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# LUNCH MENU

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# NEW AMERICAN CUISINE

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## COCKTAILS 15

### SPIKED LEMONADE

Sweet tea vodka, lemonade, mint

### GREEN WITH ENVY

Cucumber vodka, Elderflower, lime

### RUBY SOHO

Watermelon vodka & juice, ginger, mint

### DOUBLE CROSSED

Bourbon, Aperol, Amara, Antica formula

### MOSCOW MULE

Vodka, ginger beer, mint

### MODERN LOVE

Empress 1908 Gin, Elderflower & lavender

### SPICY GINGER MARGARITA

Tequila blanco, ginger liqueur, pineapple, cilantro, jalapeno, lime

### CEBU SHANDY

Schofferhofer, elderflower, grapefruit vodka

### FROSÉ

Special house recipe

## WINES

### WHITES

PINOT GRIGIO 13/49

SAUVIGNON BLANC 13/49

CHARDONNAY 12/46

RIESLING 13/49

ALBARINO 14/52

ROSE 13/49 PROSECCO 13/49

### REDS

CABERNET 13/49

MERLOT 12/46

MALBEC 13/49

COTES DU RHONE 14/52

PINOT NOIR 13/49

MONTEPULCIANO 13/49

## SMALL PLATES

TUNA TARTARE spicy aioli, chips 19

RISOTTO BALLS porcini mushrooms, mozzarella, arrabiata sauce 12

FLAT IRON STEAK SKEWERS spicy sauce 18

FRIED CALAMARI marinara, tartar 19

PEKING DUCK SPRING ROLLS sweet, sesame sauce 17

PORK DUMPLINGS wasabi-cucumber 15

HOMEMADE RICOTTA honey, olive bread 15

ROCK SHRIMPS TEMPURA yuzu chili sauce, radishes 18

CRISPY CHICKEN WINGS honey sriracha, blue cheese 16

STEAMED BUNS short rib, spicy aioli 15

JUMBO LUMP CRAB CAKE tartar sauce 17

## SOUP & SALAD

FRENCH ONION SOUP 12

BISTRO SALAD field greens, crispy shallots, goat cheese, mustard vinaigrette 12

BIBB LETTUCE SALAD avocado, bacon, blue cheese dressing 16

CAESAR SALAD Tuscan greens, croutons, radish, parmesan 14

ADD: chicken 7 steak 9 shrimp 10 salmon 15

## CAULIFLOWER FLATBREAD PIZZA

BABY CLAM (GF) broccoli rabe, creamy parmesan, chili peppers 18

CLASSIC MARGARITA (GF) tomato, mozzarella, basil 12

## SANDWICHES

CEBU BURGER Pat LaFrieda, double patty, American cheese, pickle, bibb lettuce, tomato, special sauce, potato bun, fries 20

BEYOND BURGER (PLANT BASED)

vegan aioli, sweet potato fries

FRIED CHICKEN pickles, slaw, bib lettuce, tomato, spicy aioli, fries 16

CRISPY COD slaw, bib lettuce, tartar sauce, fries 17

## PASTA

RIGATONI A LA VODKA 18

with shrimp 27 - with chicken 24

LINGUINI broccoli rabe, clams, olive oil, garlic, chili peppers 25

SHORT RIB RAGU rigatoni, ricotta 26

TORTELLINI peas, pesto, parmesan, cream 24

*Gluten free pasta & rolls are available upon request*

## BIG PLATES

CRISPY FISH & CHIPS tartar sauce 24

PAN SEARED NORWEGIAN SALMON

Potato pave, Yuzu beurre blanc sauce, poached asparagus 34

ROASTED ORGANIC CHICKEN

Truffle au jus, sorrel, mushrooms, garlic mashed potatoes, cipolini onions 32

14OZ NY STEAK

fries, peppercorn sauce 39



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## SIDES FRENCH FRIES 9 | SWEET POTATO FRIES 10 | TRUFFLE FRIES 12

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Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish, may increase your chances of food-borne illness. 20% gratuity will be put on parties of 6 or more. Due to the high cost of credit card fees, there will be a charge of 3.9% on all credit card purchases.