COCKTAILS

Coconut & Date  15
- turmeric coconut cream, date cordial, orange, bacardi & anejo rum, nutmeg

Cucumber & Parsley  15
- green juice, lime, grapefruit, sage cordial, alto tequila, vida mezcal, green chartreuse, hopped grapefruit bitters

The Exchange bloody maria  13
- house made salsa verde bloody mix, with your choice of tequila or mezcal

Spritz  15
- red wine, white wine or aperol spritz

Mimosa  13
- with your choice of juice: orange, grapefruit or pineapple

Build your own mimosa’s  38
- bottle of bubbly with a carafe of orange & grapefruit juice

*grab another bottle for the table  19

FRESH

Turmeric & Pineapple  8
- honey, fresh pineapple, turmeric, bee pollen

Garden & Grapefruit  8
- lime, strawberry, fresh grapefruit & seedlip garden

BEERS

Goldstar  7
- amber lager, 4.9 abv, ISR

Tecate  5
- american style lager, 4.5 abv, MEX

Heineken  6
- pale lager, 5.0 abv, NED

Bohemia  8
- pilsner, 4.9 abv, MEX

WINES

SPARKLING

NV G.H. Mumm Grand Cordon  19
- Champagne, FRA

'18 “Pet Mex”  17
- Bichi, Tecate, MEX

ROSE

'18 Zinfandel/Carignan  14
- Las Jaras, Sebastopol, CA

'18 Grenache/Cinsault  15
- Whispering Angel, Cotes de Provence, FRA

WHITE

'18 Garnatxa Blanca  15
- Celler Frisach, Corbera d’Ebre, ESP

'18 Grecco Bianco  16
- Progetto Calcarius, Puglia, ITA

'18 Assyrtiko  14
- Mercouri Estate, Peloponnese, GRC

ORANGE

'18 Trousseau Gris  16
- Two Shepherds, Russian River Valley, CA

RED

'17 Mourvedre  15
- Tessier, El Dorado, CA

'16 Grenache/Syrah  15
- Domaine des Exsauvilles, Côtes du Rhône, FRA

'18 Cabernet Franc  16
- Lo-Pi, Santa Barbara, CA

'17 Merlot  15
- Les Têtes, Bordeaux, FRA

Build your own mimosa’s
- bottle of bubbly with a carafe of orange & grapefruit juice

*grab another bottle for the table

FRESH

Turmeric & Pineapple
- honey, fresh pineapple, turmeric, bee pollen

Garden & Grapefruit
- lime, strawberry, fresh grapefruit & seedlip garden
BRUNCH

Exchange Breakfast Spread 18
house-made labneh, hummus, avocado, tomatoes, cucumbers, feta & manoushe flatbread

Shakshuka divorciados 20
baked eggs in red & green sauce, topped with feta & served with fresh corn tortillas

Ayocote bean tlacoyo 18
urfa chili braised lamb shoulder, roasted tomato & tahini salsa, queso fresco, two eggs any way

Malawach breakfast sandwich 13
breakfast sausage, cheddar, fried egg & hot honey

Soft scrambled eggs 12
fine herbs, za’atar, pecorino & olive oil
chanterelle mushrooms +6

Kubaneh 12
yemeni breakfast bread, farmer’s cheese & seasonal preserves

Bourekas 9
ham & cheese filled puff pastry with harissa

Jerusalem bagel 7 / 14
herbed cream cheese, red onion, capers, tomato & cucumber
smoked salmon +7

Buttermilk Pancakes 13
maple syrup & seasonal preserves

Yogurt 9
topped with mixed nut & seed dukkah & seasonal fruit
local honey +1
seasonal house jam +1

SANDWICHES

served with your choice of fries or salad

Tunisian sandwich 14
tuna conserva with preserved lemon, hardboiled egg, potato, olive & harissa

Chicken schnitzel 14
panko crusted with sumac gribiche, mustard greens & za’atar

Exchange burger 18
burger with brown butter, american cheese, lettuce & griddled onion

SALADS

Falafel salad 15
chive & mushroom falafel, seaweed vinaigrette, pickled shiitake, avocado & sungold tomato

Salmon salad 18
tahini, turmeric oil, lime & palm sugar vinaigrette & crispy shallots

Gem salad 13
green goddess, nut & seed dukkah, avocado & shaved cucumber