

OKERWEW

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ESSENTIALS

CRANBERRY PEACAN COOKIE	3
SALTED CHOCOLATE CHIP COOKIE	3
CROISSANT	3
ALMOND CROISSANT	3.5
CINNAMON KOUIGNAMANN	5.5
PAINAU CHOCOLATE	5.5
HAMAND CHEESE CROISSANT	4

ORGANIC BAGELS

PASTRAMI This New York staple has thinly sliced warm pastrami served with organic spicy mustard, Swiss cheese, and fresh sprouts on a fresh plain bagel. AVOCADO This features our organic rich, creamy avocado mash served with organic tomato jam, arugula, and a hollandaise cream on a fresh poppy seed bagel. HUMUS Our rich creamy savory hummus served with marinated grilled seasonal vegetables on an everything bagel. SWEET Our home-made organic peanut butter is served with	CLASSIC	14
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Our home-made organic peanut butter is served with	SWEET	10
barraria arra berry jarri orra warri raisiir bagei.	Our home-made organic peanut butter is served with banana and berry jam on a warm raisin bagel.	

BREAKFAST SPECIALTIES

GRANOLA Our signature home-made granola is a hearty blend of organic whole grain oats, served with Greek yogurt and mixed berries.	10
BELGIAN WAFFLES Our true classic Belgium waffle is organic and cooked golden brown dusted with powdered sugar and served with whipped butter and fresh berries.	12
FRENCH TOAST Our fresh thick cut challah twist bread, dipped in cinnamon vanilla batter, dusted with powdered sugar and topped with fresh berries.	12
PANCAKES Our signature home-made organic rich, fluffy pancakes are topped with whipped butter and served with berries and organic maple syrup.	12
AVOCADO TOAST Our organic creamy Hass avocado mash is mixed with cilantro, sea salt, lemon juice, served on a bed of toasted multigrain toast, and topped with a poached egg, cherry tomato radish and our signature hollandaise sauce.	14
FRIEDEGS This is our classic fried, organic eggs served sunny side up with bacon and multigrain toast.	12
CLASSIC OMELET This is our classic omelet. It is made with local organic eggs, cheese, tomatoes, onions and spinach.	14
SHAKSHUKA Our authentic east-mediterranean breakfast with eggs made in a simmering tomato sauce with fresh peppers and onions.	14
EGGS BENEDICTE Classic eggs benedict has Canadian bacon, poached eggs on an English muffin topped with creamy hollandaise sauce.	16
EGGS ROYALE	18

→ OVERVIEW

Poached eggs and smoked salmon served on an English muffin topped with creamy hollandaise sauce and chives.

ALL DAY SPECIALTIES

CLOUD FRIES Our house cut potato fries are tossed in grated parmesan cheese, sea salt, truffle oil and served with our signature champagne mayo.	9
SMOKED DEVILED EGGS Our classic deviled eggs are freshly made with organic whole eggs, house mayo, mustard and finished with smoked paprika.	12
HOUSE SALAD Our signature house salad is layered with fresh organic seasonal greens, red onion, seeds and our house made vinaigrette.	13
ARANCIN Our signature sweet pea risotto is rolled with parmesan cheese and stuffed with mozzarella, fried golden brown and served with our house made tomato sauce.	14
BRUSCHETTA Fresh organic marinated cherry tomatoes topped with garlic sea salt, fresh basil over grilled ciabatta bread, finished with a balsamic drizzle.	14
COUSCOUS SALAD Our couscous salad is made from organic couscous and is tossed with fresh grilled veggies, chickpeas, herbs, feta and a zesty lemon dressing.	15
MEDITERRANEANTRIO Features our home-made smokey baba ghanoush, organic home-made chickpea hummus and black bean spread served with olive oil and warm pita bread.	16
BURRATA This is our classic stracciatella cheese, served with grated frozen tomatoes, basil, olive oil and sea salt with a side of pita bread.	18
THE ONE SIGNATURE BURGER Our Signature Burger has two 4 oz. smashed patties, white cheddar, caramelized onions, our home-made wasabi dijonnaise, arugula, pickles and served on a toasted brioche bun.	19
CHARCUTERIE BOARD Our charcuterie board includes a variety of artisan cheeses, cured meats and sweet and savory bites as well.	24

BREAD BITES

CLASSIC GRILLED CHEESE 16 Our classic New York City grilled cheese is made with a thick slice of sourdough bread, toasted golden brown, with local New York white cheddar. VEGETARIAN GRILLED CHEESE 13 Our vegetarian grilled cheese has vegan cheese and kimchi on a toasted golden brown sourdough bread. GRILLED CHEESE WITH BRIE CHESE FIGS AND NUTS 14 This grilled cheese features warm melty baked brie on toasted sourdough with honey and pecans. BACON AVOCADO GRILLED CHEESE 16 This avocado grilled cheese is creamy full of flavor and made on a toasted golden brown sourdough toast served with crispy bacon. PASTRAMI GRILLED CHEESE

→ OVERVIEW

on a toasted golden brown sourdough.

This cheesy classic has warm pastrami and Swiss cheese

DESSER

COLD SER VED IN A TIMBLER

WARM SERVED IN A MUG.	
PISTACHIO CAKE	
AFFOGATO	

CHOCOLATE LAVA CAKE

Served with vanilla ice cream.

Shot of espresso with vanilla ice cream.

APPLE CRUMBLE 8

Served with vanilla ice cream.

NAPOLEON CAKE 8

TARTE OF THE DAY 8

ESPRESSO

CORTADO	4
ESPRESSO	4
MACCHIATO	4
CAPPUCCINO	5
FLAT WHITE	5
LATTE	6
MOCHA	6

COFFE

AMERICANO	
DRIP COFFEE	
RED EYE	5
COLD BREW	6
MILK OPTIONS Whole milk/Skim milk/Almond milk/Oat milk/Soy milk	
SYRUPS Vanilla/Hazelnut/Caramel/Chocolate	+ 1

ORGANIC TEAS

ENGLISH BREAKFAST	4
EARL GREY	4
JASMINE GREEN	4
CITRUS CHAMOMILE	4
MINT	4
LEMON GINGER	4
CHAILATTE	6
MATCHALATTE	6
FRESH BREWED ICED TEA	6

FRESHJJCE

FRESH SQUEEZED FRESH SQUEEZED ORANGE JUICE FRESH SQUEEZED	6
	8
FRESH SQUEEZED GRAPEFRUIT JUICE	8
CARROT JUICE	8
TOMATO JUICE	8

SOFT DRINKS

COKE		6
DIET COKE		6
FANTA ORANGE		6
GINGER ALE		6
SPRITE		6
SARATOGA SPARKLING	12 oz 28 oz	6 10
SARATOGA STILL	12 oz 28 oz	6 10

SMOOTHES

BASE CHOICE OF ICE, MILK OR YOGURT

STATENISLAND BERRY Strawberry, raspberry, blueberry, banana	12
BROOKLYN BOOST Mango, pineapple, papaya, orange	12
MANHATTAN RUSH Espresso shot, banana, vegan chocolate chips, oats	12
GREENS IN QUEENS Spinach, kale, green apple, cucumber	12
BRONX MIX Mango, pineapple, banana, blue spirulina	12
ADD ONS	+ 2

→ OVERVIEW

Honey (our hotel's onsite harvested honey)/ Chia seeds/Almond butter/Additional fruit

WINE COCKTAILS

MIMOSA Fresh orange juice, sparkling wine	14
BELLINI Fresh peach puree, sparkling wine	14
CHAMPAIGNE COCKTAIL Sparkling wine, dash of bitters, sugar	14
INSTANT SANGRIA Red wine, orange, lime, sugar	15

BERS

ALLER LITE		
SHINER BOCK – DARK LAGER	8	
ANGRY ORCHARD CIDER YUENGLING- TRADITIONAL LAGER BLUE MOON BROOKYN LAGER BROOKLYN HOP COMMANDER IPA ITHACA FLOWER-POWER ALE IPA	8	
	8	
		9
		9
	SIERRA NEVADA IPA	9
	SAMUEL ADAMS BOSTON LAGER	9
KONA BIG WAVE BLOND ALE	10	
TRULY HARD SELTZER Pineapple/Mango/Watermelon/Passionfruit	8	