

ÍLA'S

MAKE YOURSELF AT HOME

Brunch



SHAREABLES & SALADS

Breakfast Empanadas - 16
*ham, potato, egg and cheddar
cheese, scallions, house-made hot
sauce*

Veggie Empanadas - 16
*potato, egg, cheddar cheese,
scallions, house-made hot sauce*

Churro Donuts - 12
*house made churro doughnuts served
with guajillo chocolate sauce*

Kalbi Short Rib Chilaquiles - 25
*braised short rib, house made tortilla
chips, queso oaxaca, korean style salsa,
house made kimchi, two sunny eggs*

Bread Plate - 24
*kashmiri spiced flatbread, seasonal
focaccia, rustic baguette, kabocha
squash hummus with house dukkah,
whipped goat cheese and fresno
jam, yuzu whipped butter*

Lumpia Eggrolls - 18
*confit pork cheek, pickled cabbage,
blood peach, chile agrodolce*

Little Gems - 18
*orange, pistachio, parmesan frico,
pistachio vinaigrette, mint gremolata*

Phoenician Salad - 18
*arugula and romaine, couscous, feta,
cherry tomato, cucumber, grilled
grapes, crispy chickpeas, herb
vinaigrette*

MAINS

Stuffed French Toast - 21
*cinnamon cereal crusted brioche french
toast, stuffed with ricotta & apple butter
served with an apple slaw*

Burrata Avocado Toast - 20
*fresh burrata, fresno jam, smashed
avocado, arugula salad, toasted
pinenuts, poached eggs*

Breakfast Sandwich - 20
*ham, scrambled eggs, gruyere, mustard
bechamel on a ciabatta roll, served with
house smashed potatoes*

Moroccan Benny - 21
*housemade merguez sausage patty,
harissa hollandaise, feta, arugula salad*

Duck Duck Hash - 25
*confit duck dates, sweet & kennebec
potatoes, onion, poblano, sunny egg*

Curry Melt - 20
*house curry paste, caramelized onions,
ricotta, mozzarella, scrambled eggs, on
toasted sourdough. served with house
smashed potatoes*

ILA's Burger - 25
*two house ground smash patties, hooks
cheddar, oxtail marmalade, aioli, pickle,
gem lettuce, house-cut fries, potato bun*



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SIDES

two eggs - 8
smashed potatoes - 6
side toast - 5
sausage - 5
ham - 5
hot sauce - 2

COFFEE, TEA & JUICE

Coffee - 7
medium roast black coffee
(unlimited)

Tea - 7
choice of loose leaf irish breakfast,
earl grey or green tea

Juice- 4
cranberry, orange, pineapple,
grapefruit

BRUNCH COCKTAILS

Mimosa - 12
choice of cranberry, orange, or
pineapple

Build-Your-Own Bubbly - 55
one bottle of champagne, three mini
carafes of juices & garnishes

Spritz - 17
Aperol Spritz Hugo Spritz
Limoncello Spritz Paloma Spritz

HOUSE COCKTAILS - 17

Midnight in Mumbai
diplomatico rum, bulleit bourbon,
garam masala, cardamom bitters. warm
spice, rich depth, and a touch of
smoke.

The Quinn
vusa vodka, cranberry, blood orange,
lime, triple sec. bright, citrus-
forward, with a cranberry kiss.

Ash N' Orchard
palomo espadin mezcal, apple spice,
lemon, tiki bitters. smoky, autumnal, and
subtly spiced

Ube Sour
pisco, ube, lemon, egg white.
creamy, floral, and tropical with a velvety
finish

Bolivian Refresher
singani 63, pamplemousse, honey,
thyme prosecco or sparking rose.
herbal, sparkling, and refreshingly crisp

Night at Garibaldi
g4 tequila blanco, victor noirs
everlasting spicy triple sec, lime,
strawberry, mint. zesty, fresh, and kissed
with spice



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BEERS / CIDERS / SELTZERS

DRAFT BEERS - 9

Solid Gold - Founders Lager
crisp cereal-grain body with a hint of lemon, light and highly drinkable (ABV: 4.4%)

Two-Headed Boy Pils- Burnt City
honeyed malt and mild herbaceous hops (ABV: 5.5%)

Alley Time - Spiteful Brewing
Pale Ale
refreshing and dry with bold hop flavor and aroma, easy to drink (ABV: 6%)

River Bird - Goose Island
West Coast IPA
bright citrus and pine notes, crisp and refreshing with balanced bitterness, brewed in chicago (ABV: 6.5%)

Mosh Pit Hazy - Surly Hazy IPA
juicy tropical fruit hops with an electric pineapple note, hazy but juicy (ABV: 7.2%)

Barstool Bum - Spiteful Amber
Lager
rich malt sweetness, hints of caramel, and crisp finish (ABV: 5.5%)

DOMESTICS - 7

bud light coors light
miller lite michelob ultra
miller high life yuengling

IMPORTS - 8

amstel corona
guinness corona premier
heineken modelo
heineken zero pacifico
stella artois

SELTZERS/ CIDERS - 9

nutrls eris - e-phoria
suncruisers eris- pedestrian
high noon



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WINES BY THE GLASS



SPARKLING & ROSÉ

Zardetto Long Charmat Prosecco
(Veneto, Italy) - 16

fresh, lively, apple & pear, creamy mousse, crisp finish

François Montand Blanc de Blanc Brut
(France) - 14

green apple, lemon zest, white flowers, fine bubbles

Jansz Premium Rosé
(Tasmania, Australia) - 20

wild strawberry, rose petal, citrus zest, crisp & dry

Henri Champlieu "Wild Miss" Demi-Sec
(France) - 15

lightly sweet, peach, melon, honeyed citrus, festive aperitif/dessert sparkler

STILL ROSÉ

Turley Rosé of Zinfandel
(California) - 20

watermelon, strawberry, citrus, crisp & refreshing

Mirabeau Rosé, Côtes d'Aix-en-Provence
(France) - 13

wild berries, citrus, herbs, light & elegant

WHITE WINES

Truchard Roussanne
(Carneros, Napa Valley) - 16

floral, pear, honeysuckle, tropical fruit, silky & mineral finish

Treana Sauvignon Blanc
(Central Coast, California) - 13

grapefruit, passionfruit, lime, zesty & juicy

Dows Vale do Bomfim White Blend
(Douro, Portugal) - 13

Citrus, stone fruit, herbal, clean & bright

Limestone Hill Chardonnay
(South Africa - Organic) - 14

apple, peach and lemon fruit, nutty, fruit-filled finish

RED WINES

Solar Fortune "Baya Baya" Red Blend
(Baja California, MX) - 18

blackberry, raspberry, mocha, juicy & velvety

Vasse Felix Filius Cabernet Sauvignon
(Margaret River, Australia) - 18

blackcurrant, bay leaf, subtle oak, savory finish

Catena Vista Flores Malbec 2023
(Argentina) - 18

dark fruit, violet, mocha, blackberry & spice, smooth with elegant tannins

King Estate Inscription Pinot Noir 2023
(Oregon) - 18

dark berry, cherry, cocoa, layered spice, smooth finish



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MAKE YOURSELF AT HOME
after brunch
3PM-4PM



BITES

EMPANADA DUO-17

butter chicken & corn-shishito, chimichurri ranch & mint chutney

LUMPIA EGG ROLLS - 18

confit pork cheek, pickled cabbage, chile agrodolce

Bread Plate - 24

kashmiri spiced flatbread, seasonal focaccia, rustic baguette, kabocha squash hummus with house dukkah, whipped goat cheese and fresno jam, yuzu whipped butter

LITTLE GEM SALAD - 18

orange, pistachio, parmesan frico, pistachio vinaigrette, mint gremolata

PHOENICIAN SALAD - 18

arugula and romaine, couscous, feta, cherry tomato, cucumber, grilled grapes, crispy chickpeas, herb vinaigrette

TOSCANO FLATBREAD -15

sun-kissed tomatoes, buffalo mozzarella, Calabrian chile, broccolini

HOUSE FRIES - 10

add dipping sauces

+2 each:

aioli, chimichurri ranch, mint chutney, calabrian chili aioli



* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ** Please inform your server of any allergies or dietary restrictions All parties of 5 or more are subject to auto gratuity