

# COVINA

BAR • RESTAURANT • CAFE

## SHARE

### AVOCADO TOAST 11

WHEAT BREAD, ALEPPO PEPPER, LEMON, CALIFORNIA OLIVE OIL, SEEDS & SPROUTS, BASIL

### ITALIAN DONUTS 12

WHIPPED RICOTTA, SEASONAL JAM

### MEATBALLS 14

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

### SNAPPER CEVICHE\* 17

SWEET POTATO, CILANTRO, RED ONION, CRISPY CHIPS

### BURRATA & PROSCIUTTO 17

WOOD ROASTED RADICCHIO AND PEAR, LOCAL HONEY, TOASTED HAZELNUTS, AGED BALSAMIC

### HUNGARIAN POTATO FRY BREAD 21

SMOKED SALMON, AVOCADO, SCRAMBLED EGGS, CRISPY CAPERS, HERBS, LEMON CREME FRAICHE

## 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

### MARKET GREENS 16

ENDIVE, RADICCHIO, FRISEE, KALE, PISTACHIOS, PEAR, CIDER-TARRAGON VINAIGRETTE

ADD ON WOOD GRILLED

SALMON +9

CHICKEN +6

STEAK +12

## BRUNCH

### MORNING YOGURT BOWL 12

LOW FAT GREEK YOGURT, LOCAL HONEY, SEASONAL FRUITS AND BERRIES, HOMEMADE GRANOLA

### LEMON & RICOTTA PANCAKES 14

LEMON CURD, FRESH BERRIES & VERMONT MAPLE SYRUP

### CALIFORNIA FRITTATA 15

EGG WHITES, BABY SPINACH, GOAT AND FETA CHEESE, AVOCADO, TOMATO, BASIL, SERVED WITH HOME FRIES AND GREENS

### COVINA OMELETTE 15

ROASTED MUSHROOMS, TRUFFLED PECORINO, CHEDDAR, CHIVES AND SEA SALT, SERVED WITH HOME FRIES AND GREENS

### SHAKSHUKA EGG CAST IRON SKILLET 16

SPICED TOMATO SAUCE, CHARRED RAMP YOGURT, HERB CHUTNEY, FETA CHEESE, ZUCCHINI, MUSHROOMS

### EGGS, YOUR WAY 14

2 EGGS ANY STYLE, TOAST, GREENS

### QUICHE LORRAINE 12

LEEKS, NUESKE'S BACON, GRUYERE, GREENS

## SANDWICHES

### GRILLED CHEESE & CURRIED TOMATO SOUP 24

AGED CHEDDAR, FONTINA, MUENSTER, FRIES

### SMOKED WAGYU BRISKET SANDWICH 26

SAUERKRAUT, APPENZELLER CHEESE, THOUSAND ISLAND DRESSING, MARBLED RYE, FRIES

### COVINA BURGER 24

WAGYU & GROUND CHUCK, AMERICAN CHEESE, DASHI PICKLE, SPECIAL SAUCE & FRIES

+2 EGG

## PIZZA

### MARGHERITA 24

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

### SPICY HONEY 26

SOPPRESSATA, PROVOLONE BÉCHAMEL, HOUSE FIOR

### FONTINA & BRUSSELS SPROUT 26

MASCARPONE & FONTINA BECHAMEL, PEAR, RUNNY EGG

## SIDES

### TWO EGGS, ANY STYLE 6

### FRIES 8

### TRUFFLE FRIES 12

PARMESAN, CRISPY HERBS

### NUESKE'S BACON 7

### MAPLE SAUSAGE 7

### SMOKED SALMON 12

### HOME FRIES 7

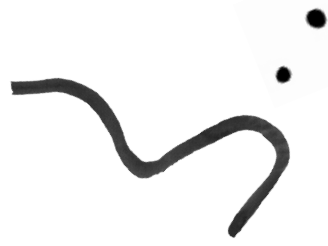
### SIMPLE GREENS 8

### TOAST 4

WHITE, WHEAT, OR RYE, SERVED WITH BUTTER & SEASONAL PRESERVES

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

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# COVINA



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## COCKTAILS 16

### COVINA BELLINI

GIFFARD CREME DE PECHE, FERRARI TRENTINO 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 DI VIE, LEMON, MANZANILLA SHERRY & ORANGE FLOWER WATER

### SABOR DE SOLEDAD

PUEBLO VIEJO REPOSADO, PEAR EAU DI VIE, GINGER, YELLOW CHARTREUSE, LIME & CLUB SODA

### AIRMAIL

RHUM AGRICOLE, PIERRE FERRAND 1840 COGNAC, NONINO AMARO, HONEY, CITRUS & SPARKLING WINE

### BRANDY OLD FASHIONED (W.O.F.)

PIERRE FERRAND 1840 COGNAC, ORANGE, LUXARDO CHERRY & ANGOSTURA BITTERS

### STONE PONY

LAIRD'S APPLE BRANDY, CYNAR AMARO & LEMON

### INTO THE WILD

BEEFEATER GIN, ST. GEORGE TERROIR, DRY VERMOUTH, YELLOW CHARTREUSE, DOUGLAS FIR & GRAPEFRUIT BITTERS

BOOK OF SPIRITS AVAILABLE UPON REQUEST



## WINE

### BY THE GLASS

#### SPARKLING

ANTECH BRUT BLANQUETTE DE LIMOUX 2015, FRANCE 14  
TERRAZZE DELL'ETNA BRUT ROSÉ SICILY 2013, ITALY 16  
PHILIPPE GONET CHAMPAGNE 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 BIAIXAS 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 ARGUS NAPA VALLEY 2016, USA 20  
GRENACHE PAXTON MCLAREN VALLEY 2016, AUSTRALIA 15  
SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 22  
CABERNET SAUV. GUNDLACH BUNDSCHU SONOMA V. 2014, USA 25  
SHIRAZ CLONAKILLA HILLTOPS 2015, AUS 18

#### SHERRY

LA CIGARRERA MANZANILLA SHERRY 9  
BODEGAS HIDALGO NAPOLEON AMONTILLADO 9  
BODEGAS GRANT LA GARROCHA OLOROSSO SHERRY 10

## SAKE

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

## 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 8

HARNEY & SONS TEA 5

ENGLISH BREAKFAST - CHAMOMILE - MINT VERBENA -

HOT CINNAMON SPICE - JAPANESE SENCHA



## BEER

### DRAFT 9

WEIHENSTEPHANER HELLES LAGER, 5.1% GERMANY

VICTORY PRIMA PILSNER, 5.3% DOWNINGTON, PA

OMMEGANG WITTE, 5.2% COOPERSTOWN, NY

SINGLECUT HALF-STACK IPA, 6.6% QUEENS, NY

NINE PIN SIGNATURE CIDER, 6.7% ALBANY, NY

### BOTTLES & CANS

BARRIER BREWING IMPOSTER PILSNER, 5.0% NY 16oz 10

HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16oz 9

SMUTTYNOSE OLD BROWN DOG, 6.7% NH 12oz 7

BAD SEED DRY HARD CIDER, 6.9% NY 12oz 8

BROOKLYN SORACHI ACE, 7.2% NY 12oz 8

ERDINGER (NON-ALCOHOLIC), GERMANY 12oz 6

FOUNDERS ROBUST PORTER 6.5% MI 12oz 8

