

# VINOTECA POMPETTE

## FOOD

## BRUNCH | LUNCH

### BREAKFAST

<b>EGG BENEDICT BRIOCHE</b> Poached Egg, Spinach, Hollandaise	
• <b>Vegetarian</b> - Sauted Mushroom	18
• <b>Salmon</b> - Gravlax	19
• <b>Bacon</b>	19
<b>BREAKFAST SANDWICH</b>	12
Pork Fennel Sausage, Gruyère Cheese, Curried Omelette, Bacon Jam	
<b>AVOCADO TOAST</b> Curried Mayonnaise, Sourdough, Pumpkin Seeds	
• <b>Poached Eggs</b>	17
• <b>Bacon</b>	19
• <b>Salmon gravlax</b>	19
Gluten Free Option +5	
<b>PANCAKE</b>	
• <b>Caramel</b> - Salted Caramel, Vanilla, Mascarpone Cream	17
• <b>Tiramisu</b> - Coffee, Mascarpone	19
• <b>Bacon</b> - Maple Syrup	19

### SALAD

<b>BEANS AND GRAINS</b>	12
Seeds, Greens, Feta Cheese	
<b>GEM LETTUCE, CHEESE</b>	12
Dijon & Maple Syrup Dressing, Garlic Sourdough Croutons	
<b>CHICKEN CÉSAR SALAD</b>	18
Romaine, Parmesan, Anchovy, Capers & Croutons, Breaded Chicken Tight	

### EXTRA

<b>POACHED EGGS BREAD</b>	6
<b>BACON</b>	8
<b>SALMON GRAVLAX</b>	8
<b>SOURDOUGH BREAD</b> Olive Oil & Butter	8
<b>GLUTEN FREE BREAD – 3 SLICES</b>	6
<b>FRIES</b> Housemade Ketchup, Garlic Mayonnaise	10

### SANDWICH

<b>MAITAKE BRIOCHE BUN</b>	24
Fried Maitake, Pompette BBQ Sauce, Pickled Red Cabbage	
<b>Fries or Salad</b>	
Gluten Free Option +5	
<b>PULLED PORK BRIOCHE BUN</b>	25
24hrs Braised Porc Shoulder, Pompette BBQ Sauce, Pickled Red Cabbage	
<b>Fries or Salad</b>	
Gluten Free Option +5	
<b>BURGER STEAK AU POIVRE</b>	28
Beef Patty, Green Peppercorn, Gruyere, Shallot, Brioche Bun	
<b>Fries or Salad</b>	
Gluten Free Option +5	

### PASTA

<b>PAPPARDELLE AL RAGU</b>	29
Venitian Duck Confit Ragu, Parmigiano Gluten Free Option +5	
<b>PARISIAN GNOCCHI GORGONZOLA</b>	27
Gorgonzola Creamy Sauce	
<b>CAVATELLI OF THE MOMENT</b>	26

### STEAK

<b>STEAK FRITES BEURRE CAFE DE PARIS</b>	49
Beurre Café de Paris, Salad	

### DESSERT

<b>VANILLA SOFT SERVE</b>	7
• Honey, Olive Oil, Fennel Pollen • Affogato	

# VINOTECA POMPETTE

## DRINKS

## CAFÉ | LUNCH

### COCKTAILS

**MIMOSA 5OZ** 13  
A classic Mimosa with orange blossom for a delicate floral twist.  
*Prosecco, Orange Juice, Orange Blossom*

**HUGO SPRITZ 5OZ** 17  
Crisp Prosecco, elderflower, and mint, a refreshing and fragrant spritz.  
*St-Germain, Prosecco*

**NITRO CAFE CORETTO 4OZ** 16  
Italian Version of Espresso Martini  
*Grappa, Cold Brew, Italian Amaro, Espresso Syrup, Parmesan Umami*

**ARANCIATA NEGRONI 3OZ** 17  
A citrusy Negroni with house-distilled orange peel for extra depth.  
*Gin, Orange Essence, Campari, Vermouth, Orange Blossom*

**RHUM HIGBALL 6OZ** 16  
A Low LBV Mojito-inspired highball—minty, effervescent, and refreshing.  
*Rhum, Lime, Mint, Water, Carbonated*

**BELL PEPPER PUNCH 4OZ** 17  
A clarified cocktail with smoky depth and a silky texture.  
*BBQ Roasted Bell Peppers, Grappa, Mezcal, Chili, Lemon, Clarified with Milk*

### BEERS

**ON DRAFT 10OZ** 9  
Burdock x Pompette - Spaltz - Alsatian Pils

### NON-ALCOHOLIC

#### COCKTAIL AND BEER

SPRITZ-ISH SODA 0.5% 10

**MILK PUNCH COCKTAIL 5OZ** 17  
*Grapefruit, Cardamom, Lemon, Earl Grey, Clarified with Milk*

BEER PARTAKE BREWING IPA 7

### COFFEE

ESPRESSO 4

AMERICANO 4.5

CORTADO 5

CAPPUCCINO 5.6

LATTE 6.2

MACCHIATO 5

### TEA

TEA 5

MATCHA/HOJICHA 6.2

TEA LATTE 6.5

LONDON FOG 6.5

### OTHERS

HOT CHOCOLATE 5.5

MOCHA 6.5

DIRTY CHAI 7

### ADD-ON

EXTRA ICE 1

EXTRA SHOT OF ESPRESSO 2.25

VANILLA SYRUP 1

OAT MILK 1

#### FRUIT JUICES AND SODA

ORANGE JUICE 7

LAURISTA LIMONATA 8.5

LAURISTA ARANCIATA 8.5