



BRUNCH

served Saturday & Sunday from 8:30AM to 3:00PM



JOIN US FOR DINNER!

BREAKFAST FAVES



BREAKFAST BURRITO \$22

scrambled eggs, asiago, pickled onion, jalapeños, and arugula. (V)
Choice of: bacon, avocado, prosciutto or chorizo. Served with hash browns.

BREAKFAST QUESADILLA \$22

scrambled eggs, cheddar cheese, Italian sausage, peppers

B.E.C FLATBREAD \$22

bacon, scrambled eggs, cheese. Served pizza style

SHAKSHUKA \$20*

poached eggs, zesty marinara, avocado, aged parmesan served with toasted bread (V)

BROOKLYN HEIGHTS BREAKFAST \$20*

2 eggs (any style), avocado, fresh fruit, and multigrain toast side of berry compote and butter (V)

SUNDAY STEAK & EGGS \$30*

seared skirt steak, 2 eggs (any style), crispy smashed fingerlings, avocado, chimichurri

HEIGHTS RANCHEROS \$22

two corn tortillas, white beans, two eggs sunny side up, avocado, salsa verde & crema (V, GF)

SEASONAL FRITTATA \$20

topped with arugula, aged parmesan (GF)

BREAKFAST SANDWICH \$16

scrambled eggs, tomato jam, asiago, arugula on a kaiser roll, bagel or bialy
Choice of: bacon, avocado, prosciutto or chorizo. Served with hash browns (V)

AVOCADO TOAST \$16*

avocado, pickles, feta, balsamic, everything bagel spice, Caputo's olive toast (V, VG)
add: prosciutto +\$5 | poached egg +\$4

EGGS BENEDICT \$22*

red pepper hollandaise, poached eggs, prosciutto, chives served on a potato croquet (GF)

YOGURT & GRANOLA BOWL \$14

greek yogurt, seasonal fruit, berry compote, honey, maple granola** (V)

BRUNCH SIDES \$8

Bacon | Italian Sausage | Fruit | Hash Browns | Avocado

V: Vegetarian

VG: Can be made Vegan

GLUTEN FREE? GF bread & wraps +\$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Contains nuts.



KID'S BRUNCH PLATE \$15

One egg (any style), fruit, french toast dippers choice of juice or milk



must try!



WHIPPED BERRY FRENCH TOAST \$25

topped with whipped mascarpone, fresh berries & berry compote drizzle

lowkey famous LUNCH VIBES

BLACK ANGUS BRUNCH BURGER \$32

fried egg, pineapple marmalade, bacon, brie, pickled onions, arugula, spicy mayo served with pan-seared potatoes

CHICKEN MILANESE PANINI \$22

fresh mozzarella, pickled onions, balsamic, arugula, sundried tomato pesto, fresh basil served on Caputo's ciabatta

PINEAPPLE STREET B.L.A.T \$22

bacon, lettuce, avocado, tomato, spicy mayo served on sourdough with house greens

BROOKLYN BOWL WITH POACHED EGG \$24

roasted seasonal vegetables, quinoa, brown rice, lentils, feta, nut-free pesto (V, VG, GF)

TUSCAN KALE SALAD \$20

chickpeas, pickled onions, rainbow radish, aged parmesan, lemon tahini vinaigrette (V, VG, GF)

BRUNCH BEVERAGES

*ASK SERVER FOR BEER/WINE LIST

BLOODY MARY \$17

house made mix garnished with prosciutto and olives want tequila? ask for a Bloody Maria!

WAKE UP CALL \$17

bourbon, cold brew syrup, Xocoltal mole bitters

ESPRESSO MARTINI \$17

Devoción espresso, Mr. Black coffee liquor

MATCHA MARTINI \$17

ceremonial grade matcha, gin, oat, milk, orgeat, lemon zest

MIMOSA \$15

Orange | Pineapple | Passionfruit

SPRITZ \$15

Aperol | Hugo | Italicus & Lemon | Cynar & Blood Orange

FLIGHTS \$35

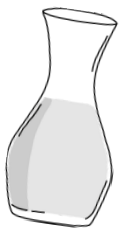
Martini | Spritz | Moscow Mule

one just isn't enough?

MIMOSA

CARAFE

\$50

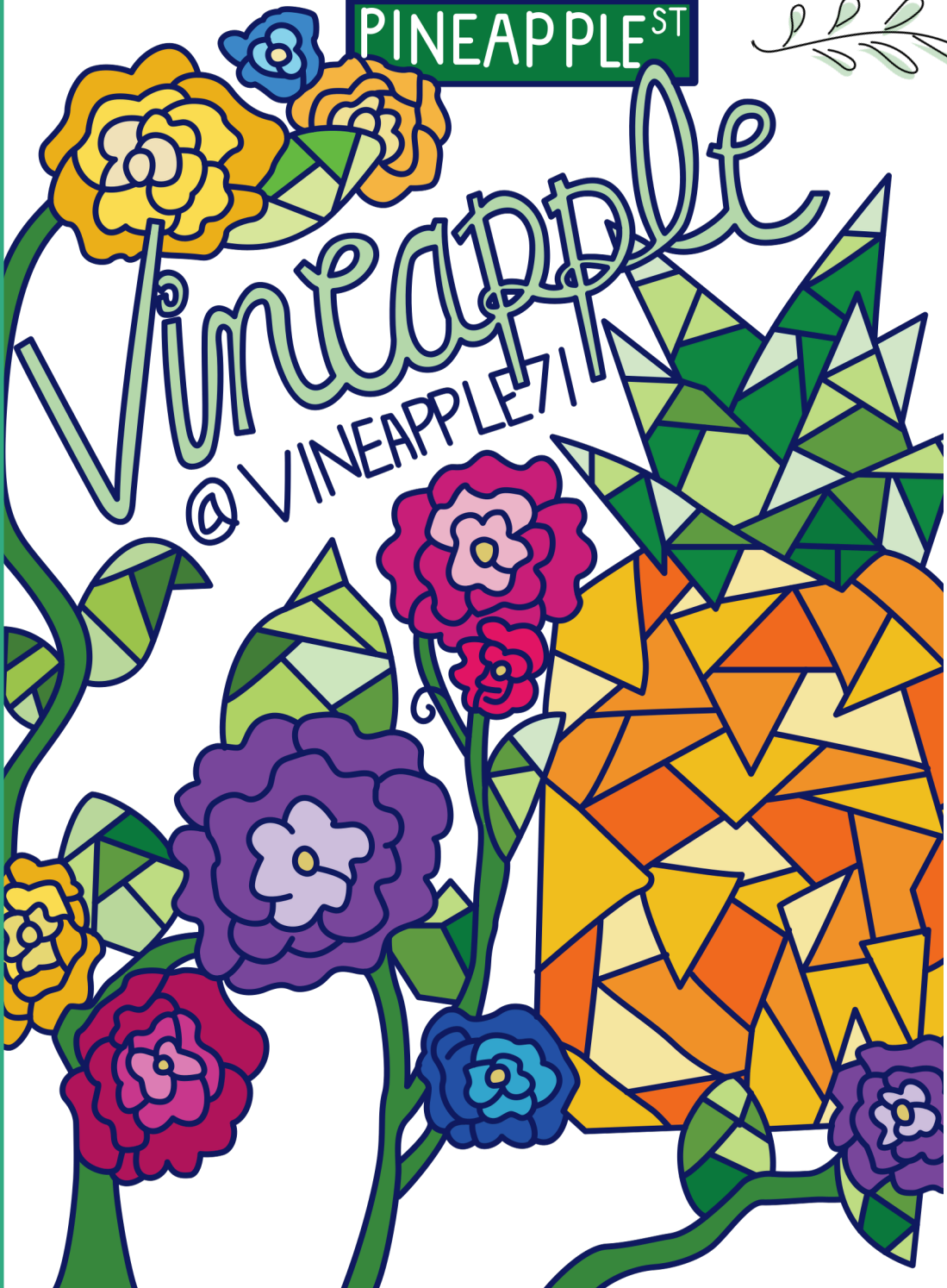


20% gratuity will be added for parties of 6 or more

PINEAPPLEST



CAFÉ MENU



COFFEE

- CAPPUCCINO
- FLAT WHITE
- LATTE
- MOCHA LATTE
- CHAI LATTE
- CORTADO
- CAFE AU LAIT
- MACCHIATO
- ESPRESSO
- AMERICANO
- DRIP COFFEE
- COLD BREW
- NITRO COLD BREW

SEASONAL SPECIALS

- LEMON LAVENDER MATCHA
- CHERRY VANILLA LATTE
- ORANGE MOCHA
- COCONUT PEACH ARNOLD PALMER
- CREAMSICLE COLD BREW
- COCONUT ESPRESSO TONIC
- HONEYSUCKLE ROSE LATTE
- BARISTA "DRINK OF THE WEEK"

NON-COFFEE

- MATCHA LATTE**
Ceremonial Grade
- HOT CHOCOLATE**
- JUICE**
Orange, Cranberry, Pineapple
- SODA**
Coke, Diet Coke, Sprite, Ginger Ale
- LEMONADE**
- MATCHA LEMONADE**
- CHOCOLATE MLIK**
- REGULAR MILK**
- ICED TEA**
Herbal Raspberry, Black, Peach

- HARNEY & SONS TEA**
Organic English Breakfast, Earl Grey, Jasmine, Mint Verbena, Chamomile, Organic Chai, Decaf Ceylon, Cinnamon Spice, Organic Green

- MILK OPTIONS**
no extra charge
Whole | 2% | Skim | Half & Half
- Made fresh with NuMilk:
Pistachio | Oat | Almond

- ADD EXTRAS**
ESPRESSO SHOT +1.50
FLAVORED SYRUP +1
Lemon | Coconut | Orange | Raspberry | Hazelnut | Rose | Caramel | Vanilla | Cherry | Strawberry | Lavender



Daily assortment of pastries available from our local bakery partners: Colson, The Good Batch, and Pain D'Avignon



WANT A DIFFERENT "PICK ME UP?"
ASK YOUR SERVER FOR A COCKTAIL MENU