

Housemade Juices

FRESH SQUEEZED JUICE (V)
freshly pressed orange
15

GOLDEN GIRL (V)
pineapple, carrot, ginger,
turmeric, lemon
15

IMMUNITY BOOSTER (V)
cucumber, celery, romaine,
zucchini, kale, spinach, apple,
lemon, ginger
15

Coffee & Tea

ESPRESSO 6

CAPPUCCINO 8

LA COLOMBE COFFEE 7

LA COLOMBE COLD BREW 7

TEA COLLECTION 8
SERVED HOT
Floral Jasmine, Citrus Earl Grey,
Chamomile Flowers, Peppermint,
Ginger Yuzu

ICED TEA 8

Specialty Cocktails

NOHO MUSE MARGARITA
Lalo Tequila, Giffard Piment
d’Espelette chile,
agave nectar, cucumber,
lime, herb salt
24

NOIR SOCIETY
El Tesoro Blanco Tequila,
Kahlúa Blonde Roast Liqueur,
La Colombe Espresso,
Madagascar Vanilla,
Apollonia spices
25

BLOODY MARY
Belvedere Vodka,
Wynn Signature Bloody
Mary Mix, Signature
Blend of Spices
25

MIMOSA
SERVED TABLESIDE
Charles Heidsieck Brut Réserve Special Edition
Select from a variety of fresh berries and seasonal fruits, muddled and strained to order,
finished with freshly squeezed orange juice.
42

Shellfish Tower

CLASSIC*
(SERVES TWO)
235

GRAND*
(SERVES FOUR)
465

oysters, clams, jumbo shrimp, king crab, Maine lobster,
grilled seafood salad, toro, and caviar

THE ONLY CAVIAR SERVICE*
Japanese milk bread, lemon crème fraîche, chives

OSCIETRA | 30g. 205 OR GOLDEN OSCIETRA | 30g. 255

(V) — VEGAN
*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

For the Table

FRESH FRUIT MEDLEY

seasonal selection
23

ACAI BOWL

gianduja, toasted almond, banana,
fig, pomegranate
23

MEZZE PLATTER

housemade pita, hummus,
red pepper almond spread, olives
29

BAGEL & SMOKED FISH PLATTER

lox, smoked trout salad, salmon roe,
traditional accoutrements
38

Soup & Salads

SOUP OF THE DAY

daily special
12

ROTISSERIE
CHICKEN COBB

Romaine, tomato, cucumber,
red onion, bacon, avocado, egg,
green goddess dressing
32

LITTLE GEM CAESAR

olive focaccia croutons,
Parmigiano-Reggiano,
roasted garlic dressing
ADD CHICKEN 12 | ADD SHRIMP 16
26

Brunch

ZERO BOND BREAKFAST

three organic eggs prepared
your way, bacon or chicken
sausage, fingerling potatoes,
sourdough toast
32

SOFT SCRAMBLE
& OSCIETRA CAVIAR

crème fraîche, chive,
shallot confit, toast
78

BREAKFAST SANDWICH

organic egg, cheddar,
thick cut bacon,
truffle aioli, arugula
31

JAPANESE MILK BREAD
FRENCH TOAST

caramelized milk chocolate,
banana caramel, pickled
cherries, candied pecan
30

CHICKEN & CROFFLES

buttermilk fried chicken,
sherry-maple syrup,
chili crisp
34

SHRIMP & GRITS

U8 blackened shrimp,
soft polenta, `nduja,
Jimmy Nardello peppers
36

HUEVOS EN SALSA VERDE

hatch chili, poached eggs,
avocado, crema,
heirloom tostada
28

CHICKEN PAILLARD

sun-dried tomato, olive,
capers, fennel, arugula,
lemon
38

KING SALMON

fregola, fava beans,
grilled artichokes,
roasted red peppers
38

ZERO BOND BURGER*

smoked bacon, Vermont cheddar,
dill pickles, barbecue mayo,
sesame bun, hand-cut fries
39

STEAK FRITES*

8oz. Imperial American
Wagyu bavette, salsa verde
55

Sides

CRISPY FINGERLING POTATOES 11

CHICKEN APPLE SAUSAGE 11

BACON 11

TWO ORGANIC EGGS 12

HALF AVOCADO 9

HAND-CUT FRIES 19

TRUFFLE FRIES AVAILABLE UPON REQUEST

TOAST 5

PASTRY BASKET 12