Amatriciana* *guanciale, pecorino, spicy tomato sauce* 19

Pork Enchiladas & Poached Egg* *salsa verde and green bean salad* 23

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

Surf & Turf Tacos *salsa ranchera, guacamole and pickled vegetables* 22

Crispy Cornish Hen *brussels sprout home fries, lemon-sherry jus* 24

8 oz. Bacon Cheeseburger *American cheese, pickle, spiced fries* 19

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

Skate Sandwich *chinois coleslaw and french fries* 23

Gravy Meatball Sliders *two little owl originals* 15

Smoked Salmon *avocado toast crostone* 19

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

seasonal vegetables

Green Beans

chiles, sesame, oyster sauce

14

Eggplant Parmigiana

breaded and baked, marinara, arugula

16

Brussels Sprout Home Fries

crispy potatoes, curried leeks

15

Maple Roasted Squash

pumpkin seed pesto

14

brunch extras

Half an Avocado 6

French Fries *chile aioli* 11

Hand-Cut Hatfield Bacon 11

Two Eggs* *cooked any style* 8

Chicken Liver Pâté 17

Breakfast Patties 9

chef Joey Campanaro

wines by the glass

sparkling

- Cava Rosat *Castellroig, Penedés, Spain NV - 13*
Prosecco *Ca' Furlan 'Cuvee Beatrice', Veneto, Italy NV - 12*
Pierre Moncuit *Brut Blanc de Blancs 'Hughes de Coulmet', NV, Côte de Sézanne - 28*
Lambrusco *Bertolani 'Rosso All'Antica', Reggio Emilia, Italy 2016 - 10*

white

- Verdejo *Los Navales, Rueda, Spain 2016 - 11*
Chablis *Gilbert Picq, Burgundy, France 2017 - 16*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2016 - 17*
Sauvignon Blanc *Domaine de Villargeau, Loire Valley, France 2017 - 14*
Cassis Blanc *Domaine du Bagnol, Provence, France 2017 - 18*

red

- Tempranillo *Rejadorada 'Temple', 2014, Toro, Spain - 14*
Gamay ~ Beaujolais Nouveau *Karim Vionnet, Beaujolais, France 2018 - 10*
little owl rosso ~ Nero D'Avola & Syrah *Di Giovanna, Sicily, Italy 2014 - 15*
Syrah *Pursued by Bear 'Baby Bear', Columbia Valley, Washington 2013 - 22*
Cabernet Sauvignon *Hardin, Napa Valley, California 2015 - 20*
Langhe Nebbiolo *Marco Parusso, Piedmont, Italy 2016 - 15*

little owl t-shirt

short sleeve 25 | long sleeve 30

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