

# COVINA

BAR • RESTAURANT • CAFE

## SHARE

LABNEH + ROASTED TOMATOES 14  
ZA'ATAR SPICES, LOCAL HONEY, CALIFORNIA FIRST  
PRESS OLIVE OIL, HOMEMADE CRACKERS

MEATBALLS 15  
PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

BAJA CEVICHE\* 17  
AVOCADO, CUCUMBER, RED ONION, TOMATO,  
TORTILLA CHIPS

BURRATA + HEIRLOOM TOMATOES 17  
CHARRED EGGPLANT PUREE, AGED BALSAMIC, TORN  
HERBS

HUNGARIAN POTATO FRY BREAD 18  
SMOKED SALMON, KEFIR RANCH, CRISPY CAPERS,  
FRESH HERBS

HUMMUS 18  
CALIFORNIA FIRST PRESS OLIVE OIL, TOASTED  
CUMIN, MARKET VEGETABLES, GRILLED PITA

CHICKEN LIVER & FOIE GRAS MOUSSE 18  
RADISH, CRISPY CHICKEN SKIN, SABA, GRILLED TOAST

## 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

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

## 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

## HANDMADE PASTA

TAGLIATELLE 24  
BRAISED CHICKEN, LOCAL MUSHROOMS, PEAS, CITRUS

MANDILLI 27  
FOLDED PASTA SHEET, BASIL ALMOND PESTO,  
RICOTTA, SAN MARZANO SUGO

SPAGHETTI 28  
JONAH CRAB, SERRANO CHILE, BLISTERED TOMATO,  
GARLIC BUTTER

## WOOD GRILLED

SALMON FILLET 28  
MEYER LEMON BEURRE BLANC, TARRAGON OIL

WOOD GRILLED GULF SHRIMP 28  
RED FLINT FLORIANI POLENTA, SMOKED OAXACAN  
PASILLA CHILE SAUCE, CILANTRO

CAJUN RUBBED LOCAL BLACK BASS 32  
CHILE-GARLIC VODOO BUTTER, THAI BASIL &  
HERBS, GRILLED LIME

CITRUS MARINATED HALF CHICKEN 25  
CHARRED TOMATOES, BASIL, GRILLED LEMON

WAGYU SKIRT STEAK 36  
LENTILS, CHORIZO, CHIMICHURRI

## PIZZA

MARGHERITA 24  
HOUSE FIOR DI LATTE, MOZZARELLA,  
SAN MARZANO TOMATO, BASIL

SPICY HONEY 26  
SOPPRESSATA, PROVOLONE BÉCHAMEL,  
HOUSE FIOR DI LATTE, MOZZARELLA,  
SPICY HONEY, BLACK PEPPER

PROSCIUTTO & ARUGULA 26  
HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO

FONTINA & BRUSSELS SPROUT 26  
MASCARPONE & FONTINA BÉCHAMEL, PEAR,  
RUNNY EGG

## SIDES

SAUTEED SPINACH 11  
GARLIC, LEMON, OLIVE OIL

CHARRED BROCCOLINI 15  
TONNATO SAUCE, NUTRITIONAL YEAST,  
LEMON ZEST

WOOD OVEN ROASTED CAULIFLOWER 13  
ROMESCO, SPICY HONEY, HERBS

GRILLED ASPARAGUS 14  
AGED CHEESE, LEMON, HERBS

CRISPY BRUSSELS SPROUTS 14  
CREAMY BALSAMIC, APPLE MOSTARDA

LOCAL FINGERLING POTATOES 12  
CHIMICHURRI, CHORIZO, ROASTED GARLIC, SOUR  
CREAM

FRIES 8

TRUFFLE FRIES 12  
PARMESAN, CRISPY HERBS

SIMPLE GREENS 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
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## COCKTAILS 16

### EXPRESSIONS OF AMERICA

THE HALLOWAY  
SPARKLING WINE, AMARO NONINO, ORANGE BLOSSOM

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

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

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

BRANDY OLD FASHIONED (W.O.F.)  
PIERRE FERRAND 1840 COGNAC, ORANGE,  
LUXARDO CHERRY & ANGOSTURA BITTERS

DE LA LOUISIANE  
KNOB CREEK RYE, BOOKER'S BOURBON,  
CARPANO ANTICA SWEET VERMOUTH, BENEDICTINE,  
PEYCHUAD'S BITTERS

### COVINA CLASSICS

HALF-WINDSOR  
APEROL, SPARKLING WINE, CUCUMBER, YUZU,  
HAKKAISAN JUNMAI SAKE

MINT JULEP  
WELLER SPECIAL RESERVE BOURBON, MINT,  
MANZANILLA SHERRY

MEZCALERO  
COMBIER, DEL MAGUEY VIDA MEZCAL, LIME,  
GINGER & GRAPEFRUIT BITTERS

FUN TIMES IN BABYLON  
KROGSTAD AQUAVIT, MARTIN MILLER'S GIN,  
SEEDLIP GARDEN 108, LEMON, CUCUMBER, MINT, THYME

GIBSON  
PLYMOUTH GIN, DOLIN BLANC VERMOUTH, DRY SHERRY,  
LEMON BITTERS, HOUSE-PICKLED ONION

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

*BOOK OF SPIRITS  
AVAILABLE UPON REQUEST*

## BEER & CIDER

### BOTTLES & CANS

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

DOGFISH 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

## WINE

### BY THE GLASS

#### 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-VEN. GIULIA 2017, IT 18

SAUVIGNON BLANC LA CROIX DE CARBONNIEUX 2017, FR 22

ALBARINO FENTO RIAS BIAXAS 2017, SPAIN 15

ENCRUZADO GOTA WINE PRUNUS DAO 2017, PORTUGAL 13

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 13

PINOT NOIR CHANIN SANTA BARBARA 2016, USA 20

GRENACHE TIM SMITH BUGALUGS SOUTH AUSTRALIA 2018, AUS 15

SHIRAZ MONTE RIO CELLARS NORTH COAST 2016, USA 19

SANGIOVESE FONTODI CHIANTI CLASSICO 2013, ITALY 22

CABERNET SAUV. QUIXOTE PANZA STAGS' LEAP 2016, USA 25

#### SHERRY

ORLEANS BORBON MANZANILLA 9

BODEGAS HIDALGO NAPOLEON AMONTILLADO 9

BODEGAS GRANT LA GARROCHA OROSO 10

## SAKE

HAKKAISAN HONJOZO, NIIGATA JAPAN 12

HAKKAISAN JUNMAI GINJO, NIIGATA JAPAN 13

### DRAFT 9

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