

LIBATION brunch

\$45 per person, 2-hour limit
includes bottomless mimosas + bloody marys
a \$20 premium open bar upgrade is available
just drinking? 2-hour open bar:
mimosas and bloodys \$30 - premium \$50

got it? good. now let's brunch

the classics

THREE EGG OMELETTE

grilled bread, hash browns, mesclun greens
choice of bacon, ham, or sausage

choose **THREE** fillings:

american, cheddar, swiss, feta, goat cheese,
pepper jack, tomato, spinach, broccoli,
mushroom, onion

EGGS BENEDICT

english muffin, poached eggs, canadian bacon,
hollandaise, hash browns, mesclun greens

CRAB CAKES AND POACHED EGGS

chipotle hollandaise, hash browns,
mesclun greens

STEAK AND EGGS +6

ny strip, two eggs any style,
hash browns, mesclun greens

PANCAKES

traditional, blueberry, banana
strawberry, or chocolate chip,
choice of bacon, ham or sausage

TEXAS FRENCH TOAST

honey roasted walnuts, mixed fruit,
choice of bacon, ham or sausage

brunch favorites

CHICKEN & WAFFLES

2 pc. fried chicken,
classic belgian waffle,
served with honey tabasco
& pan gravy

HUEVOS ANTONIO

tortilla, sunny side eggs,
queso fresco, pico de gallo,
avocado, chorizo, rice and beans

ORCHARD BURGER

english muffin, american,
sunny side egg, bacon,
garlic herb fries, pickle

sandwiches + more

THE B.E.C

english muffin, scrambled eggs,
bacon, cheddar, hash browns, mesclun greens

BRUNCH BURRITO

scrambled eggs, pepper jack & cheddar,
pico de gallo, guacamole, sour cream,
hash browns, mesclun greens

SOHO WRAP

wheat wrap, egg whites, cheddar, avocado, tomato,
hash browns, mesclun greens

LIBATION BURGER

potato roll, special sauce, bacon, cheddar,
lettuce, tomato, onion, garlic herb fries, pickle

GRILLED THREE CHEESE

cheddar, gruyère, mozzarella, smoked bacon,
tomato, garlic herb fries, pickle

GRILLED CHICKEN BLT

baguette, chipotle mayo,
garlic herb fries, pickle

PENNE AL PESTO WITH GRILLED CHICKEN

asparagus, sun-dried tomatoes

PENNE POMODORO

house-made tomato sauce

COBB SALAD

chopped greens, grilled chicken, bacon,
bleu cheese crumbles, hard-boiled eggs,
tomato, avocado, house-made ranch dressing

add-ons

BACON + 4

TURKEY BACON + 5

HAM + 4

SAUSAGE + 4

TURKEY SAUSAGE + 5

TWO EGGS ANY STYLE + 6

MESCLUN GREENS + 5

MIXED FRUIT + 5

HASH BROWNS + 4

BUFFALO TATER TOTS + 7

GARLIC HERB FRIES + 7

SWEET POTATO FRIES + 7

MAC 'N CHEESE WITH BACON + 8

BACON, EGG
& CHEESE WONTONS + 8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BILLS MAY BE SPLIT IN A MAXIMUM OF TWO CREDIT CARDS

LIBATION brunch

pick your poison...

cocktails 10

ROCKAWAY LEMONADE

*berry vodka, club soda,
muddled blueberries &
blackberries, lemon juice*

APEROL SPRITZ

*prosecco & aperol,
served on the rocks
in a big ass wine glass*

IRISH COFFEE

*fresh brewed coffee,
jameson, bailey's,
whipped cream*

BELLINI

*bubbles,
organic peach purée*

BEST FRIEND

*orange vodka, redbull,
club soda, splash of
orange juice...*

a real hangover eliminator

white wine 8

SAUVIGNON BLANC

matua, new zealand

PINOT GRIGIO

danzante, italy

CHARDONNAY

edna valley, california

ROSÉ

juliette, france

red wine 8

CABERNET SAUVIGNON

william hill, california

PINOT NOIR

hangtime, california

SANGIOVESE

centine, italy

beer on tap

ask your bartender
about our seasonal selections

BUD LIGHT	6
GUINNESS	7
STELLA ARTOIS	7
MAGIC HAT	7
SHOCK TOP	7
BROOKLYN LAGER	7
GOOSE IPA	7

bottled beer

BUDWEISER	6
BUD LIGHT	6
COORS LIGHT	6
MILLER LIGHT	6
HEINEKEN	7
HEINEKEN LIGHT	7
AMSTEL LIGHT	7
CORONA	7
MAGNERS CIDER	7

GENERAL MANAGER:
WILLIAM CIVIAN



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