



## BRUNCH DRINKS

SINGLE MIMOSA 10 | BOTTOMLESS MIMOSAS 25  
BLOODY MARY 13

## PINCH BITES - TO SHARE

- OLIVES** house-marinated with citrus and herbs 11
- K-TOWN GUAC** house-made kimchi, crispy tortilla, korean spices 17
- \*CEVICHE** corvina, shrimp, maiz cancha, aji amarillo & malanga chips 16
- SEASONAL SOUP** 100% vegetables - vegan 12
- PINCH CROQUETAS** ham croquetas, aioli 12
- PINCH SALAD** baby greens, shaved veggies, parmigiano reggiano, cucumber vinaigrette 16
- FRIED SHRIMP** eight wild red patagonian shrimp breaded & fried with lemon pepper aioli 18
- CHICKEN WINGS** fried & tossed in harissa, house-made ranch 16
- BBQ PORKBELLY** guava bbq, pork cracklin', mojo onions, cilantro 13
- GAMBAS AL AJILLO** wild patagonian red shrimp, garlic, saffron, cuban bread 16
- PAN CON TOMATE** grated tomato with garlic on our house made focaccia 10 | *ADD ON + \$2 sliced speck ham*
- CHARCUTERIE BOARD** selection of three cheeses, sliced speck ham & salumi, olives, house pickles, seasonal marmalade, toasted focaccia 27
- CHEESE BOARD** selection of three cheeses, seasonal marmalade, toasted focaccia 19

## TACOS *served on hard blue corn taco shells, three to an order.*

- FISH TACOS** marinated in citrus served with lettuce, avocado & pico de gallo 19
- SHRIMP TACOS** wild red patagonian shrimp blackened, pimiento pepper aioli, lettuce & pikliz 21
- CARNE ASADA TACOS** guajillo chile marinated served with lettuce, avocado ranch & pico de gallo 18

## BRUNCH

- EGGS ANY STYLE** two eggs served with house potatoes 13
- EGGS BENEDICT** two soft poached eggs on a bed of lettuce, caramelized onions & toasted brioche with a breakfast crépinette (house-made pork sausage), spicy hollandaise & house potatoes 18
- WAFFLE** maple syrup, whipped cream, seasonal berries 16
- EXTRA GOODNESS** side of applewood-smoked bacon 6
- STEAK N' EGGS** two sunny side up eggs, 8oz steak, house potatoes and brazilian vinaigrette steak salsa 33
- CHICKEN AND WAFFLES** smoked cheddar & bacon waffle, fried chicken thigh, maple bacon chutney 19
- STUFFED FRENCH TOAST** house made brioche, stuffed with guava & whipped cream cheese, served with guava-maple syrup 19

## BURGERS & SANDWICHES

- \*COLD-SMOKED SALMON SANDWICH** house-made smoked salmon (sushi style), lettuce, tomato, red onions, dijonaise, capers, sunny-side up egg, brioche bun with a petit salad 18
- TURKEY BLT** house-cured turkey, aioli, lettuce, tomato, applewood smoked bacon on tosted cuban bread 17
- PINCH CUBAN SANDWICH** house-cured ham, swiss cheese, lettuce, aioli, mustard, pickled mojo onions, potato sticks, on tosted cuban bread 18
- MAHI-MAHI SANDWICH** 6oz local mahi fillet blackened, served on our house-made brioche bun with pikliz, lettuce, tomato and avocado ranch with a side of house-cut french fries 21
- FRIED CHICKEN SANDWICH** chicken thigh, spicy aioli, lettuce, carrot, pickled mojo onions, brioche bun & house-cut fries 18
- PINCH BURGER** 8oz custom burger blend, swiss cheese, caramelized onions, lettuce, tomato, aioli, brioche bun & house-cut fries 19 | *ADD ON + \$2 applewood bacon* | *+\$2 sunny-side up egg* | *+\$3 guacamole*
- IMPOSSIBLE VEGAN BURGER** guacamole, lettuce, tomato, potato sticks, ketchup, pretzel bun & house-cut fries 18 | *ADD ON + \$2 swiss cheese* | *\$2 sunny-side up egg*

## ENTRÉES

- \*FAROE ISLAND SALMON** 6oz fillet, petit salad tossed in cucumber vinaigrette 26
- \*BLACK ANGUS SKIRT STEAK** 8oz steak, spicy brussels sprouts, brazilian vinaigrette steak salsa 30
- ORGANIC HALF CHICKEN** pomme purée, garlic, za'atar, chicken jus 27
- BUCATINI AL POMODORO** pomodoro sauce, parmigiano reggiano, fresh cherry tomato & basil 21  
*ADD ON + \$7 wild patagonian red shrimp*
- TAGLIATELLE ALLA BOLOGNESE** three meat ragu (beef, pork, veal), parmigiano reggiano 25

## SIDES

- PINCH FOCACCIA** house-made with olive oil & balsamic vinegar 5
- CUBAN BREAD** house-made with butter 4
- BREAKFAST CRÉPINETTE** house-made pork sausage 6  
*three per order*
- ONE EGG** any style 3 | *+2 add swiss cheese*
- HOUSE CUT FRENCH FRIES** ketchup 10
- HOUSE POTATO** za'atar 10
- POMME PURÉE** 10
- SAUTEED BROCCOLINI** za'atar, garlic 10
- SPICY BRUSSEL SPROUTS** chili flakes 10
- PETIT SALAD** baby greens, shaved veggies, cucumber vinaigrette 10

We use shellfish and tree nuts in our kitchen, specifically peanut oil. Please inform your server of any allergies.\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our menus options and prices are subject to change with or without notice due to changes in the food market.

\*BOTTOMLESS Mimosas \$25 per person, no sharing allowed & required to purchase an entree | one & half-hour limit (parties of 2 or more will have an automatic gratuity included in their check)