

ALL-DAY FOOD



Available weekdays, open to close; weekends after 3 pm

SNACKS

Castelvetrano Olives ♦ 5

citrus, garlic, herbs, chile, fennel (VG, GF)

Tots

Plain Jane served with ketchup & mayo (V, GF) ♦ 6

Umami bonito, smoky mayo, bulldog sauce, scallions (GF) ♦ 10

Polenta pimento cheese, side of pickles (V, GF) ♦ 10

THICK-ASS TOAST

Avocado ♦ 10

furikake, radish, pickles, crunchy shallots (V)

Tomato ♦ 11

heirloom tomatoes, ricotta, saba (V)

Tuna ♦ 12

tuna salad, romesco, pickled onion

Add Poached Egg ♦ 2

- **V** = vegetarian; **VG** = vegan; **GF** = gluten-free
- Consuming raw or undercooked seafood, shellfish, meat, eggs, or unpasteurized milk may increase your risk of foodborne illness.

SALADS

Simple Green Salad ♦ 10

arugula, shaved market vegetables, lemon vinaigrette (VG, GF)

Shredded Salad ♦ 14

iceberg, cabbage, carrot, cucumber, japanese steakhouse dressing, tsukune

PLATES

North Light Burger ♦ 11

American cheese, lettuce, onion, tomato, not-so-secret sauce, potato bun, side of mixed greens

Farm Sandwich ♦ 12

roasted pepper, cucumber, tomato, avocado, giardiniera relish, ricotta, ciabatta, side of mixed greens (V)

BLAT Sandwich ♦ 13

bacon, lettuce, avocado, heirloom tomato, mayo, ciabatta, side of mixed greens

Roasted Pork Collar ♦ 18

creamy polenta, caramelized fennel, salsa verde (GF)

SWEETS

Warm Chocolate Chip Cookies ♦ 7

with pecan milk (V)

WINE

Take wine or beer home at 20% off list price!

BUBBLES

Lambrusco Cleto Chiarli, Italy, NV ♦ 12 / 48

Cava Brut Conquilla, Catalonia, NV ♦ 12 / 48

WHITE

Sauvignon Blanc Terres Blondes, France, 2017 ♦ 11 / 37

Moschofilero Troupis, Greece, 2016 ♦ 11 / 37

Grillo / Catarratto Mortellito, Sicily, 2017 ♦ 13 / 52

ROSÉ

Blaufränkisch Lightwell Survey, Shenandoah V, 2018 ♦ 12 / 48

Garnacha Zestos, Spain, 2018 ♦ 10 / 35

RED

Syrah / Grenache Milou, France, 2018 ♦ 11 / 37

Pinot Noir Prisma, Chile, 2017 ♦ 12 / 48

Cannonau Mura Cortes, Italy, 2017 ♦ 13 / 52

Tempranillo Azul y Garanza, Spain, 2018 ♦ 11 / 50 (LITER)

BEER

Temescal Brewing Draft, 13 oz ♦ 6

Rotating Cans ♦ 7

Fort Point, 12 oz

Sunshine Sour ♦ 9

Almanac, 16 oz can

Hell or High Watermelon ♦ 7

21st Amendment, 12 oz can

Mighty Dry Cider ♦ 8

Golden State, 16 oz can

SOFT

Ginger Mint Lemonade ♦ 6

Sage Hibiscus Limeade ♦ 6

Lavender Matcha Soda ♦ 6

Mexican Coke ♦ 4

Topo Chico ♦ 3

Egg Cream Soda ♦ 5

chocolate or vanilla

DAY DRINKING



Mimosa ♦ 8 / **Carafe for Two** ♦ 13

Aperol Spritz ♦ 11

Sangria Fresca ♦ 10

red & white wines, rum, berries, citrus

Bucks & Mules ♦ 11

*choice of bourbon, rum, vodka, or jalapeño-infused vodka,
with house ginger, lime, soda*

Bloody Mary ♦ 10

house mix, vodka or tequila, optional w/ jalapeño-infused spirit

Salers Delight ♦ 11

French Aperitif, lemon, demerara, bubbles, orange, thyme

Flowers for Algernon ♦ 12

gin, lavender, grapefruit, lemon, rosewater

Tequila Turner ♦ 12

tequila, lime, hibiscus, jalapeno, sage, bubbles

Last Mistake ♦ 13

mezcal, Chateau aloe, Aperol, ginger, lemon, soda

CAFÉ



Telegraph House Drip ♦ 3

Nitro Coffee ♦ 5

Caffé Freddo ♦ 6

Iced Latte ♦ 5

add chocolate, vanilla, or lavender syrup ♦ .50

Single-Origin Pourover ♦ 5

Iced Cold Brew ♦ 5

Turkish Coffee ♦ 6

Iced Matcha Latte ♦ 6

WINE

Take wine or beer home at 20% off list price!

BUBBLES **Lambrusco** Cleto Chiarli, Italy, NV ♦ 12 / 48
Cava Brut Conquilla, Catalonia, NV ♦ 12 / 48

WHITE **Sauvignon Blanc** Terres Blondes, France, 2017 ♦ 11 / 37
Moschofilero Troupis, Greece, 2016 ♦ 11 / 37
Grillo / Catarratto Mortellito, Sicily, 2017 ♦ 13 / 52

ROSÉ **Blaufränkisch** Lightwell Survey, Shenandoah V, 2018 ♦ 12 / 48
Garnacha Zestos, Spain, 2018 ♦ 10 / 35

RED **Syrah / Grenache** Milou, France, 2018 ♦ 11 / 37
Pinot Noir Prisma, Chile, 2017 ♦ 12 / 48
Cannonau Mura Cortes, Italy, 2017 ♦ 13 / 52
Tempranillo Azul y Garanza, Spain, 2018 ♦ 11 / 50 (LITER)

BEER

Temescal Brewing Draft, 13 oz ♦ 6

Rotating Cans ♦ 7
Fort Point, 12 oz

Sunshine Sour ♦ 9
Almanac, 16 oz can

Hell or High Watermelon ♦ 7
21st Amendment, 12 oz can

Mighty Dry Cider ♦ 8
Golden State, 16 oz can

SOFT

Ginger Mint Lemonade ♦ 6

Sage Hibiscus Limeade ♦ 6

Lavender Matcha Soda ♦ 6

Mexican Coke ♦ 4

Topo Chico ♦ 3

Egg Cream Soda ♦ 5
chocolate or vanilla

COCKTAILS



[LIGHT & REFRESHING]

Sangria Fresca ♦ 10
red & white wines, rum, berries, citrus

Salers Delight ♦ 11
French Aperitif, lemon, demerara, bubbles, orange, thyme

Flowers for Algernon ♦ 12
gin, lavender, grapefruit, lemon, rosewater

Tequila Turner ♦ 12
tequila, lime, hibiscus, jalapeno, sage, bubbles

Fox Force Five ♦ 13
rums (overproof, aged, pineapple), falernum, lime, mint, bitters

Last Mistake ♦ 13
Vida mezcal, Chateau aloe, Aperol, ginger, lemon, soda

[BIG & BOOZY]

Woodford Old Fashioned ♦ 12
bourbon, pamplemousse, bitters

Coconut Cane Negroni ♦ 12
cane spirits, coconut-washed Campari, vermouths

Black Widow ♦ 13
mezcal, coffee, vermouths

[HAPPY MEALS]

Tecate & shot of tequila ♦ 7

Temescal Brewing draft beer & shot of bourbon ♦ 8

WEEKEND BRUNCH

Available Saturday & Sunday, 9am to 3pm

Egg & Cheese Sandwich ♦ 9

scrambled eggs, chives, cheddar, sriracha mayo, potato roll,
served with tots (v)

Bacon, Egg & Cheese Sandwich ♦ 10

bacon, fried egg, cheddar, chili ketchup, potato roll, served with tots

Overnight Barley ♦ 9

almond milk, berries, coconut, maple (VG, GF)

The Basic ♦ 12

bacon, scrambled eggs, tots, thick toast

Avocado Toast ♦ 10

furikake, radish, pickles, crunchy shallots (v)

Tomato Toast ♦ 11

heirloom tomatoes, ricotta, saba (v)

French Toast ♦ 11

roasted peaches, whipped crème fraîche, maple (v)

Simple Green Salad ♦ 10

arugula, shaved market vegetables, lemon vinaigrette (VG, GF)

North Light Burger ♦ 11

American cheese, lettuce, onion, tomato, not-so-secret sauce,
potato bun, side of tots

add poached egg ♦ 2

HAPPY HOUR

3 to 6pm on weekdays



PLATES

Castelvetrano Olives ♦ 4

citrus, garlic, herbs, chile, fennel (VG, GF)

Tots ♦ 5

served with ketchup & mayo (v, GF)

Simple Green Salad ♦ 9

arugula, shaved market vegetables, lemon vinaigrette (VG, GF)

North Light Burger ♦ 9

American cheese, lettuce, onion, tomato, not-so-secret sauce

COCKTAILS ♦ \$8

Kicking Mule ♦ lightly infused jalapeno vodka, lime, ginger, soda

Southside ♦ London dry gin, lemon, demerara, mint

Daquiri ♦ rum, lime, demerara, angostura bitters

Hornet's Ankles ♦ tequila, lime, clover honey

Whiskey Sour ♦ bourbon, citrus, sugar, egg white, aromatic bitters

WIFI

network ♦ North Light

password ♦ pattismith

No computers after dark, please