



## cocktails 15ea.

bellini *peach pureé & prosecco*  
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*

## 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 sprouts 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

Gravy Meatball Sliders *two little owl originals* 15

Skate Sandwich *chinois coleslaw and french fries* 23

Smoked Salmon *avocado toast crostini* 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 Sprouts 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*  
Albariño *Granbazan 'Etiqueta Verde', Rias Baixas, Spain 2017 - 14*  
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2016 - 17*  
Sancerre *Sylvain Bailly 'Chene Marchand', Loire Valley, France 2017 - 18*  
Cassis Blanc *Domaine du Bagnol, Provence, France 2017 - 18*

### rosé

- Nerello Mascalese Rosato  
*Di Giovanna 'Vurria', Sambuca, Sicily 2017 - 12*

### red

- Tempranillo *Rejadorada 'Temple', 2014, Toro, Spain - 14*  
Schiava *Nals Margreid 'Galea', Alto Adige, Italy 2017 - 15*  
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*

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

**please join us at our other locations:**

market table

THE CLAM