

SIBLING RIVAL

PASTRIES

Sweet Bun	6
(blueberry & ricotta or peach & almond)	
Savory Bun	6
(chorizo & manchego or creamy mushroom)	

BRUNCH

Banana Nut Parfait [gluten - free]	8
yogurt, grain-free granola, banana, honey	
Overnight Oats [vegan].	8
strawberry jam, seasonal fruit	
Avocado Toast	13
sourdough bread, whipped ricotta, crispy shallots, fried egg (sub gluten-free bread +1)	
Bacon Egg Cheese Biscuit	14
buttermilk biscuit, bacon, American cheese, fried egg, strawberry jam and mixed green salad	
Sibling Scramble	16
soft scrambled eggs with cheese, two strips of bacon, crispy potatoes, toast (sub gluten-free bread +1)	
Breakfast Burrito	15
soft scrambled eggs, barbacoa, avocado, tater tots, cotija cheese, salsa roja	
Buttermilk Pancakes.	14
whipped ricotta, bourbon peach compote, maple syrup	



SIDES

Side Two Eggs	6
Avocado	4
Bacon	5
Toast & Jam (sub gluten-free bread +1)	4
Biscuit & Honey	5
Side Salad	5
Shoestring Fries	6

SALADS & SANDWICHES (available daily 10am - 2pm)

Little Gem Salad	13
herbed buttermilk dressing, garlic croutons, chives, parsley, cured egg yolk	
Puffed Grain Bowl	13
quinoa, amaranth, cherry tomatoes, persian cucumber, feta cheese, sprouts, aleppo vinaigrette, za'atar yogurt	
Sibling Burger (served with fries or salad)	17
5oz beef patty, cheddar cheese, iceberg lettuce, caramelized onion, b&b pickle, roasted tomato aioli (add egg +3 / add bacon +4)	
Hot Chicken Sandwich (served with fries or salad)	17
crispy chicken, mustard slaw, pickled chile, roasted garlic aioli	



COFFEE & TEA

Drip (Copa Vida)	4
Espresso + Milk (Latte, Cappucino, Cortado)	5
Cold Brew	5
Flat White	5
Hot Tea (Black, Green, Herbal)	4
Iced Tea (Black, Green)	4
Matcha Latte	6
Turmeric Spiced Chai	5
Hot Chocolate	5
Mocha	6

SOFT BEVERAGES

Soda (Coke, Diet Coke, Sprite)	4
Topo Chico Mineral Water	7
Lemonade	4
Orange Juice	7
Grapefruit Juice	7

Chef de Cuisine Sam Nuckols Pastry Chef Mallory Cayon



BRUNCH COCKTAILS

Mimosa	13
bubbly, orange juice	
Bellini	15
bubbly, peach puree	
Mezcal Mary.	15
mezcal, tomato, sambal, horseradish, worcestershire, lemon	

WINE

BUBBLES

Cava / Macabeo, Xarel-lo	12 / 43
Poema (Brut) / Penedes, Spain NV	
<i>green apple, white peach, lime zest, a hint of toasted bread and baking spice</i>	

WHITE

Pinot Grigio	14 / 56
Bastianich Vigne Orsone / Friuli-Venezia Giulia, Italy 2018	
<i>crisp and bright-like lemonade on a hot summer day</i>	

PINK & ORANGE

Grenache Rose, “Argali”	14 / 56
Chateau Puech-Haut / Languedoc-Roussillon, France 2019	
<i>summer fruits, strawberry cream and lovely minerality</i>	
Semillon/Viognier Orange, “Golden Mullet Fury”	16 / 64
Alpha Box & Dice/McLaren, Australia 2017	
<i>full bodied and savory with notes of buttered chestnut, almond and orange marmalade</i>	

RED

Syrah/Viognier, “Crunchy Roastie”	16 / 65
Stolpman Vineyards / Ballard Canyon, California 2017	
<i>light and fresh yet savory. black cherry, ripe plum, and olive</i>	

BEER

Mama’s Little Yella Pils, Oskar Blues Brewery	6
Pulp Art Hazy IPA, Brooklyn Brewery	7
Brew Free! Or Die Blood Orange IPA, 21st Amendment Brewery	7
Allagash White Ale, Allagash Brewery	7
Sun Trap Session Sour Ale, Three Weavers Brewing Company	7
Quirk Strawberry Lemon & Basil Hard Seltzer, Boulevard Brewing	8