

COVINA

BAR • RESTAURANT • CAFE

SHARE

BURRATA & HEIRLOOM TOMATOES 19

CHARRED EGGPLANT PUREE, AGED BALSAMIC, TORN HERBS

AVOCADO TOAST 11

WHEAT BREAD, ALEPPO PEPPER, LEMON, CALIFORNIA OLIVE OIL, SEEDS & SPROUTS, BASIL

HUNGARIAN POTATO FRY BREAD 21

SMOKED SALMON, AVOCADO, SCRAMBLED EGGS, CRISPY CAPERS, HERBS, LEMON CREME FRAICHE

CHEF ANNISHA'S SUMMER "CEVICHE"* 17

SPICY MEXICAN COCTEL OF SHRIMP, SCALLOPS, OCTOPUS, AVOCADO, JALAPENO, TOMATO

MEATBALLS 14

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

ITALIAN DONUTS 12

WHIPPED RICOTTA, SEASONAL JAM

PASTRIES

INDIVIDUAL 4 TODAY'S SELECTION 12

GREENS

MARKET GREENS 16

ENDIVE, RADICCHIO, FRISEE, KALE, PISTACHIOS, PEARS, CIDER-TARRAGON VINAIGRETTE

WOOD GRILLED CHICKEN SALAD 22

MIXED GREENS, AVOCADO, BLUE CHEESE, PARMESAN, GREEN & RED ONION, NUESKE'S SMOKED BACON, TOMATO, SWEET & SPICY DRESSING

COVINA CAESAR 18

WHOLE ROMAINE LEAVES, PARMESAN, CAESAR DRESSING, ANCHOVY, GRILLED CROUTONS

ADD ON WOOD GRILLED

SALMON +9 CHICKEN +6 STEAK +12

BRUNCH

MORNING YOGURT BOWL 12

LOW FAT GREEK YOGURT, LOCAL HONEY, SEASONAL FRUITS AND BERRIES, HOMEMADE GRANOLA

LEMON & RICOTTA PANCAKES 14

LEMON CURD, FRESH BERRIES & VERMONT MAPLE SYRUP

CALIFORNIA FRITTATA 15

EGG WHITES, BABY SPINACH, GOAT AND FETA CHEESE, AVOCADO, TOMATO, BASIL, SERVED WITH HOME FRIES AND GREENS

COVINA OMELETTE 15

ROASTED MUSHROOMS, TRUFFLED PECORINO, CHEDDAR, CHIVES AND SEA SALT, SERVED WITH HOME FRIES AND GREENS

SHAKSHUKA EGG CAST IRON SKILLET 16

SPICED TOMATO SAUCE, CHARRED RAMP YOGURT, HERB CHUTNEY, FETA CHEESE, ZUCCHINI, MUSHROOMS

EGGS, YOUR WAY 12

2 EGGS ANY STYLE, TOAST, GREENS

QUICHE LORRAINE 12

LEEK, NUESKE'S BACON, GRUYERE, GREENS

SANDWICHES

GRILLED CHEESE & CURRIED TOMATO SOUP 24

AGED CHEDDAR, FONTINA, MUENSTER, FRIES

SMOKED WAGYU BRISKET SANDWICH 26

SAUERKRAUT, APPENZELLER CHEESE, THOUSAND ISLAND DRESSING, MARBLED RYE, FRIES

COVINA BURGER 24

WAGYU & GROUND CHUCK, AMERICAN CHEESE, DASHI PICKLE, SPECIAL SAUCE & FRIES

+2 EGG

PIZZA

MARGHERITA 24

HOUSE FIOR DI LATTE, MOZZARELLA, TOMATO, BASIL

SPICY HONEY 26

SOPPRESSATA, PROVOLONE BÉCHAMEL, HOUSE FIOR DI LATTE, MOZZARELLA, SPICY HONEY, BLACK PEPPER

PORK CARNITAS 26

CHIHUAHUA CHEESE, RAJAS CREMA, SALSA ROJA & VERDE

+2 EGG

SIDES

TWO EGGS, ANY STYLE 6

FRIES 8

TRUFFLE FRIES 12

PARMESAN, CRISPY HERBS

NUESKE'S BACON 7

MAPLE SAUSAGE 7

SMOKED SALMON 12

HOME FRIES 7

SIMPLE GREENS 8

TOAST 4

WHITE, WHEAT, OR RYE, SERVED WITH BUTTER & SEASONAL PRESERVES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WWW.COVINANYC.COM @COVINA_NYC #THANKSALATTE 3/17/18



COVINA



BAR • RESTAURANT • CAFE

COCKTAILS

COVINA BELLINI 16

GIFFARD CREME DE PECHE, FERRARI TRENTO
SPARKLING ROSATO, ORANGE BLOSSOM

SALTY DOG 12

GIN MARE, GRAPEFRUIT, HERB SALT RIM

DODGEBALL 12

ALLEN'S COFFEE BRANDY, CAMPARI, ORANGE JUICE

BRUNCH SHANDY 12

CAMPARI, LEMON, SIMPLE SYRUP, TANQUERAY 10,
OTHER HALF IPA

OAXACAN PEP TALK 14

ANCHO REYES, ILLEGAL REPOSADO MEZCAL, COLD
BREW COFFEE, CONDENSED MILK

ESPRESSO MARTINI 14

VANILLA TITO'S VODKA, ESPRESSO, EGG, MORE VANILLA

BLOODY MARY 12

HOUSE RECIPE, CHOICE OF VODKA, GIN, MEZCAL OR
AQUAVIT

BOOK OF SPIRITS & HOUSE COCKTAILS

AVAILABLE UPON REQUEST

WINE

BY THE GLASS SPARKLING

BODEGAS NAVERAN CAVA 2015, SPAIN 14
VAL DE MER ROSÉ NON DOSAGE, FRANCE 16
PHILIPPE GONET CHAMPAGNE NV, FRANCE 30

WHITE

PINOT GRIS MACHINE BREAKER WILLAMETTE VALLEY 2015 16
GRÜNER VELTLINER WESZELI KAMPTAL 2016, AUSTRIA 16
CHENIN BLANC CHAMPALOU VOUVRAY 2016, FRANCE 16
MALVASIA BIRICHINO MONTEREY 2014, USA 14
GRECHETTO BARBERANI UMBRIA 2015, ITALY 14
CHARDONNAY HELLER ESTATES CARMEL VALLEY 2015, CA 15

ROSÉ

PUECH-HAUT LANGUEDOC 2017, FRANCE 18
AMEZTOI BASQUE COUNTRY 2014 SPAIN 16

RED

NEBBIOLO CLENDENEN FAMILY VINEYARDS 2015, CA 16
PINOT NOIR WALTER SCOTT WILLIAMETTE VALLEY 2016 20
GRENACHE-BLEND JEAN-FRANÇOIS GRAS CÔTES DU RHÔNE 2016, FR 16
CABERNET SAUV.-BLEND BARON DE BRANE MARGAUX 2013, FR 20
BARBERA DE FORVILLE PIEDMONT 2016, ITALY 14
TEMPRANILLO LOPEZ DE HEREDIA CUBILLO RIOJA 2008, SPAIN 18

SHERRY

LA CIGARRERA MANZANILLA SHERRY 9
BODEGAS GRANT LA GARROCHA OLOROSSO SHERRY 10

SAKE

HAKKAISAN HONJOZO, 15.5% NIIGATA JAPAN 11
HAKKAISAN JUNMAI GINJO, 15% NIIGATA JAPAN 13

COFFEE, TEA & JUICE

(SOURCED BY COUNTER CULTURE)

COFFEE 3

ESPRESSO 3

MACCHIATO 3.25

AMERICANO 3.25

ICED COFFEE 4

CAPPUCCINO 4

LATTE 5

FRESH SQUEEZED ORANGE JUICE 8

HARNEY & SONS TEA 5

ENGLISH BREAKFAST - CHAMOMILE - MINT VERBENA -
HOT CINNAMON SPICE - JAPANESE SENCHA

BEER DRAFT

FOLKSBIER OLD BAVARIAN LAGER, 5.9%, BROOKLYN 8
MAINE PEEPER PALE ALE, 5.5% ME 12
BOULEVARD TANK 7, 8.5% MO 10
OTHER HALF IPA, 7.1% BROOKLYN 8
BROOKLYN CIDER HOUSE HALF SOUR, 5.8% BROOKLYN 8

BOTTLES & CANS

NINE PIN SIGNATURE CIDER, 6.7%, ALBANY 12oz 9
BROOKLYN CIDER HOUSE KINDA DRY, 5.5% BROOKLYN 12OZ 9
THREES VLIET PILSNER, 5.1% BROOKLYN 16oz 10
BROOKLYN LAGER, 5.2% BROOKLYN 12oz 9
BARRIER BREWING CO MONEY IPA, 7.3% NY 16oz 10
ZERO GRAVITY CONEHEAD IPA, 5.6% VT 12oz 7
WEIHENSTEPHANER HEFEWEIZEN, 5.4% GERMANY 16.9oz 8
HALF ACRE DAISY CUTTER PALE ALE, 5.2% IL 16oz 9
SMUTTYNOSE OLD BROWN DOG, 6.7% NH 12oz 7
GUINNESS DRAUGHT NITRO CAN, 4.2% IRELAND 16oz 8
ERDINGER (NON-ALCOHOLIC) WEISSBRÄU, GERMANY 12oz 6

