**SHOWROOM**

**BREAKFAST**

**BOLSITAS**

<table>
<thead>
<tr>
<th>OUR PLAY ON TRADITIONAL TACOS IN A BAG</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROPER BOLSITA</td>
</tr>
<tr>
<td>JAMMIN BOLSITA</td>
</tr>
<tr>
<td>ROCK THE CASBAH BOLSITA</td>
</tr>
<tr>
<td>BOLSITA ORIGINAL</td>
</tr>
</tbody>
</table>

**SALADS**

**SALADS: SIDE / ENTREE**

*All salads can be made with additional proteins: slow roasted chicken +$3, herb encrusted salmon +$5, sesame seared tuna +$6*

- **THE PANTRY CLASSIC**
  - baby kale, feta cheese, pickled onion, hardboiled egg, creamy garlic vinaigrette (V)  
  - $4/$7
- **SPICY TUNA SASHIMI**
  - tobgarashi seared tuna, zucchini udon, pickled carrots, tamari and tea marbled egg, wonton crisps, sriracha aioli, soy miso vinaigrette  
  - $10
- **GRILLED PEAR SALAD**
  - baby kale, bleu cheese, candied pecans, apple cider vinaigrette (V)  
  - $5/$8
- **SMOKED SALMON BELLY SALAD**
  - house cured and smoked salmon, green apple, pickled onion, baby kale, cucumber, roasted beets, horseradish vinaigrette  
  - $6/$10
- **ROASTED VEGGIE SALAD**
  - grilled roasted season vegetable, shaved parmesan, baby greens, honey balm vinaigrette (V)  
  - $5/$8
- **ROASTED BEETS SALAD**
  - baby greens, roasted beets, pickled red onion, goat cheese, soy miso vinaigrette (V)  
  - $5/$8

**SANDWICHES**

**HOT OFF THE PRESS**

*All sandwiches served with house-made pickles*

- **SALISBURY STEAK FRENCH DIP**
  - challah bun, provolone, carmelized onion, side of English jus  
  - $10
- **GRILLED ROASTED EGGPLANT**
  - grilled roasted pepper, asiago cheese, roasted tapenade, arugula pesto, ciabatta (V)  
  - $8
- **PERUVIAN SPICED CHICKEN BREAST**
  - sliced tomatillos, pickled onion, pepper jack, fried sweet plantains, rocota chile crema, ciabatta; side of salsa verde  
  - $9
- **24 HOUR BEEF BRISKET**
  - sourdough, pickled red onion, horseradish djon creme, cabot sharp cheddar  
  - $10
- **LEMON GARLIC HERB CHICKEN**
  - bacon, cheddar, toasted tomato, avocado, house made ranch dressing, croissant  
  - $9

**COLD SANDWICHES**

- **POWERHOUSE WRAP**
  - whole grain bread, house hummus, pan-roasted zucchini, baby kale, roasted tomato, lemon basil vinaigrette (V)  
  - $9
- **FALL CAPRESE**
  - baby greens, roasted sweet potato, fresh mozzarella, roasted tomatoes, ciabatta, apple cider vinegar  
  - $8

**SMALL SNACKS**

- **MEDITERRANEAN DUO**
  - fire roasted eggplant babà ghanoush, lemon garlic hummus; fresh warmed pita bread  
  - $7
- **HAND MASHED GUACAMOLE**
  - fresh avocado, pickled red onion; plantain chips or corn chips  
  - $5
- **HOUSE SMOKED SALMON SPREAD**
  - pickled red onion, green apple, horseradish, baguette chips, cucumber  
  - $5
Cocktails

Cocktails Available at 4 PM

**NO. 1** | Old Forester bourbon, Zoilo oloroso sherry, S Maria al Monte amaro, bitters
Dry, oaky and boozy; perfect after a long day

**NO. 2** | Pelotón de la Muerte mezcal, Goslings rum, tamarind, ancho chili, lime, soda
A little sweet, a little spicy, and a little smoky

**NO. 3** | Siembra Azul blanco tequila, Dolin sweet vermouth, Dolin dry vermouth
Salers Dry and herbaceous; a riff on the classic Hanky Panky cocktail

**NO. 4** | Vizcaya 12 rum, Cherry Heering, lime, pineapple, coconut cream, bitters
You’ll want summer back once you start sipping on this sweet libation

**NO. 5** | Plymouth gin, Dolin sweet vermouth, lemon, honey, bitters
Tart and herbaceous; raise your spirits and glasses with this one

**NO. 6** | Bulleit Rye, Bigallet China-China, Dolin sweet vermouth, Campari
A bolder Manhattan; oden this one if you missed your flight to NYC tonight

Wine

Wine $9

- Redtree Pinot Noir
- The Crusher Cab Sauv
- Babich Sauv Blanc
- Drouhin Laforet Chardonnay
- Aime Roquesante Rose
- Mas Fi Cava

Draft Beer

Draft Beer $7

- Monument Battle Cry IPA
- Jailbreak Czech the Tech Pilsner
- Bells Amber Ale
- Brewer’s Art Resurrection
- Dale’s Pale Ale
- Union Foxy
- Union Blackwing

Happy Hour

Tuesday - Friday | 4 - 7 PM | $3 off cocktails | $2 off drafts | $2 off wine

Coffee

Extra shot $+.75 | Almond/Soy Milk $+.5 | Flavor $+.5

**House Coffee** | Sm: $2 | Md: $2.5 | Lg: $3
**Expresso** | Single: $1.75 | Double $2.5
**Cappuccinos** | Sm: $2.25 | Md: $2.75 | Lg: $3.25
**Americano** | Sm: $2.25 | Md: $2.75 | Lg: $3.25
**Lattes** | Sm: $2.75 | Md: $3.25 | Lg: $3.5
**Chai Lattes** | Sm: $2.75 | Md: $3 | Lg: $3.5

Organic Teas

Sm: $2.25 | Md: $2.5 | Lg: $2.75

- English Breakfast
- Robust + Malty Black Tea
- Turmeric Ginger
- Awakening + Revitalizing Herbal Tea
- Jade Cloud
- Fragrant + Enchanting Green Tea
- Blueberry Hibiscus
- Sweet + Summer Berries Herbal Tea

House Made Desserts

Fresh Seasonal Mousse Parfaits $4.5
Warm Fresh Baked Cookies $2 for $1.5
Ice Cream Cookie Sandwiches $5
Ice Cream Toppings
House Made Bars $3

In Partnership with The Pantry Catering
Daniel Horwitz | Executive Chef / Operating Partner
MaryAnne Dalanon | General & Operating Manager
Ben Yager | Bar Manager

Monday: 8 AM - 3 PM | Tuesday 8 AM - 10 PM | Wednesday 8 AM - 10 PM | Thursday 8 AM - 11 AM | Friday 8 AM - 12 AM | Saturday 4 PM - 12 AM