

ILA'S

MAKE YOURSELF AT HOME

Weekends 11am-3pm

BOTTOMLESS MIMOSAS

\$30

PER PERSON

11AM-3PM

SATURDAY
& SUNDAY

2 HOUR LIMIT

WITH PURCHASE
OF ENTREE

CHOICE OF 2:

GRAPEFRUIT
PINEAPPLE
ORANGE
CRANBERRY

SHAREABLES

CHURRO DONUTS - 12
guajillo chocolate sauce

BREAD PLATE - 22

*kashmiri spiced flatbread, focaccia,
rustic baguette, seasonal hummus,
whipped goat cheese and fresno jam,
yuzu honey butter*

BREAKFAST EMPANADAS - 17

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

PORK LUMPIA EGGROLLS - 18

*slow-braised pork cheek, pickled
cabbage, sweet and sour sauce*

FROM THE GARDEN

LITTLE GEM SALAD - 19

*orange supremes, candied pistachios,
parmesan crisp, pistachio vinaigrette,
mint gremolata*

PHOENICIAN SALAD - 22

*mixed greens, couscous, feta,
cucumbers, tomatoes, crispy chickpeas,
grilled grapes, herb vinaigrette*

PANZANELLA SALAD - 20

*toasted sourdough, burrata, heirloom
tomatoes, couscous, grilled peaches,
pickled red onion, cucumbers,
fresh herbs, red wine vinaigrette*



* 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

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HANDHELDS & CHEF'S SPECIALTIES

INDIAN STREET SANDWICH - 12

*samosa potatoes, cream cheese, red onion,
tomato, aji verde*

HOUSE CHEESEBURGER - 28

*two smash patties, hook's sharp cheddar,
oxtail marmalade, aioli, lettuce, pickle,
potato bun, fresh cut fries*

ILA'S VEGGIE BURGER - 24

*beet, lentil & oat patty, mahon cheese,
cucumber, pickled red onion, aji verde,
fresh cut fries*

LAMB BIRRIA PIEROGIES - 25

*braised lamb dumplings,
oaxacan cheese, conomme*

SWEET CORN AGNOLOTTI - 27

*pillow pasta filled with sweet corn,
cornbread foam, chili and garlic crunch,
pecorino*

BRUNCH FAVORITES

DUCK DUCK HASH - 25

*confit duck, dates,
sweet & kennebec potatoes, onion,
poblano, sunny egg*

SHORT RIB CHILAQUILES - 26

*tortilla chips, queso oxacan,
korean style salsa, house made kimchi,
two sunnyside eggs*

SIDES

two eggs - 8

fresh cut fries - 10

side toast - 5

smashed potatoes - 9

sausage - 5

hot sauce - 2

STUFFED FRENCH TOAST - 21

*cinnamon cereal crusted brioche,
stuffed with ricotta & apple butter,
apple slaw*

BURRATA AVOCADO TOAST - 20

*fresno jam, arugula salad,
toasted pinenuts, poached egg*

MOROCCAN BENNY - 21

*merguez sausage patty, feta,
poached eggs, harissa hollandaise,
arugula salad*

TEA & COFFEE SERVICE

FRESHLY BREWED COFFEE - 7

*medium roast coffee served with
cream & sugar*

LOOSE LEAF TEA PRESS - 7

your choice of:

- *irish breakfast*
- *earl grey*
- *green tea*

ILA'S

MAKE YOURSELF AT HOME

after brunch
3PM-4PM

BITES

EMPANADA DUO - 17

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

LUMPIA EGG ROLLS - 18

slow-braised pork cheek, pickled cabbage, sweet and sour sauce

BREAD PLATE - 22

kashmiri spiced flatbread, focaccia, rustic baguette, seasonal hummus, whipped goat cheese and fresno jam, yuzu whipped butter

LITTLE GEM SALAD - 19

orange supremes, candied pistachios, parmesan crisp, pistachio vinaigrette, mint gremolata

PHOENICIAN SALAD - 22

mixed greens, couscous, feta, cucumbers, tomatoes, crispy chickpeas, grilled grapes, herb vinaigrette

THREE CHEESE FLATBREAD - 16

mozzarella, ricotta, caciocavallo, pistachio pesto, arugula

HOUSE FRIES - 10

add dipping sauces

+2 each:

aioli, chimichurri ranch, mint chutney, calabrian chili aioli



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