



TOASTED 5

Avocado Toast	\$16.00
tomato, crispy shallot, cilantro, poached egg	
New Yorker Bagel	\$16.00
bacon, fried egg, cheddar, mayo, plain bagel	
Garden Bagel	\$16.00
creme fraiche, cucumber, fennel, pickled fresno, mint, black pepper	
Speck Prosciutto Bagel	\$18.00
brown butter cc, pepitas, balsamic	
Smoked Salmon Bagel	\$18.00
creme fraiche cc, pickled red onion, cornichon, black pepper	

PLATES 4

Tomato Baked Eggs	\$19.00
tomato sauce, two eggs, green olives, capers, calabrian chili, parmesan	
Chilaquiles	\$21.00
corn tortilla chips, avocado crema, tomato sauce, scrambled eggs, chihuahua cheese, cojita cheese, cilantro, jalapeno	
Green Matcha Waffle	\$18.00
banana, nilla wafer crumble, maple syrup, fresh berries	
Have It Your Way	\$21.00
two eggs, bacon or chix sausage, choice of toast, hash browns	

BOWLS 2

Coconut Chia	\$14.00
granola, berries, cocoa nibs	
Steel Cut Oats	\$14.00
honey, marmalade, berries	

BAGELS / SCHMEARS 2

Bagels	\$5.00
plain, everything, cranberry, sesame	

Schmears	\$2.00
plain, scallion, veggie	

SIDES 9

Toast	\$4.00
Chix Sausage	\$7.00
Bacon	\$6.00
Fried Mortadella	\$7.00
Hash Browns	\$6.00
Avocado	\$6.00
Egg	\$3.00
Pastries	\$5.00
Fruit Bowl	\$8.00

LAMI LL COFFEE® 6

Espresso	\$5.00
Cappuccino	\$6.00
Macchiato	\$5.00
Americano	\$5.00
Cortado	\$5.00
Latte	\$6.00

CALIFORNIA, JUICE CO 6

Big Sur
Apple, Cucumber, Kale, Celery, Spinach, Lemon, Ginger
Mojave
Apple, Ginger, Lemon, Turmeric, cayenne
Santa Barbara
Apple, Pineapple, orange, Lemon, strawberry, mint
Redwood
Carrot, orange, apple, pineapple, beet
El Capitan
Coconut water, turmeric, ginger honey, black pepper oil, cayenne

Maverick

cucumber, kale, celery, spinach, lime, ginger

TEA 8

Matcha Latte	\$7.00
Chai Latte	\$7.00
Chamomile	\$5.00
Jazmine	\$5.00
Earl Grey	\$5.00
Mint	\$5.00
Rooibos	\$5.00
English	\$5.00

OTHER 6

Antipodes Still	\$6.00
Antipodes Bubbles	\$6.00
Coca Cola	\$4.00
Sprite	\$4.00
Orange Juice	\$6.00
Grapefruit Juice	\$6.00

SHAREABLES & SALADS 5

Stracciatella	\$19.00
fresh mozz, sweet cream, maldon sea salt, evoo, oven bread	
Caesar Salad	AVAILABLE OPTIONS
brown butter croutons, grana padano	
	\$16.00
	Add Chix: \$6.00
	Add Shrimp: \$9.00
Mixed Greens	AVAILABLE OPTIONS
cucumber, fennel, toasted pepitas, red wine vinaigrette	
	\$16.00
	Add Chix: \$6.00
	Add Shrimp: \$9.00
Heirloom Tomatoes & Burrata	\$18.00
tomatoes, stone fruit, basil, balsamic	

Meatballs	\$17.00
marinara, ricotta salata, basil	

SANDWICHES 5

Godfather	\$18.00
prosciutto, hot soppressata, mozz, rst red pepper, pickled veg, mayo, arugula, balsamic	
Italian	\$18.00
mortadella, prosciutto, hot soppressata, giardiniera, provolone, tomato, lettuce, onion, oil, vinegar	
Turkey	\$15.00
provolone, lettuce, tomato, onion, oil, vinegar, mayo, pepper	
Chicken & Pesto Wrap	\$15.00
grilled chicken, cashew pesto, heirloom tomato, mozz, arugula, evoo	
Meatball & Pepp	\$18.00
house beef meatball, pepperoni, giardiniera, fresh mozz, parmesan	

PIZZA PIES 6

Margherita	\$20.00
mozz, pomodoro, basil, evoo, parm	
Pepp	\$26.00
fresh mozz, pomodoro, pepperoni, hot honey, parm	
Funghi & Meat	\$28.00
foraged mushrooms, pork fennel sausage, pepperoni, frontina, chili flake	
Heirloom Garden	\$24.00
fresh mozz, heirloom tomato, squash, garlic confit, red onion, basil, evoo	
Cacio e Pepe	\$26.00
creme fraiche, mozz, frontina, pecorino romano, fresh black pepper	
Mortadella	\$28.00
mortadella,fresh mozz, pistachio pistou, creme fraiche, chili flake	

TOPPERS 5

Pepperoni	\$5.00
Prosciutto	\$7.00
Anchovies	\$5.00
Calabrian Chilis	\$3.00
Olives	\$3.00

SWEETS 1

Tiramisu	\$10.00
mascarpone, espresso lady fingers, amaretto	

BUBBLES 3

Champagne, Herve Rafflin La Nature'l 1er Cru Extra Brut NV, FR	\$28.00
Cremant de Loire, Domaine Vincendeau "Zeitlos", AOP Extra Brut 2018, FR	\$20.00
Lambrusco Dell'Emilia, Sebastian de Van Sype "Ancestrale", IT	\$18.00

ROSE, ORANGE & SKIN CONTACT 3

Nero d'Avola, Martha Stoumen 18	\$104.00
Vitovska, Cotar, Slovenia 21	\$82.00
Zinfandel, Broc Cellars 'White Zin', Cali	\$18.00

BIANCO 4

Trebbiano, Ampeleia Bianco, Italy	\$17.00
Gewurztraminer, Maloof, `No Close Radio' 20	\$78.00
White Blend, Masia de la Roqua, `Ulivel.la' Spain 12	\$46.00
Riesling, Barbichette, `Seneca Lake le Blanc', New York	\$17.00

ROSSO 3

Nebbiolo, Iruai `Giallo', Italy 19	\$76.00
Montepulciano d'Abruzzo, Controvento, Italy 17	\$64.00
Cab Franc, Domaine Le Facteur 'La Petite Musette', France 18	\$74.00

DRAFT 2

Embolden Beer Co, Lager	\$8.00
Abnormal Brewing Co, Hazy IPA	\$9.00

PASTA 4

Linguini All'Bolognese	\$28.00
mushroom bolognese, pomodoro, shiitake broth, parm	

Cacio e Pepe Gnocchi	\$24.00
parm, pecorino romano, cream, black pepper	
Shrimp Aglio e Olio	\$29.00
bucatini, gulf shrimp, garlic, chili flake, olive oil, parsley	
Bucatini All'Carbonara	\$26.00
smoked ham, fava bean, farm egg, ricotta salata, parm	

REFRESHMENTS 6

Le Clique	\$18.00
mezcal, xila, amaro montenegro, green chartreuse, pear brandy, orange bitters	
Lady Marmalade	\$15.00
bourbon, pinot noir, yuzu marmalade, lemon	
Disco Shit	\$18.00
vodka, orgeat, lemon, angostura, absinthe	
Night Fever	\$17.00
tequila blanco, tangerine, basil, lemon, agave, lime and sea salt foam, black pepper	
Fizz	\$20.00
gin, calvados, amontillado sherry, pomegranate, lemon, cream, egg whites	
Boogie Nights	\$15.00
rum, peychaud's, ango, lime, mint, sugar	

TOAST 3

Burrata	\$16.00
prosciutto, cherry tomato, garlic butter, pesto, balsamic	
Avocado	\$16.00
tomato, crispy shallot, cilantro, poached egg	
Bfast	\$16.00
prosciutto, fried egg, brie, garlic butter	

BREAKFAST SANDWICHES 2

Mortadel	\$20.00
fried mortadella, fried egg, cheddar, caramelized onion, croissant	
New Yorker	\$18.00
bacon, fried egg, cheddar, mayo, bagel	

BAGELS 4

Plain	\$5.00
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Everything	\$5.00
Sesame	\$5.00
Onion	\$5.00

BFAST SIDES 8

Fruit Bowl	\$8.00
Bacon	\$6.00
Avocado	\$6.00
Toast	\$4.00
Egg	\$3.00
Chix Sausage	\$7.00
Fried Mortadella	\$7.00
Hashbrowns	\$6.00

LAMILL COFFEE AND TEA 11

Espresso	\$5.00
Cappucino	\$6.00
Americano	\$5.00
Latte	\$6.00
Cortado	\$5.00
Macchiato	\$5.00
Matcha Latte	\$7.00
Chai Latte	\$7.00
Organic Hot Tea	\$5.00
Organic Drip	\$3.00
Nitro Cold Brew	\$6.00

CALIFORNIA JUICE CO. 6

Big Sur	\$9.00
apple, cucumber, kale, celery, spinach, lemon, ginger	

Santa Barbara	\$9.00
apple, pineapple, orange, lemon, strawberry, mint	
El Capitan	\$9.00
coconut water, turmeric, ginger honey, black pepper oil, cayenne	
Mojave	\$16.00
apple, ginger, lemon, turmeric, cayenne	
Redwood	\$9.00
carrot, orange, apple, pineapple, beet	
Maverick	\$9.00
cucumber, kale, celery, spinach, lime, ginger	

BEVERAGES 4

Mexican Cola Cola	\$3.00
Sprite	\$3.00
Antipodes Still Water	\$6.00
Antipodes Sparkling Water	\$6.00