

berlin MENU

SMALL PLATES

AVOCADO TOAST VEGAN avocado, shallots, roasted tomatoes, arugula, olive oil, grilled whole grain bread

BURRATA TOMATO FLATBREAD VEGETARIAN burrata cheese, roasted tomatoes, garlic spread, basil, pepitas, italian flatbread

FIG PROSCIUTTO FLATBREAD prosciutto, arugula, fresh figs, goat cheese, balsamic glaze, italian flatbread

SMOKED SALMON FLATBREAD smoked salmon, heirloom tomato, red onion, dill-cream cheese, capers, dill, lemon oil on flatbread

BURRATA CROSTINI VEGETARIAN, V burrata cheese, heirloom tomatoes, basil, crostini

GUACAMOLE AND CHIPS house made guacamole, pico de gallo, cilantro, tortilla chips VEGAN

GARLIC POMMES FRITTES with harrisa aioli

POMMES FRITTES with curry ketchup VEGETARIAN, VEGAN

SALADS

FROM THE EARTH SALAD lacinato kale, shredded brussels sprouts, avocado, pea shoots, radish, cotija cheese, sunflower seeds, house french dressing VEGETARIAN, V
add chicken
add salmon
add baseball steak

CAESAR SALAD fresh romaine lettuce, house made croutons, shaved parmesan cheese, tuscan caesar dressing VEGETARIAN, V
add chicken
add salmon
add baseball steak

SEARED AHI SALAD ahi tuna seared rare, mixed lettuce, house pickled cucumbers, sesame ginger dressing, sriracha cream sauce

POWER BOWL SALAD israeli couscous, avocado, boiled egg, spinach, kale, roasted tomatoes, arugula, mint, citrus dressing, sunflower seeds VEGETARIAN
add chicken
add salmon
add baseball steak

HAPPY HOUR

EAST BERLIN BLOODY MARY spicy bloody mary, soju, bacon slice

MOSCOW MULE ginger beer, Soju, lime

CANELLA PROSECCO SUPERIORE sparkling wine

CADILLAC MARGARITA soju based cocktail

DRAFT BEER

BLACKBERRY MULE soju, fresh berries, ginger beer, muddled blackberry

SANDWICHES

ROASTED TURKEY SANDWICH sliced roasted turkey breast, havarti cheese, lettuce, tomato, arugula aioli, rosemary focaccia bread add bacon

GRILLED VEGGIE WRAP grilled zucchini, yellow squash, spinach, onion, roasted tomatoes, spicy hummus, flour tortilla VEGETARIAN, VEGAN add chicken
add baseball steak

GRILLED CHEESE SANDWICH AND SOUP gruyere, havarti, avocado, roasted tomato, artisan country white bread, paired with our daily soup add bacon

BERLIN BLT applewood smoked bacon, burrata cheese, lettuce, arugula aioli, roasted tomato, rosemary focaccia bread

\$10 LUNCH SPECIAL

includes drink: coke, diet coke, iced coffee, coffee, iced tea dine in only 11 - 3pm

CHICKEN SANDWICH grilled chicken breast, green leaf lettuce, tomato, red onion, arugula aioli, rosemary focaccia bread

POWER BOWL SALAD israeli couscous, avocado, boiled egg, spinach, kale, roasted tomatoes, arugula, mint, citrus dressing, sunflower seeds

MAINS

all burgers are available as lettuce wrap

IMPOSSIBLE BURGER impossible burger patty, avocado, lettuce, tomato, radishes, red onion, vegan russian dressing, vegan wheat bun VEGAN

ARUGULA BURGER hand formed ground NY strip loin, applewood smoked bacon, crispy shallots, goat cheese, tomato, russian dressing on brioche bun

HANGOVER BURGER hand formed ground NY strip loin, sunny side up egg, lettuce, tomato, red onion, russian dressing, brioche bun

BASEBALL STEAK 8 oz baseball steak, pomme frites, tomato jam, salsa verde

CRAB CAKES wild caught dungeness crab meat, arugula, shaved fennel, heirloom tomatoes, grilled meyer lemon, micro greens.

SALMON AND COUSCOUS SALAD skin on roasted salmon with a side of israeli couscous salad

VEGETARIAN NO MEAT, POULTRY, OR FISH

VEGAN NO MEAT, POULTRY, FISH, OR ANIMAL BY-PRODUCTS

V CAN BE MADE VEGAN

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

OUR VERY SMALL KITCHEN RESPECTFULLY REQUESTS TO REFRAIN FROM MODIFICATIONS

COFFEE

ESPRESSO

AMERICANO espresso & water

RED EYE espresso & coffee

CAPPUCCINO equal parts espresso, steamed milk & foam

LATTE espresso, steamed milk & light foam

MOCHA espresso, steamed milk, dark chocolate & whipped cream

WHITE CHOCOLATE MOCHA
espresso, steamed milk, white chocolate & whipped cream

MEXICAN CHOCOLATE MOCHA
espresso, steamed milk, mexican choc. & whipped cream

STUMPTOWN NITRO COLD BREW ON TAP the ultimate cold brew

TEA

ICED TEA tropical iced tea (unsweetened, lightly passion fruit flavored)

ARNOLD PALMER iced tea with lemonade

LAVENDER PALMER iced tea w/ lemonade & a hint of lavender syrup

HOT TEA ask your server for our current selection

please choose from our manual coffee brewing processes

HARIO CHEMEX FRENCH PRESS

Our available roasts are subject to change and availability:

ILLY-ETHIOPIAN MONO-ARABICA: fruity notes of citrus & jasmine

ILLY-Guatemalan MONO-ARABICA: strong notes of chocolate

ILLY-Brazilian MONO-ARABICA: intense of aroma, yet velvety in feel

ROSE PARK ROASTERS, LONG BEACH
BLACK RING COFFEE, LONG BEACH
STUMPTOWN

} Please ask your server for our current selection

WHITE WINE

HOUSE WHITE, CALIFORNIA SAUVIGNON BLANC 2012
hints of ripe citrus and melon

ROSE, CURRAN, SANTA BARBARA 2014

Rose quartz in color, this dry Rose is refreshingly clean with notes of strawberry, watermelon, mango and hints of fresh lime zest. This wine has beautiful structure with firm, yet velvety tannins and a crisp, lingering finish.

CHARDONNAY, TIERRA DE FUEGO, CHILE 2016

Bright yellow color with aromas of pineapple, mango, banana and citrus. Outcrops oak aromas, vanilla and toasted almonds. The palate is full and round with beautiful structure and persistence. It has nice oak flavors and a long, creamy finish.

SPARKLING MOSCATO, MONGE GRANON, FRANCE 2015

White fruit notes, apple, pear, white flowers and honey scents. Typical of Muscat grapes, reveals floral notes, vineyard peach, pear, elderflower and honey aromas; this is great sparkling dessert wine.

CANELLA PROSECCO SUPERIORE

Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit; the palate gracefully balances zesty acidity and a subtle hint of sweetness; a rich and silky-smooth texture.

RED WINE

HOUSE RED, CALIFORNIA CABERNET SAUVIGNON, 2012
ripe raspberry and velvety smooth

PINOT NOIR, FOLLY OF THE BEAST, CALIFORNIA 2014

Make a splash with the beast! Central Coast Pinot Noir with notes of fruit preserves, vanilla and spices pervade the nose. Predominantly Santa Lucia Highland fruit.

TEMPRANILLO, VIDIGAL RESERVA, PORTUGAL 2015

Bright red and black fruit aromas and hints of spice, leather, and tobacco, with no shortage of flavor.

MALBEC, LLAMA, ARGENTINA 2015

Fruity aromas of cherries, blackberries and plums stand out against a background of fine toasty hints from ageing in top-quality oak.

RED SANGRIA, SAN ANTONIO WINERY

Semi-sweet red sangria with fresh orange, lemon, and lime characteristics that are balanced with bright acidity.

COCKTAILS

wine based cocktails
18% alc/vol

spicy bloody mary,
soju, bacon slice

EAST BERLIN BLOODY MARY

CADILLAC MARGARITA

soju based cocktail

ginger beer, soju, lime

MOSCOW MULE

CANELLA PROSECCO SUPERIORE sparkling wine

DRAFT BEERS

WINE SPRITZER WITH PEACH sauvignon blanc,
craft brewed peach juice

BLACKBERRY MULE
soju, fresh berries, ginger beer, muddled blackberry

BEER

ICELANDIC WHITE ALE - EINSTÖK ÖLGERE
brewed with pure Icelandic water

BROUWERIJ WEST, IPA
rotating selection

PLEASE ASK YOUR SERVER FOR OUR **CURRENT SELECTION** OF DRAFT BEER CHOICES. IN ORDER TO PROVIDE YOU WITH NEW AND SEASONAL CHOICES, OUR BEERS WILL CHANGE FREQUENTLY.

ENJOY A SAISON, IPA, AMBER OR PORTER - YOUR SERVER WILL BE ABLE TO GUIDE YOU TO A DRAFT BEER **OF YOUR LIKING!**