



## SHARED PLATES

- BUTTERNUT SQUASH SOUP asiago foam, toasted cajun spiced pumpkin seed, fried sage 16
- SHISHITO PEPPERS mango habanero butter, sherry vinegar 12
- SMOKEY BABAGANOUSH paprika, toasted cumin, lemon zest, pita v-vv 18
- LABNEH jalapeño, pickled shallots, spring onion oil, crudité v-gf 18 (add pita \$4)
- FAVA BEAN HUMMUS fava beans, espelette pepper, crudité v-vv-gf 18 (add pita \$4)
- CAULIFLOWER PIZZA fresh mozzarella, tomato, pesto, almond flour, malibu greens v-gf 23
- MALIBU NACHOS black beans, salsa, sour cream, cheddar cheese sauce, scallions v-gf 18 (add steak or chicken)
- AVOCADO HUARACHE jalapeño ricotta, cilantro, lime v 19
- LOCAL BURRATA fresh figs, fig jam, greens, grilled balthazar sourdough v 20

## SALADS

- BOSTON WEDGE SALAD farmhouse upstate NY apples, purple haze goat cheese, meyer lemon sheep's milk dressing, sesame tuille v-gf 18
- ROASTED BABY CARROT SALAD tri-color quinoa, crushed pistachio, lemon mustard dressing v-vv 19
- MALIBU VEGAN SALAD spring greens, radishes, beets, avocado, chickpeas, red wine vinaigrette v-vv-gf 20
- BLT KALE CAESAR SALAD heart of romaine, tender kale, heirloom tomatoes, crispy bacon gf 17

add-ons: grilled chicken 8, grilled salmon 9, bavette steak 12, roasted tofu 7, shrimp 12, buratta 10

## MAINS

- TOFU COCONUT CURRY zucchini, broccolini, peppers, onions, coconut-ginger broth, lentil rice v-vv-gf 25
- CHOICE OF : DIY FISH OR SHRIMP TACOS black sea bass, tomatillo salsa, pico de gallo, shredded cabbage gf 27
- 21 MILE PEEKYTOE 4OZ CRAB CAKE avocado purée, arugula, watermelon radish, old bay aioli gf 27
- SEARED FAROE ISLAND SALMON winter vegetables, quinoa rice, lemon gf 31
- DIY BAVETTE STEAK TACOS corn tortillas, bavette steak, salsa roja, cabbage slaw, monterey jack cheese, black beans gf 37
- GRASSFED BACON BURGER OR TURKEY BACON BURGER candied bacon, chef's special aioli, swiss & cheddar cheese, grilled onions, pickles, roasted potatoes 27
- IMPOSSIBLE BURGER brioche bun, pepperoncini mayo, tomato, red onion, arugula, roasted potatoes v 26

## DINNER ONLY (starts at 4pm)

- ROASTED SQUASH HARVEST (V) 25  
squash filled with mushroom, farro risotto, spinach bechamel, parmesan
- EAST COAST CIOPINNO mussels, scallops, shrimp, black sea bass, saffron, aromatic bouillabaisse 36
- MARKET FISH coconut rice, rainbow mango salad, thai chili, cilantro gf 48
- HOT CHICKEN cabbage slaw, pickles, potato salad 32

## SIDES 12

- ROW 7 SEED SELCTION OF THE DAY kiginut squash, agave, toasted peacans, salt, pepper
- ROASTED BABY CARROTS curried coconut labneh, pistachios, sesame, honey
- FINGERLING POTATOES rosemary, thyme v-vv-gf
- COCONUT LENTIL RICE v-vv-gf

## DESSERTS

- CASCADING PASSIONFRUIT CHEESECAKE passion fruit, prickly pear sauce 16
- APPLE CRISP fall crisp apples, cinnamon streusel, cinnamon ice cream, dulce de leche 15
- POT DE CREME valrhona chocolate custard, toasted swiss meringue, vanilla-ginger pearls, palmier 14
- ICE CREAM OR SORBETS ask your server for seasonal flavors! 12



## DRINKS / COCKTAILS

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### HOT COCKTAILS

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**HOT TODDY** cognac, spiced ginger honey, lemon, orange bitters 17

**MULLED WINE** pinot noir, cognac, orange, winter spices 18

**SPIKED HOT CHOCOLATE** whiskey, toasted marshmallow 18

### CRAFT COCKTAILS

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**FIG OLD FASHION** makers mark, fig, angostura & orange bitters, maple 21

**PUMPKIN ESPRESSO MARTINI** vodka, espresso, pumpkin, almond milk 19

**COQUITO** mezcal, rum, winter spiced coconut 19

**WHITE SANGRIA** rum, amaro, apple cider, rose cider 18

**LA NORA** gin, lillet, st. germain, agave, sprinkled with edible glitter 19

**ROSEMARY COLLINS** gin, cassis, rosemary infused agave 18

### HOUSE COCKTAILS 17

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**CRANBERRY SPRITZ** prosecco, cranberry, winter spices, rosemary

**JALAPEÑO** tequila, jalapeño agave, lime

**BLOODY MARY** vodka, tomato juice, horseradish, worchestershire

### MIMOSAS

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BY THE GLASS \$17 / CARAFE \$70

**MIMOSA FLIGHT**

beet, orange, pineapple, kale/apple \$48

### BEER \$12

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**JUNESHINE HARD KOMBUCHA**  
ginger, lemon, honey

**VLIET THREES BREWING** pilsner

**SLOOP JUICE BOMB** IPA

**LAGUNITAS** IPA

**HEINEKEN** lager

**OMMEGANG** witbier



## WINE BY THE GLASS \$17/64



### WHITE

**SAUVIGNON BLANC** Les Jamelles, FR 2020

**ALBARIÑO** La Cana, Rias Baixas, SP 2017

**CHARDONNAY** Joseph Drouhin, FR 2019

### ROSÉ

**MUGA ROSADO** Rioja, SP 2020

**MIRABEAU** Côtes de Provence, FR 2020

### RED

**CHIANTI CLASSICO** Castello di Volpaia, Sangiovese, Tuscany, IT 2018

**PINOT NOIR** Les Jamelles, Burgundy, FR 2019

**CABERNET SAUVIGNON** Roustestock, Napa Valley, CA, 2017

### SPARKLING

**PROSECCO ROSE** Jeio, Brut, IT NV

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## WINE BY THE BOTTLE



### HALF BOTTLES

Champagne Brut, **POL ROGER**, NV 58

Brut Rose **H. BLIN**, NV 60

### SPARKLING

**CHANDON** Blanc de Pinot Noir, CA, NV 90

**RUINART** Blanc de Blancs, FR, NV 180

**DRAPPIER** Rose de Saignée, Champagne, FR, NV 168

### ROSÉ

**MACARI** North Fork of Long Island, US 2020 72

### WHITE

**DRY RIESLING** Silver thread, Finger lakes, US 2016 81

**CHARDONNAY** Delta, CA 2017 72

**SAUVIGNON BLANC** Comahue, Patagonia 2019 79

**ANN-SOPHIE PIC&MICHAEL CHAPOTIER** Marsanne, FR 2018 89

**CHARDONNAY** Jermann, Where Dreams Have No End, Veneto, IT 2017 150

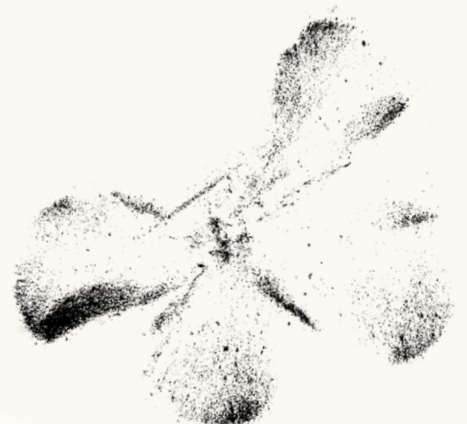
**SAUVIGNON BLANC**, Gaja, Alteni de Brassica, Piedmont, IT 2016 450

### RED

**CABERNET SAUVIGNON** Gen 5, Lodi, CA 2016 90

**GRENAPE** Côtes du Rhône, FR 2020 98

**PINOT NOIR** Pike Road, Willamette Valley, OR 2019 72



# BEVERAGES

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## COFFEE + TEA (SUB ALMOND/OAT MILK \$1)

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### LA COLOMBE DRAFT COFFEE

COLD BREW 6  
OAT DRAFT LATTE 7  
BLACK + TAN 7

DRIP COFFEE 5  
ESPRESSO 5  
AMERICANO 5  
CAPPUCCINO 6  
LATTE 6  
MATCHA LATTE 6  
CHAI LATTE 6

TEA 5  
EARL GREAY, ENGLISH BREAKFAST, CHAI  
CHAMOMILE, PEPPERMINT, SENCHA  
ICED TEA 5

## BUBBLY

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SARATOGA SPARKLING WATER 9  
KOMBUCHA (APPLE CIDER CHAI / POMOGRANTE ROSE)  
MOCKTAIL 11

## JUICES

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SWEET CARROT 12  
CARROT, ORANGE, APPLE, LIME, GINGER  
DEEP ROOT 12  
APPLE, CARROT, BEET, LEMON, KALE, GINGER, SPINACH  
SWEET GREEN 12  
KALE, CUCUMBER, APPLE, CELERY, LEMON, GINGER, SPINACH  
ORANGE JUICE 10  
GRAPEFRUIT JUICE 10  
PINEAPPLE JUICE 10

