

Cocktails

Hibiscus by the Poolside Contratto, hibiscus, orange zest, rose water, brut	11
Bitter Rivals organic gin, lemon- lime shrub, mint, cucumber, seltzer	12
Beet Margarita tequila, fresh pressed beets, curacao, honey, lemon	11
Permanent Staycation tequila, grapefruit, lime, rosemary, salt, seltzer	10
We're All Mad Here Four Roses bourbon, strawberry, ginger, lemon, iced tea	11
Bangin' Blueberry Thyme Lemonade PITCHER Prairie organic vodka, blueberry thyme lemonade	36 (serves 4)
Watermelon Mojito PITCHER rum, watermelon, lime, mint, sugar, seltzer	36 (serves 4)

NAIVE

Coffee & Special-teas

2% milk | *Oat milk +1 | *Macadamia Nut milk +1 | CBD oil +2

Quills espresso (double)	3
Counter Culture coffee	3
TeaForte	5
cortado	3-5
latte/ cappuccino	4-5
americano	3-5

24K Golden Latte espresso, turmeric, ginger, cinnamon, maple, pollen, choice of milk*	7
Strawberry Ginger Matcha Latte choice of milk*	8
Espresso Fizz tonic water, orange bitters	5
Salted Almond Cold Brew almond whip	6
Chai Tea Latte Dona Brooklyn Chai, choice of milk* Make it dirty +1	6
Blue Dream Latte butterfly pea flower tea, vanilla, choice of milk*, CBD oil	8
Naked Lunch fresh mint tea, orange blossom, honey, CBD oil	7

Sans Booze

Blueberry Thyme Lemonade	5
Turmeric Mule Modica superfood mix, seltzer	5
Elixir Kombucha ask your server about today's flavor	7
Mint Cucumber Shrub Spritzer	6
Grapefruit Rosemary Soda	5

Wine

glass | bottle

- Sparkles -

Cremant de Limoux	France Domaine Collin Brut	10 35
Garden Spritz	Argentina Chandon sparkling wine	11 42
Splash!	France Chateau Barouillet sparkling wine	40

- Rosé -

Bourgogne	Burgundy, France Domaine Céline & Frédéric Gueguen dry rose	12 48
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- White -

Tokaj Furmint	Hungary Evolucio Tokaj Muscat	8 25
Moscato d' Asti	Italy Elio Perrone Moscato	8 25
Bourgogne	Burgundy, France Domaine Céline & Frédéric Gueguen Chardonnay	12 48
Gascogne Blanc	France Mary Taylor Blanc	9 27

- Red -

Roter Multschak	Austria Meinklang chilled red	12 48
850 Douro	Portugal 850 red blend	8 25
Le Ronsay	Burgundy, France Jean-Paul Brun Beaujolais	12 44
Rosso	Tuscany, Italy Avignonesi Sangiovesi	14 50
Da Di Rosso	Tuscany, Italy Avignonesi Tuscan red	14 50
Toscana Desiderio	Tuscany, Italy Avignonesi Merlot	60
Natural Mendoza	Mendoza, Argentina Tikal Malbec Syrah	12 44

NAIVE

Brews

Bean Blossom Hard Cider Cider 8.3% ABV 500 ml Oliver Winery Bloomington, IN	9	Gravely La Bamba American Lager 5% ABV 12 oz Gravely Louisville, KY	7
Cidergeist Swizzle Lemongrass & Ginger Cider 5% ABV 7 oz Rhinegeist Cincinnati, OH	7	Rhinegeist Truth IPA 7.2% ABV 12 oz Rhinegeist Cincinnati, OH	7
Gravely Debaser New England IPA 7% ABV 12 oz Gravely Louisville, KY	7	Upland Wheat Ale Belgian Wit 4.7% ABV 12 oz Upland Brewing Co. Bloomington, IN	6
Gravely Power Chord IPA 7.2% ABV 12 oz Gravely Louisville, KY	7	Little Kings Agave & Lime Ale 4.5% ABV 7 oz Cincinnati Brewing Co Cincinnati, OH	3-5

While we do our best to accommodate allergies, all other modifications and substitutions are politely decline to keep the integrity of our seasonal menu items and our kitchen running at its highest efficiency!

Starters

Goddess Salad ^{GF DF} shaved cabbage, shaved asparagus, pickled radish, lemon breadcrumb	13
Roasted Sweet Potato ^{GF VG} parmesan, garlic tahini, mint, chive, hazelnut	11
Fingerling Hash ^{GF VG} cheddar, chickpea, togarashi, lemon, soy, fried shallot aioli <i>add sunny egg +2.5</i>	9
Pecan Pancake ^{GF VG} brown sugar butter, caramel, bourbon candied pecan	12
General Tso's Cauliflower ^{GF DF V} green bean, lime, kale, nori, puffed rice, sesame, togarashi	14
Avocado Toast ^{DF V} Grainwright sourdough, tomato chutney, hemp hearts, radish, salad	10
Blueberry Toast ^{VG} Grainwright sourdough, tarragon ricotta, berries, mint, aleppo	9

Sweets

CBD Brownie ^{GF DF V} cookie crumble	5
Rhubarb Muffin Tops ^{GF DF} pistachio, honey comb, black pepper, bee pollen	8

Entrees

Grains ^{DF V} zucchini puree, confit tomato, charred bok choy, shaved shallot, crispy chickpea	14
Gruyère Polenta ^{GF} bacon, soft boiled egg, crispy kale, aleppo, crème fraîche	13
Veg Burger ^{DF V} brioche, kewpie mayo, pickle, onion, cabbage slaw, walnut	14
Naive Burger Grainwright potato bun, Freedom Run ground lamb, apple butter, arugula, blue cheese, crispy onion, pickles	17
Vegan Breakfast Sandwich brioche, wilted kale, vegan sausage, vegan egg, fried shallot aioli	13
Bacon Breakfast Sandwich Grainwright sourdough, american cheese, scrambled egg, arugula, paprika aioli	12
Sausage Breakfast Sandwich Grainwright potato bun, chili lime goat cheese, scrambled egg apple butter, arugula	12

Add Ons

sweet potato fries simple salad seasonal vegetables
two sunny eggs bacon sausage vegan sausage sweet chili tofu avocado chicken salmon vegan eggs

*Consuming raw or undercooked meats, may increase your risk of foodborne illness

We cater to all diets:

Dairy Free ^{DF} | Gluten Free ^{GF} | Vegan ^V | Vegetarian ^{VG} |
Pescatarian ^P

A note from our staff:

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substitutions and modifications are politely declined