

COVINA

BAR • RESTAURANT • CAFE

PIZZA

MARGHERITA 24
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL
SPICY HONEY 26
SOPPRESSEDATA, PROVOLONE BÉCHAMEL, HOUSE FIOR DI LATTE,
MOZZARELLA, SPICY HONEY, BLACK PEPPER
FONTINA + BRUSSELS SPROUT 26
MASCARPONE + FONTINA BECHAMEL, PEAR, RUNNY EGG

SANDWICHES

COVINA CROISSANT SANDWICH 19
SCRAMBLED EGGS, NUESKE'S SMOKED BACON,
CHEDDAR CHEESE, AVOCADO, TOMATO, HERB AIOLI
CROQUE MONSIEUR 20
BLACK FOREST HAM, HONEY, GRUYERE, PROVOLONE
BECHAMEL
ADD AN EGG +2
COVINA BURGER 24
WAGYU + GROUND CHUCK, AMERICAN CHEESE,
DASHI PICKLE, SPECIAL SAUCE & FRIES
ADD AN EGG +2

GREENS

WOOD GRILLED CHOPPED CHICKEN SALAD 22
MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN,
GREEN + RED ONION, CHICKPEAS, NUESKE'S SMOKED
BACON, TOMATO, SWEET & SPICY DRESSING
COVINA CAESAR 18
WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING,
ANCHOVY, GRILLED CROUTONS
BABY ARUGULA + WATERCRESS SALAD 18
SHAVED FENNEL, CUCUMBER, HOUSE CRUNCH,
CLOTHBOUND CHEDDAR, CREAMY HERB DRESSING

ADD ON WOOD GRILLED

SALMON +9 CHICKEN +6 STEAK +12

BRUNCH

ITALIAN DONUTS 12
WHIPPED RICOTTA, SEASONAL JAM
AVOCADO TOAST 13
WHEAT BREAD, ALEPPO PEPPER, LEMON, CALIFORNIA
OLIVE OIL, SEEDS + SPROUTS, BASIL
MEATBALLS 15
PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN
BURRATA + HEIRLOOM TOMATOES 17
HEIRLOOM TOMATOES, CHARRED EGGPLANT PUREE, AGED
BALSAMIC, TORN HERBS
MORNING YOGURT BOWL 14
GREEK YOGURT, LOCAL HONEY, SEASONAL FRUITS AND
BERRIES, HOMEMADE GRANOLA
QUICHE LORRAINE 14
LEEK, NUESKE'S BACON, GRUYERE, SERVED WITH
GREENS & HOME FRIES
CALIFORNIA FRITTATA 15
EGG WHITES, KALE, ASPARAGUS, AVOCADO, FETA CHEESE
COVINA OMELETTE 16
CHEDDAR CHEESE, TRUFFLE OIL, PARMESAN, SERVED WITH
GREENS
SUBSTITUTE EGG WHITES +3
SHAKSHUKA 17
BAKED EGGS, SPICED TOMATO SAUCE, ASPARAGUS,
CHICKPEAS, HERB CHUTNEY, PITA BREAD
CHILAQUILES 16
CORN TORTILLAS, SALSA VERDE, CREMA, FETA CHEESE,
BLACK BEAN REFRIITOS
ADD AN EGG +2

LEMON + RICOTTA PANCAKES 16
LEMON CURD, FRESH BERRIES + VERMONT MAPLE
SYRUP
CRISPY HALLOUMI EGG SKILLET 18
SUNNY SIDE UP EGGS, ROASTED TOMATOES, ROMESCO,
LOCAL HONEY, GRILLED BREAD
HUNGARIAN POTATO FRY BREAD 21
SMOKED SALMON, AVOCADO, SCRAMBLED EGGS,
CRISPY CAPERS, HERBS, LEMON CREME FRAICHE

SIDES

TWO EGGS, ANY STYLE 6
BOWL OF BERRIES 8
FRIES 8
TRUFFLE FRIES 12
PARMESAN, CRISPY HERBS
NUESKE'S BACON 7
MAPLE SAUSAGE 7
SMOKED SALMON 12
HOME FRIES 7
SIMPLE GREENS 8
TOAST 4
WHITE, HEAT, OR RYE, SERVED WITH
BUTTER + SEASONAL PRESERVES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



COFFEE, TEA & JUICE

(SOURCED BY COUNTER CULTURE)

- COFFEE 3
- ESPRESSO 3
- MACCHIATO 3.25
- AMERICANO 3.25
- ICED COFFEE 4
- CAPPUCCINO 4
- LATTE 5
- FRESH SQUEEZED ORANGE JUICE 5
- HARNEY & SONS TEA 5
- ENGLISH BREAKFAST – CHAMOMILE – MINT VERBENA –
HOT CINNAMON SPICE – JAPANESE SENCHA

BEER

- GREENPORT HARBOR TIDAL LAGER, 4.7% LONG ISLAND, NY
- MONTAUK PILSNER, 5.4% MONTAUK, NY
- OMMEGANG WITTE, 5.2% COOPERSTOWN, NY
- SINGLECUT HALF-STACK IPA, 6.6% QUEENS, NY
- NINE PIN SIGNATURE CIDER, 6.7% ALBANY, NY

- BARRIER BREWING IMPOSTER PILSNER, 5.0% NY 16oz 10
- HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16oz 9
- CIGAR CITY GUAYABERA CITRA PALE ALE, 5.5% FL 12oz 8
- DOG FISH HEAD SEA QUENCH ALE, 4.9% DE 12oz 8
- BROOKLYN LAGER, 5.2% NY 12oz 8
- BROOKLYN SORACHI ACE, 7.2% NY 12oz 8
- ERDINGER (NON-ALCOHOLIC), GERMANY 12oz 6



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WINE

- SPARKLING
 - MARQUES DE CACERES BRUT CAVA NV, SPAIN 14
 - TERRAZZE DELL'ETNA BRUT ROSÉ SICILY 2013, ITALY 16
 - VEUVE FOURNY BRUT NATURE NV, FRANCE 25
- WHITE
 - PINOT GRIGIO GRADIS'CIUTTA FRIULI-VENEZIA GIULIA 2017, IT 18
 - SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2017, FR 22
 - ALBARINO FENTO RIAS BIASAS 2017, SPAIN 15
 - ENCRUZADO GOTA WINE PRUNUS DAO 2017, PORTUGAL 12
 - MALVASIA I CLIVI FRIULI-VENEZIA GIULIA 2016, ITALY 14
 - CHARDONNAY FAILLA SONOMA COAST 2016, USA 20

- ROSÉ
 - TXOMIN ETXANIZ GETARIAKO TXAKOLINA 2016, SPAIN 16
 - ERNEST VINEYARDS SONOMA COUNTY 2017, USA 14

- RED
 - NERO D'AVOLA CANTINE BARBERA LU CORI SICILY 2017, ITALY 12
 - PINOT NOIR CHANIN SANTA BARBARA 2016, USA 20
 - GRENACHE TIM SMITH BUGALUGS SOUTH AUSTRALIA 2018, AUSTRALIA 15
 - SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 22
 - CABERNET SAUV. QUIXOTE PANZA STAGS' LEAP 2016, USA 25
 - SHIRAZ CLONAKILLA HILLTOPS 2015, AUS 18

- SHERRY
 - ORLEANS BORBON MANZANILLA 9
 - BODEGAS HIDALGO NAPOLEON AMONTILLADO 9
 - BODEGAS GRANT LA GARROCHA OLOROSO 10

SAKE

- HAKKAISAN HONJOZO, 15.5% NIIGATA JAPAN 11
- HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13

COCKTAILS 16



- COVINA BELLINI
- GIFFARD CREME DE PECHE, FERRARI TRENTO
- SPARKLING ROSATO, ORANGE BLOSSOM

- BLOODY MARY
- HOUSE RECIPE, CHOICE OF VODKA, GIN, MEZCAL OR AQUAVIT

- PENDENNIS CLUB
- AVIATION GIN OR TITO'S VODKA, APRICOT EAU DE VIE, LEMON, MANZANILLA SHERRY & ORANGE FLOWER WATER

- PALOMA
- PUEBLO VIEJO TEQUILA BLANCO, GIFFARD GRAPEFRUIT, CLUB SODA, ANCHO CHILE

- SAN FRANCISCO PUNCH
- PLANTATION STIGGINGS' FANCY PINEAPPLE RUM, SINGANI 63, GRAPEFRUIT, LIME, LUXARDO MARASCHINO

- MINT JULIP
- WELLER SPECIAL RESERVE BOURBON, MINT, MANZANILLA SHERRY

- SHERRY COBBLER
- MANZANILLA SHERRY, PIERRE FERAND DRY CURACAO, BITTERMENS TIKI BITTERS, CINNAMON

ZERO PROOF 15

- JUNIPER TONIC
- JUNIPER, TONIC, FEVER-TREE CLUB SODA

- PINEAPPLE + SPICE
- SEEDLIP SPICE 94, PICKLED PINEAPPLE SHRUB, FEVER-TREE CLUB SODA

- COLIN THOMAS
- SEEDLIP GROVE 42, LEMONGRASS, FEVER-TREE CITRUS TONIC

