



## Spritz 12

**APEROL** bitter orange. classic

**LIMONCELLO** lemon. fresh and bright

**CYNAR** artichoke. herbal bittersweet

**HUGO** elderflower. sweet and refreshing

**NEGRONI SBAGLIATO** campari and sweet vermouth



## Hair of the Dog

**CLASSIC MIMOSA 9**

**CARAFE** serves 4-6 **40**

**WHITE PEACH BELLINI 11**

**ITALIAN ESPRESSO MARTINI 15**

averna amaro, coffee liqueur, espresso

**ANTIPASTI BLOODY MARY 12**

peppercorn-infused vodka, olive, cheese, salame. salted rim

**JALAPEÑO PINEAPPLE MARGARITA 12**

infused tequila, house-made sour & pineapple juice

**HONEY-BASIL SMASH 11**

cucumber-infused gin, honey syrup, lemon juice & fresh basil



## On the Wagon

**AMALFI SPRITZ 12**

bittersweet n/a amaro & soda

**NO-MOSA 10**

nozeco n/a prosecco & orange juice

**HIBI-SPRITZ 12**

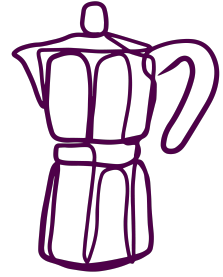
hibiscus syrup & nozeco n/a prosecco

**GRÜVI BUBBLY ROSÉ 12**

275mL



## Caffeine



**COFFEE 3.5**

**CAPPUCCINO 5**

**ESPRESSO 4**

**MOCHA LATTE 5.5**

**DOUBLE 6**

**HOT TEA 3.5**

**VANILLA COLD BREW 6**

**MAKE YOUR COFFEE "ADULT" ADD 5**

baileys

nocello walnut

dumante pistachio

disaronno cherry-almond

frangelico hazelnut

## Brunch Wines

**6 | 9 FL OZ**

**LAMARCA 12**

n/v, prosecco, it

**BLENGIO "LA MOROSA" 12 | 17.5**

n/v, moscato d'asti docg

**MOËT & CHANDON 26**

n/v, champagne, fr 187mL

**PINE RIDGE 11 | 16**

(chenin blanc/viognier) 2023, ca

**ANDREA C. 10 | 14.5**

(pinot grigio) 2023, doc friuili

**KIM CRAWFORD 13 | 19**

(sauvignon blanc) 2024, marlborough, nz

**CHARLES & CHARLES 11 | 16**

(rosé) 2023, columbia valley, wa

**TORMARESCA "CALAFURIA" 14 | 20.5**

(rosé) 2023, salento igt





# FROM THE KITCHEN



## Soup & Salad

**SHRIMP & CORN BISQUE 9**

**TUSCAN TORTELLINI SOUP 8.5**

**MIXED FIELD GREENS 12**  
red onions, toasted pumpkin seeds, tomatoes, pecorino, & strawberry-champagne vinaigrette

**CAESAR 12**  
parmesan crisp, crouton, house-made caesar dressing

**ADD GRILLED CHICKEN 8 SHRIMP 9**  
**SALMON 10 STEAK 10**

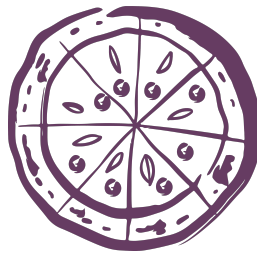
## Sandwiches

served with fried potatoes or creamy slaw

**ELEVEN ELEVEN LOBSTER "BLT" 25**  
bourbon apples, lobster, thyme remoulade & arugula

**ELEVEN ELEVEN BISTRO BURGER 16**  
half-pound burger, boursin cheese, caramelized onion & greens  
**ADD FRIED EGG 2**  
**ADD THICK CUT BACON 4**

**EGG SANDWICH 15**  
fried egg, tillamook cheddar & thick cut bacon



## Plates

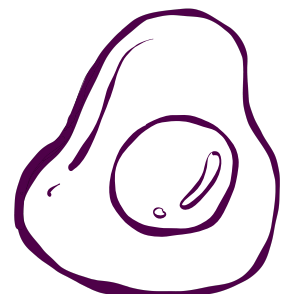
**FRENCH TOAST 15**  
house-made focaccia, amaretto whipped cream, fresh berries & pure maple syrup

**EGGPLANT PARMESAN 15**  
house-made pappardelle, spinach, fresh mozzarella & tomato-basil sauce

**SHORT RIB HASH 20**  
slow-braised beef short ribs, fried potatoes, sunny side up egg

**VEGGIE FRITTATA 14**  
mushrooms, artichokes, spinach, shallots & fontina cheese served with fried potatoes

**STEAK & EGGS 24**  
grilled 5 oz top sirloin, fried potatoes, two sunny side up eggs, red wine-mushroom demi



## Shareable Bites

**HOUSE-CURED SALMON BRUSCHETTA 14**  
dill mascarpone, tomato, red onion, capers

**ANTIPASTI 24**  
assorted cheeses & cured meats, house-made fruit jam, nuts, pickled vegetables & crostini

**ZEPPOLE 10**  
traditional italian doughnuts. honey drizzle

## Flatbreads

**POACHED PEAR & FIG 18**  
creme fraiche, caramelized onions, fresh basil & gorgonzola

**CHICKEN & SPICY 'NDUJA SAUSAGE 17**  
'nduja-mascarpone cream, broccolini, shredded mozzarella & honey drizzle

**MARGHERITA 15**  
extra virgin olive oil, fresh mozzarella, tomato, roasted garlic & fresh basil

**HOUSE-MADE ITALIAN SAUSAGE & EGG 16**  
red sauce, fontina, peperonata, roasted garlic, fresh basil & egg

## Sides

**FRIED POTATOES 7**

**THICK CUT BACON 8**

**CARAMELIZED BRUSSELS SPROUTS 9**

**FOCCACCIA TOAST 4**

*All parties of 8 or more are subject to an automatic 20% gratuity*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2025.09.20