



cocktails 15ea.

bellini *peach pureé & prosecco*
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*
rosé sangria *vin rosato, spiced citrus & berries*
maria-chelada *pilsner, clamato, celery & lime*
mimosa *orange juice & prosecco*

beverage 5ea.

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

tea 5ea.

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

beer.

peroni, *Italy 8*
sapporo 22oz, *Japan 12*
anchor porter, *California 9*
montauk summer ale, *Montauk 8*
six point sweet action, *Red Hook 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

töst sparkling beverage

a local non-alcoholic sparkling of white tea, white cranberry & ginger - 22

brunch

Beignets *nutella and raspberry sauce* 12

Brioche French Toast *stewed strawberry sauce* 14

Whole Wheat Pancakes *New York maple syrup* 12

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

Joe's Special *ground beef, spinach, mushroom scramble* 18

Asparagus Gratin *fontina, organic egg, garlic crunchies* 17

Sauteed Soft Shell Crab Spaghetti *spicy tomato sauce, basil* 22

Big Eye Tuna *green beans, potato, egg and lavender-olive dressing* 28

Pork Enchiladas & Poached Egg* *salsa verde and green bean salad* 22

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

Cheeseburger* *cheddar, fontina blend, pickles and spiced fries* 17

Chicken Breast *asparagus home fries and lemon-sherry jus* 18

Sunflower Salad *golden beets, seeds, sprouts, parmesan* 14

Surf & Turf Tacos *guacamole and pickled vegetables* 18

Gravy Meatball Sliders *two little owl originals* 15

Skate Sandwich *chinois coleslaw and french fries* 21

Shrimp Gazpacho *cucumber, avocado, radish* 20

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

seasonal vegetables

Broccoli Rabe

roasted peppers

13

Sesame Green Beans

chiles, mint, cilantro, oyster sauce

14

Eggplant Parmigiana

breaded and baked, marinara, arugula

16

Grilled Shucked Corn

spicy Mexican style

15

French Fries

chile aioli

11

brunch stuff

Half an Avocado 6

Spicy Pastrami Hash 11

Hand-Cut Hatfield Bacon 9

Two Eggs* *cooked any style* 8

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 'Hugues de Coulmet', NV, Côte de Sézanne - 28*
Sparkling Gamay Rosé *Franck Besson 'Granit', Beaujolais, France NV - 17*
Lambrusco *Bertolani 'Rosso All'Antica', Reggio Emilia, Italy 2016 - 10*

white

- Verdejo *Los Navales, Rueda, Spain 2016 - 11*
Müller Thurgau *Egger-Ramer, Alto Adige, Italy 2016 - 14*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2016 - 17*
Sauvignon Blanc *Domaine de Villargeau, Loire Valley, France 2016 - 14*
Vernaccia di San Gimignano *Cesani, Tuscany, Italy 2016 - 13*

rosé

- Côtes de Provence Rosé
Domaine de la Fouquette 'Cuvée Rosée d'Aurore', Provence, France 2017 - 14
Nerello Mascalese Rosato
Di Giovanna 'Vurria', Sambuca, Sicily 2017 - 12

red

- Priorat *Mas d'en Gil 'Bellmont', Priorat, Spain 2014 - 15*
little owl rosso ~ Nero D'Avola & Syrah *Di Giovanna, Sicily, Italy 2014 - 15*
Mondeuse *Vin de Savoie, Domaine Jean Vullien et Fils, Savoie, France 2016 - 12*
Pinot Noir *J.K. Carrière 'Provocateur', Willamette Valley, Oregon 2015 - 18*
Cabernet Sauvignon *Hardin, Napa Valley, California 2015 - 20*
Barbera d'Alba *Punset, Piedmont, Italy 2016 - 13*

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