

plates

LANGOS BRUNCH BUN

smoked beets, fried capers, cucumber,
tomato, sauerkraut remoulade 12

SHAWARMA SANDWICH

grilled seitan, fattoush salad,
whipped tahini, pickled onion 12

PIRI PIRI TOFU "SHAKSHOUKA"

zhoug avocado toast, long hots,
spiced tomato stew 12

HANGOVER SOUP

phat noodles, smoked miso broth,
grilled broccoli, seared tofu 12

PHO FRENCH DIP

seared mushrooms, green chile slaw,
sriracha, mushroom pho jus 12

KOREAN TEMPEH TACOS

sriracha thousand island
radish kimchee, tomato 12

CARROT ASADO SALAD

adobo bbq glaze, avocado, poblano,
cilantro vinaigrette, crushed pepitas.....12

WAFFLES

blackberries, sesame butter,
grapefruit, ponzu 11

on the side

PERUVIAN HOME FRIES

aji amarillo, cilantro,
olive, peanut 7

HERBY BISCUITS

red eyed gravy 4

MARINATED BROCCOLI RABE

smoked garlic, calabrian chile, olives..... 7

sweets

KNICKERBOCKER GLORY

lemon curd ice cream, pineapple, juniper-
raspberry jam, coconut pound cake 8

TODAY'S SOFT SERVE 6

day DRINKING

FUJIYAMA BLOODY MAMA gin, tomato, pickled hot sauce	10
HERENGRACHT AT SUNRISE vodka, pear, sage, bubbles	11
KYOTO COOLER shochu, yuzu, umeboshi plum shrub	10
PICO AND LA BREA vodka, charcoal, basil, cucumber, lime	11
CRUZ CONTROL tequila, horchata, tepache	12
LOKUM AT THE BAZAAR bourbon, jallab, Turkish coffee	12

wine

PROSECCO Serata, Italy	10 / 45
GRÜNER VELTLINER Jurtschitsch, Austria	11 / 50
LISTAN BLANCO Viñátigo, Canary Islands	12 / 55
CHARDONNAY Johnson Family, Sonoma, CA	13 / 60
ZWEIGELT Martinschhof, Austria	10 / 65
TEMPRANILLO RIOJA Viña Zorzal, Spain	13 / 60
MALBEC Jean-Marie Sigaud, France	12 / 55

beer

"PULSAR" CIDER Starcut Ciders, MI	5
"ALESMITH PILSNER" AleSmith Brewing Co, CA	7
"CHURCHVILLE LAGER" VIENNA LAGER Neshaminy Creek Brewing Co, PA	6
"RASPBERRY ALE" FRUIT ALE Dark Horse Brewing Co, MI	5
"HIGHWATER HEFEWEIZEN" Neshaminy Creek Brewing Co, PA	6
"HOMMEL BIER" BELGIAN PALE ALE Perennial Artisan Ales, MO	7
"MOJO IPA" Boulder Beer Co, CO	7
"HERE GOSE NOTHIN'" GOSE DESTIHL Brewing, IL	7
"LEAD FEATHER" BLACK ALE Half Acre Beer Co, IL	6

refreshments

IMLI SODA tamarind, citrus	4
LA BREA TAR PITS charcoal, cucumber-basil limeade	5
HOT TEA	3
masala chai / turmeric ginger / jasmine	
AMERICANO	3
ESPRESSO	2