

BLOODY MARYS 14

ÇaVa Bloody Mary

Tito's Vodka, House Bloody Mary Mix, Bartender's Secret
Ingredients *Add Bacon \$3 Add Shrimp \$4*

Hot Blooded Tini

Jalapeño Infused Vodka, Bloody Mary Mix, Garnished with Basil
and Fresh Mozzarella

Tequila, Spice & Everything Nice

Avion Repasado, Tabasco Sauce, Horseradish, Bloody Mary Mix

COCKTAILS 15

It's Brunch Thyme...

Gin, Elderflower, Grapefruit Juice, Fresh Thyme, Bitters

Pablo's Punch

Amaretto, Cranberry Juice, Bacardi Limón

Stu's Seasonal Sangria

Our bartender's handcrafted recipe

SPARKLING

Prosecco, Villa Sandi "Il Fresco" Brut, Veneto, Italy, NV 12

Brut Rosé, Mumm, Napa Valley, CA, NV 15

Champagne, Moët & Chandon, Brut Impérial, France, NV 20

WHITE

Sauvignon Blanc, WhiteHaven, Marlborough, New Zealand, 2013 14

Unoaked Chardonnay, Brooklyn Winery, Brooklyn, NY, 2013 15

Pinot Gris, Hugel, Alsace, France, 2011 14

ROSÉ

Rosé, Minuty, Côtes de Provence, France, 2013 15

RED

Rosé, Wolffer Estate, Long Island, NY 2014 15

Pinot Noir, MacMurray Ranch, Sonoma Coast, 2013 14

Cabernet Sauvignon, Louis M. Martini, Sonoma, CA, 2012 15

Old Vine Zinfandel, Brooklyn Winery, Brooklyn, NY, 2012 17

BEER

Brooklyn Lager- Seasonal Draft 8

Kroenenburg 1664 8

Stella Artois 8

EGGS

Avocado Toast: Two Eggs Any Way 16

Soft Shell Crab Benedict: Chipotle Hollandaise, Tarragon 26

Vegetable Omelet: Mushroom, Spinach, Tomato 18

SALAD & SANDWICHES

ÇaVa Salad: Seasonal Market Vegetables & Greens,
Herbs de Provence 12

Caesar Salad: Gem Lettuce, Egg, Garlic Crouton, Parmesan 12
Add Steak 10, Salmon 10, Shrimp 10, Chicken 8

Tuna Nicoise: Big Eye Tuna, Haricot Vert, Fingerling Potato,
Egg, Nicoise Olive, Bagna Cauda 26

Croque Madame: Country Ham, Alpine Cheese,
Sunnyside Eggs, Sauce Mornay 19

Brunch Burger: Avocado, Bacon, Tomato, Cheddar Cheese,
Sunny Side Egg 21

Smoked Salmon Sliders: Crème Fraiche, Crispy Capers,
Potato Dill Roll 16

BRUNCH

Griddle Cakes: Nutella, Banana, Hazelnuts 18

Buttermilk Fried Chicken: Jalapeño, Corn & Cheddar Waffles,
Honey Mustard 18

Duck Frites: Crispy Duck Confit, Melted Cheese, Gravy,
Pickled Onions 16

Lobster Mac 'n Cheese: Maine Lobster, Mornay Sauce,
Breadcrumbs 16

Grilled Shrimp: Quinoa, Avocado, Mango 24

Chicken Paillard: Baby Artichokes, Foraged Mushrooms,
Tomato, Watercress 21

Steak Frites: Teres Major, Maître d'hôtel Butter, Pomme Frites 30

SIDES 8

Bourbon Maple Bacon

Chicken and Apple Sausage

French Fries

Fresh Fruit & Berries

Greek Yogurt with Granola & Honey

COFFEE, TEA & JUICE

Stumptown Cold Brew Coffee 6

Coffee 5

Tea 5

Espresso 5

Cappuccino 6

Latte 6

Orange Juice 6

Grapefruit Juice 6

Fiji Natural Artesian Bottled Water 5



CHEF DE CUISINE - MICHAEL ROSTAFIN