drinks.

COFFEE & ESPRESSO

La Colombe Monaco Blend Espresso Latte Mocha Macchiatio Cappuccino Cold Brew

CAFFEINATED TEA

Sencha Green Tea Jasmine Reserve Earl Grey English Breakfast Tali's Masala Chai

NON-CAFFEINATED TEAS

Pacific Coast Mint French Lemon Ginger Egyptian Chamomile

NON-ALCOHOLIC

Flamingo Shuttle guava, lime, soda water

Cuadratura seedlip grove, honeydew, lemongrass, lime, celery

Fresa y Piña lyre's aperitif rosso, pineapple, strawberry, demerara

Indicates Draft



COCKTAILS

Fino Red Snapper fino, mezcal, tomato, lemon, spices

Landing G&T barr hill gin, mediterranean tonic, citrus, sakura

Gimlet fords gin, lime, sugar

Ben Franklin's Milk Punch torres 20 spanish brandy, lemon, nutmeg, clarified with dairy

Media Combinación sweet vermouth, gin, cynar, angostura bitters

Sangria Roja • red wine, torres 10 brandy, sweet vermouth, fruit, citrus

Continental Sour • rye whiskey, lemon, sugar, tempranillo red wine

Porrón cava or clara (Spanish shandy) in a porrón

Espresso Martini • vodka, banana, amaro, espresso coffee, angostura

Negroni Cortado o gin, sweet vermouth, campari, palo cortado sherry

Rum & Coconut banks 7 golden blend rum, lime, orange, clarified using coconut, club soda

WINE

Sparkling wine D Cuvee Jose Raventos I Blanc, Catalonia Spain

White **1** Lagar de Costa Albarino, Rias Baixas, Spain

Rose Lobetia Rose, Castilla la Mancha, Spain

Red D Viña Aljibes, Albacete, Spain

BEER

Mahou 5 Estrella Lager
Madrid, Spain | 5.5% ABV

The Veil Brewing Personal Spvce | Hazy IPA • Richmond, VA | 8.5% ABV

Estrella Damm Inedit Barcelona, Spain | 4.8% ABV

Ocelot Brewing Co. Signal From Noise Helles Bock Dulles, VA | 6.9% ABV

Athletic Brewing Co. Free Wave Hazy IPA Milford, CT | >0.5% ABV

RISE. SHINK TO Y.

breakfast.

HOW TO ORDER

Use the QR code on your table to order hot items and swing by the tapas bar for everything else.

MORNING STAPLES

Lox & Half a Bagel whipped cream cheese, smoked salmon & accoutrement

Toast Montaditos (choice of one) avocado, pepitas, tomato and sprouts (V) sunflower butter, banana, cocoa nibs, and coconut (VG) scrambled eggs with Paleta Iberica

FRUITS

Variety of Fresh Cut Fruit seasonal fruit (VG)

Yogurt, Granola & Berries (V)

Oatmeal, Quinoa and Chia Seeds steel cut oats (VG)

and caramelized

V - Vegetarian | VG - Vegan | AG - Avoiding Gluten

FRESH JUICES

Carrot Saffron (VG, AG)
Green Juice (VG, AG)
Mandrain Cardamom (VG, G)
Berry Patch (VG, AG)

PASTRIES & BREADS

Xuixo (V)
Croissant (V)
Warrior Bites (VG)
White Bread (VG)
Gluten Free Bread (VG, AG)
Challah Toast (V)

HOT DISHES

Pincho de Tortilla spanish omelet made with confit potatoes and caramelized onions (AG)

Eggs Benedict poached egg over an english muffin with Hollandaise sauce and bacon

Scrambled Tofu Breakfast Bowl scrambled tofu served with tomato and avocado (VG, AG)

Olive Oil Pancake maple syrup, seasonal berries (VG)

