

HOUSEMADE GRANOLA | \$10 GF
pannacotta, mixed berries

BANANA BREAD | \$5 GF
made in house

HOTCAKE | \$12 GF
mascarpone, lemon zest, maple syrup, mixed berries, pistachio

SMASHED AVOCADO | \$12
marinated feta, zaatar, pistachio, parsley, lemon zest

add + poached egg \$3

HARISSA FOLDED EGGS | \$13 GF
brussel sprouts, bell peppers, basil avocado

add + sourdough toast \$1

BAKED EGGS | \$12
two eggs, tomato sugo, halloumi, parsley, toasted baguette

BRUNCH ROLL | \$10
fried egg, pork sausage patty, cheddar, house made chilli jam, aioli

CRISPY CHICKEN SANDWICH | \$16
fried chicken, lettuce, herb aioli, house seasoning, brioche bun w/ fries

BOWL OF FRIES | \$7
served with house seasoning + ketchup

SONNYBOY

65
Livington
Street
New York

open 7 days
www.sonnyboynyc.com
@sonnyboy_nyc

OPENING FOR DINNER FEBRUARY 15

SALMON SALAD | \$15 GF
mixed tomato, bell peppers, radicchio, orange tuscan kale, parsley, lemon vinaigrette

CHOP SALAD | \$12 GF
tuscan kale, romaine, pecorino, lemon zest, gluten free breadcrumb, oregano, avocado

add + poached egg \$3

GREEN BOWL | \$13
salsa verde, israeli couscous, quinoa, sugar snap peas, tomatoes, pomegranate dressing

RED+GREEN SALAD | \$13 GF
radicchio + tuscan kale mix, tomatoes, mint pistachios, spicy dressing, lime

ADD ONS

poached egg | \$3 chicken breast, halloumi | \$5
bacon, mushrooms, avocado | \$4
roast trout | \$6

COCKTAILS

BUT, FIRST COFFEE | \$13
tromba blanco tequila, del maguey vida mezcal, saline, our cold brew

ALL DAY MARY | \$13
four pillars gin, spicyboy mary blend, custom spice

DOWNTOWN DAISY | \$13
bulleit bourbon, umeshu, pomegranate two ways, lemon, soda

BIG DADDY | \$13
amontillado sherry, smoked pineapple, tap beer, sage

ESPRESSO MARTINI | \$13
mr black coffee liqueur, vodka, espresso

MIMOSA | \$10

COFFEE+TEA

drip 3 espresso 3 americano 3 macchiato 3.5 cortado 3.5 flat white 4 cappuccino 4 latte 4.50 cold brew 4 mocha 5 matcha latte 5 iced matcha 5 golden latte 5 chai 5 hot chocolate 5

milk alternatives
almond, soy, oat + .50

english breakfast, tangerine ginger
jasmine green | 4



non alcoholic beverages

orange juice | \$6
grapefruit juice | \$6
limonata | \$5
sparkling water | \$4
ginger beer | \$5
iced tangerine ginger tea | \$ 4
iced black tea | \$ 4

draft beers + cider

NARRAGANSETT | \$6
lager

THE BRONX BREWERY | \$7
american pale ale

FIVE BOROUGHS BREWING CO. | \$7
tiny juice ipa

BRAVEN BREWING COMPANY | \$8
bushwick pilsner

AUSTIN | \$7
dry cider

sparkling

PROSECCO DELLA CONTESSA
vento, italy | \$11, \$44

DELINQUENTE tuff nutt, riverland,
australia | \$50

MEINKLANG österreich frizzante rosé,
burgenland, austria | \$40

white

POINT ORMUND marsanne/rousanne,
upper goulburn, australia | \$12, \$48

JO LANDRON domaine de la louvetrie,
muscadet, loire valley, france | \$12, \$48

THE HERMIT RAM sauvignon blanc
(skin contact), canterbury,
new zealand | \$56

FOLIAS DE BACO douro moscatel
galego, douro valley, portugal | \$40

WALSH + SONS semillon/chardonnay,
margaret river, australia | \$60

SÉBASTIEN BRUNET vouvray, loire
valley, france | \$64

FREDERIC GESCHICKT, pinot vin
d'alsace white, alsace, france | \$62

ARTUR TOIFL kremstal dac grüner
veltliner, kremstal, austria | \$44

red

BEN HAINES pinot noir, yarra valley,
australia | \$14, \$56

LAURENT CAZOTTES marcotte rouge,
tarn, france | \$13, \$52

BRASH HIGGINS cabernet franc,
mclaren vale, australia | \$65

KOERNER the blend, clare valley,
australia | \$65

CAMARDA terre siciliane, nerello
mascalese, sicily, italy | \$54

RONSEL DO SIL ribeira sacra mencia
vel'uveyra, ribeira sacra, spain | \$58

VIETTI langhe nebbiolo perbacco,
piedmont, italy | \$68

DOMAINE GUILLOT-BROUX
bourgogne gamay marisa, bourgogne,
france | \$60



