

eleven eleven

Spritz 12

APEROL bitter orange. classic

LIMONCELLO lemon. fresh and bright

CYNAR artichoke. herbal bittersweet

HUGO elderflower. sweet and refreshing

NEGRONI SBAGLIATO campari and sweet vermouth



Hair of the Dog

CLASSIC MIMOSA 9

CARAFE serves 4-6 **40**

ITALIAN ESPRESSO MARTINI 15

averna amaro, coffee liqueur, espresso

ANTIPASTI BLOODY MARY 12

peppercorn-infused vodka, olive, cheese, salame. salted rim

CALABRIAN MARGARITA 13

calabrian chili-orange infused tequila, aperol, lime juice & simple syrup

LUCAS & CLARK 16

Bulleit bottled-in-bond, brown sugar syrup, peychaud's, aztec chocolate bitters & amaro di angostura rinse



On the Wagon

AMALFI SPRITZ 12

bittersweet n/a amaro & soda

NO-MOSA 10

nozeco n/a prosecco & orange juice

HIBI-SPRITZ 12

hibiscus syrup & nozeco n/a prosecco

NOZECO SPARKLING ROSÉ 10

Caffeine



COFFEE 4

ESPRESSO 4.5

DOUBLE 7

VANILLA COLD BREW 7

CAPPUCCINO 5.5

MOCHA LATTE 6

HOT TEA 4

MAKE YOUR COFFEE "ADULT" ADD 5

baileys

nocello walnut

dumante pistachio

disaronno cherry-almond

frangelico hazelnut

Brunch Wines

6 | 9 FL OZ

LAMARCA 12

n/v, prosecco, it

BLENGIO "LA MOROSA" 12 | 17.5

n/v, moscato d'asti docg

MOËT & CHANDON 26

n/v, champagne, fr 187mL

PINE RIDGE 11 | 16

(chenin blanc/viognier) 2024, ca

RAPIDO 11 | 16

(pinot grigio) 2024, delle Venezie

KIM CRAWFORD 13 | 19

(sauvignon blanc) 2025, marlborough, nz

CHARLES & CHARLES 12 | 17.5

(rosé) 2025, columbia valley, wa



FROM THE KITCHEN



Soup & Salad

SHRIMP & CORN BISQUE 9 CREAMY TOMATO 9

MIXED FIELD GREENS 12
red onions, toasted pumpkin seeds, tomatoes, pecorino, & strawberry-champagne vinaigrette

CAESAR 12
parmesan crisp, crouton, house-made caesar dressing

STEAK SALAD 17
mixed greens, tomatoes, marinated artichokes, pepperoncini, roasted red peppers, fontina & red wine vinaigrette

ADD GRILLED CHICKEN 9 SHRIMP 10
SALMON 11 STEAK 11

Sandwiches

served with fried potatoes or creamy slaw

ELEVEN ELEVEN LOBSTER "BLT" 25

bourbon apples, lobster, thyme remoulade & arugula

ELEVEN ELEVEN BISTRO BURGER 17

half-pound burger, tillamook cheddar, remoulad, house-made pickles

ADD FRIED EGG 2

ADD THICK CUT BACON 4

GRILLED CHICKEN BREAST 16

bacon jam, lettuce, tillamook cheddar cheese & avocado crema



Plates

FRENCH TOAST 15

house-made focaccia, amaretto whipped cream, fresh berries & pure maple syrup

TUSCAN MEATLOAF 16

fried potatoes, spinach & marsala-mushroom cream sauce

VEGGIE FRITTATA 15

mushrooms, artichokes, spinach, shallots & fontina cheese served with fried potatoes

GRILLED SALMON 21

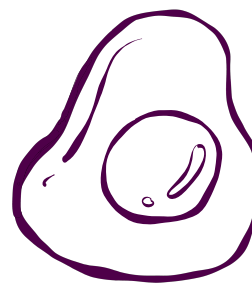
spring pea, corn, cherry tomato, spring squash & basil pesto cream

SHORT RIB HASH 20

slow-braised beef short ribs, fried potatoes, sunny side up egg

STEAK & EGGS 24

grilled 5 oz top sirloin, fried potatoes, two sunny side up eggs, red wine-mushroom demi



Shareable Bites

ANTIPASTI 24

assorted cheeses & cured meats, house-made fruit jam, nuts, pickled vegetables & crostini

ZEPPOLE 10

traditional italian doughnuts. honey drizzle

Flatbreads

POACHED PEAR & FIG 18

creme fraiche, caramelized onions, fresh basil & gorgonzola

CHICKEN & SPICY 'NDUJA SAUSAGE 17

'nduja-mascarpone cream, broccolini, shredded mozzarella & honey drizzle

MARGHERITA 15

extra virgin olive oil, fresh mozzarella, tomato, roasted garlic & fresh basil

HOUSE-MADE ITALIAN SAUSAGE & EGG 16

red sauce, fontina, peperonata, roasted garlic, fresh basil & egg

Sides

FRIED POTATOES 7

THICK CUT BACON 8

CARAMELIZED BRUSSELS SPROUTS 11

FOCCACIA TOAST 4

All parties of 8 or more are subject to an automatic 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2026.07.11