## | kēap sipping |

café & bar

### 

B A G E L S		M A I N S	
Healthy Bagel	\$12	Banana Foster French Toast	\$16
Sliced boiled eggs, arugula, tomatoes, mozzarella cheese, & avocado		Custard-soaked Challah bread, bananas, brown sugar, white chocolate sauce, and whip cream	
The L.O.X.	\$16	Strawberry French Toast	\$16
Smoked cured salmon, red onions, capers with herbal cream cheese on a toasted onion bagel		Custard-soaked Challah bread, strawberry, white chocolate sauce, and whip cream	
Avocado Toast	\$10	Chicken & Waffles	\$23
Creamy Avocado on a slice of toasted sourdough with a touch of salt & pepper sliced tomato & drizzled with olive oil +Fried egg \$2		Three breaded whole chicken wings with buttermilk cinnamon waffles and vanilla bean butter. Choice of wing flavor: Honey Hot, Classic Fried, or Parmesan Garlic	
		All American Breakfast	\$14
		Choice two eggs any style, turkey bacon, home fries, and toast	
S A N D W I C H E S		P A S T R I E S	
Croissant Sandwich Smoked jerk oven roasted turkey	\$14	Plain Croissaint Almond Croissant Blueberry Muffin	\$4
breast, fried egg with American		Banana Walnut Muffin Oat	
cheese on a croissant		Cherry Scone Chocolate	
Fried Chicken Biscuit	\$16	Chip Scone	
Southern fried chicken breast,		Lemon Loaf	
scrambled eggs with cheese and honey on a biscuit		Wafflette	
Vegan Wrap	\$14		
Vegan eggs, impossible sausage with spinach and vegan cheese in a		ADDITIONS	
wrap		Two Eggs Any Style	\$4
		Home Fries	\$6
		Turkey Bacon	\$6
		Buttermilk Biscuit	\$6

EXECUTIVE CHEF | SCOTLEY INNIS

PLEASE NOTE THAT AN AUTOMATIC 20% SERVICE CHARGE WILL BE INCLUDED FOR YOUR CONVENIENCE

# $|k\bar{e}ap \underset{\text{café \& bar}}{sipping}|$

M O R N I N G F A R E | 6 : 3 O a - 1 1 : 3 O a

Pumpkin Spice Latte	\$6	Sunrise Berry Blast	\$8
Espresso, steamed milk, pumpkin puree, pumpkin spice, and whipped cream.		Ripe strawberries, blueberries,& raspberries with a splash of fresh squeezed orange juice blended to perfection with	
Strawberry Dream Latte	\$6	creamy Greek yogurt and a hint of honey	
Espresso, steamed milk, strawberry powder, and vanilla syrup		Green Energy Boost Baby spinach, kale, & banana for a	\$8
Matcha Bliss Latte	\$6	creamy texture, amplified with a touch of fresh cucumber, green apply & a	
Matcha green tea powder, steamed milk, and a hint of honey (optional)		squeeze of lemon juice	
	2	Banana Baby	\$8
Cinnamon Roll Latte	\$6	Avocado, kale, banana, and oat milk	
Espresso, steamed milk, cinnamon syrup, cinnamon stick and whipped cream		Chocolate Peanut	\$8
( / )		Butter Delight	
Marshmallow White	\$6	Cocoa powder, banana, peanut butter (or	
Chocolate Latte		almond butter), and almond milk	
Espresso, steamed milk, white chocolate sauce, and toasted marshmallow flavor		Morning Shots Orange, Lemon & Ginger Turmeric, Honey	\$5
Caramel Macchiato	\$6	& Cayenne	
Espresso, steamed milk, vanilla syrup, and caramel drizzle		PURELY PRESS	E -D
ESSENTIALS		Citrus Refresher Orange, lemon, and a hint of ginger	\$7
Coffee	\$3   \$4	Green Detox	\$7
Cold Brew	\$4	Cucumber, celery, green apple, and lemon	Ψ
Double Espresso	\$4		
Macchiato	\$4.50	Beet It Up	\$7
Americano	\$3.50   \$4.50	Beet, carrot, apple, and lemon	
Cappuccino	\$4.50   \$5	Spicy Carrot Ginger	\$7
Latte	\$4.50   \$5	Carrots, ginger, and orange	
Chai Latte, Matcha Latte, Mocha Latte	\$5   \$6	MORNING MING	L E
Assorted Teas	\$3	Bloody Mary	\$14
Alternative Milk	\$.50	Vodka, house made spicy bloody mary mix	
, o. many o with		Espressotini Vodka, fresh espresso, coffee liquor, vanilla liq	\$1 <sub>0</sub>
		Mimosas / Bellinis Champagne, fruit juice blends	\$12

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café & bar

ALL DAY EATS | 12p-9p

S A L A D S		S A N D W I C H E S	
Classic Caesar Salad	\$12	SERVED WITH ONE SIDE	
Romaine lettuce, shaved parmesan		Salmon BLT Sandwich	\$22
cheese, garlic croutons, cracked black pepper with caesar dressing		Blackened salmon, lettuce, tomato, lemon aioli, turkey bacon, on grilled	
Greek Salad	\$15	sourdough	
Brooklyn local lettuce, cucumbers, cherry heirloom tomatoes, red		Lobster Grilled Cheese	\$24
onions, kalamata olives, feta cheese with red wine vinaigrette		Grilled muenster & cheddar cheese, stuffed with garlic butter lobster meat,	
		on grilled sourdough. Served with tomato basil soup	
Protein Add Ons		Tomato busii soup	
Grilled Chicken   \$6 Grilled Shrimp   \$8			
Grilled Salmon   \$8		M A I N S	
BURGERS & WI	N G S	Ital Pasta	\$26
SERVED WITH FRIES		Penne pasta, vegan sausage, bell pepper, spinach, cherry tomatoes, vegan	
Classic Beef	\$16	parmesan cheese	
Double smashed burger patty topped with cheddar & mozzarella cheese,		Jerk Lamb Chops	\$36
lettuce, tomato, grilled onion and pickles on a toasted brioche bun		Marinated jerk lamb chops with scotch	
· / / / / / / / / / / / / / / / / / / /		bonnet bbq sauce served with garlic mash potatoes and sautéed spinach	
Veggie	\$16		\$32
Impossible patty with vegan mozzarella cheese, lettuce, tomato, red onion, and vegan mayo on a toasted brioche bun		Scotch Bonnet Fried Chicken	Ψ32
		Scotch bonnet honey thyme drizzle served with a kachumbari salad	
Grilled Chicken	\$16	served will a kachamban salad	
Grilled chicken breast marinated in spices topped with a grilled pineapple,		SIDES	
arugula, tomato and jerk bbq sauce on a toasted brioche bun		French Fries	\$8
rousied britaine bail		Sweet Potato Fries	\$8
8 Crispy Golden Wings	\$16	Side Garden Salad	\$8
Choice of sauce: hot honey, lemon pepper wet, buffalo or mild		Yucca Fries	\$10
		K I D S	
		SERVED WITH FRENCH FRIES	
		Chicken Strips	\$10
		Burger	\$10
		Grilled Cheese	\$10

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#### CATALYSTS

#### C O C K T A I L S \$18

#### Closing Argument

Mezcal, Genepy, Luxardo Maraschino, Liqueur, Lime Juice

#### Between the Sheets

Dark Rum, Cognac, Grand Marnier, Lemon Juice

#### Weary Traveler

Bourbon Whiskey, Amaro Di Angostura, Suze, Lillet Blanc

#### Keap In Touch

Reposado Tequila, pineapple liqueur, fresh lime, cinnamon

#### Indigo Gimlet

Empress Gin, lavender, lime juice, foam

#### Late Checkout

Vodka, Allspice dram, passionfruit liqueur, lemon juice, foam

#### WINF

Malbec   Vice	\$20 / \$10
Pinot Noir   Vice	\$18 / \$100
Cabernet Sauvingnon   Vice	\$18 / \$100
Sauvingnon Blanc   Vice	\$18 / \$100
Chardonnay   Vice	\$18 / \$10
Orange Wine   Vice	\$20 /\$100
Prosecco   Benvolio	\$16 /\$70

#### BEER

Brooklyn Lager Coney Island Pilsner Coney Island I.P.A. Modelo N/A Beer

IT IS OUR BELIEF THAT IT IS 5 O'CLOCK SOMEWHERE.

PLEASE NOTE THAT AN AUTOMATIC 22% SERVICE CHARGE WILL BE INCLUDED FOR YOUR CONVENIENCE