



Starling

EATERY • COCKTAILS • WINE

BRUNCH

furikake popcorn (gf) nori, sesame, bonito	7
french fries (gf/v) 🌙 sambal aioli, curry salt	10
cilbir* (v) poached eggs, aleppo butter, roasted garlic, greek yogurt, mint	15
classic breakfast* two eggs any way, choice of sausage or pork belly, toast	14
eggs benedict* (n) poached eggs, grilled sourdough, pork belly, almonds, romesco hollandaise	20
french toast (n/v) maple syrup, mango jam, almonds, powdered sugar	15
steak and eggs* (gf) grilled skirt steak, ancho chili salsa, two eggs any way	30
avocado toast (v) grilled sourdough, scrambled eggs, sambal aioli	15
steamed pork buns spicy cucumber, pickled daikon & carrot, herbs	20
burger* fried egg, american cheese, caramelized onions, egg bun	20
balinese fried rice* (n/s) shrimp paste, chicken, crispy shallot, fried egg, cucumber, tomato	21
fried chicken sandwich (n) 🌙 turmeric, ginger, cabbage, pickled onion	18
gem lettuce salad (v) feta, mint, garlic, tomato, olives, sumac, preserved lemon	17
add grilled chicken breast (gf)	9
add grilled salmon (gf)	15
add grilled steak* (gf)	18

BRUNCH COCKTAILS

mimosa orange juice, bubbles pineapple and grapefruit available upon request	12
bloody mary with your choice of vodka, tequila, mezcal, or bourbon add a beer chaser	15 1
seasonal sangria rotating sangria, ask your server for details	13
mexican coffee tequila, coffee, licor de nixta, demerara	14

*These items are raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.

(gf) = gluten free | (n) = contains nuts | (v) = vegetarian | (s) = contains shellfish

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COCKTAILS

old fashioned 16
house spirit blend,
palm sugar, sichuan bitters

harissa margarita 15
harissa-infused tequila,
orange liqueur, lime, simple

soursop daiquiri 14
rum, soursop, palm sugar

ube cosmo 16
vodka, ube, cranberry,
orange liqueur, lime

lychee 75 15
gin, lychee, lemon, bubbles

shiso mojito 14
rum, shiso, lime, soda

kumquat sour 16
whisky, kumquat, lemon

grilled paloma 16
tequila, grilled grapefruit,
galangal, lime, soda

vietnamese coffee martini 15
vodka, espresso, sweetened
condensed milk

electric spritz 16
gin, aperol, lemon,
red bull red edition

if you like pina coladas... 16
rum, coconut, lime,
red bull yellow edition

NON-ALCOHOLIC

non-alcoholic ube cosmo 12
na spirit, ube,
cranberry, lime

non-alcoholic shiso mojito 12
shiso, lime, soda

non-alcoholic paloma 12
grilled grapefruit,
galangal, lime, soda

SAKE

Dewazakura Cherry Bouquet	Ginjo	14/35300mL
Tedorigawa Silver Mountain	Junmai	15/75720mL
Dewazakura Festival of Stars	Sparkling Ginjo	17/45300mL
Dewazakura Tenth Degree	Ginjo	17/80720mL
Shimizu no Mai Pure Snow	Junmai Nigori	17/45300mL
Shimizu no Mai Pure Dusk	Junmai Daiginjo	20/50300mL

WINE BY THE GLASS

white & sparkling

Campo Viejo, Cava Brut 10/40
Xarello, Macabeo, Parellada / Spain

Grace Vineyards "Ava" 10/40
Pinot Grigio / California

Drylands 14/56
Sauvignon Blanc / Marlborough, New Zealand

Trefethen "Eshcol" 13/52
Chardonnay / Oak Knoll, Napa, CA

Kiona Vineyards 12/48
Riesling / Red Mountain, WA

Gerard Bertrand "An 1618" 15/60
Picpoul / Pinet, Languedoc, France

Les Athlètes du Vin 15/60
Chenin Blanc / Loire, France

MacRostie Vineyards 18/72
Chardonnay / Sonoma Coast, CA

rosé

Quinta de Raza, Rosato 10/40
Vinhao, Padeiro, Espadeiro / Vinho Verde, Portugal

red

Barossa Valley Estate 10/40
Cabernet Sauvignon / Barossa Valley, Australia

Ercole 11/55 (1L)
Barbera / Monferrato, Piedmont, Italy

Alexander Valley Vineyards 15/60
Merlot / Alexander Valley, CA

DeLoach Vineyards "Heritage Reserve" 17/68
Pinot Noir / Sonoma, CA

Bodegas Callia "Bella" 12/48
Syrah, Malbec / San Juan, Argentina

Matchbook "Red Gravel" 13/52
Cabernet Sauvignon / Dunnigan Hills, CA

BEER

Modelo Especial 16oz.	Lager	6
Bauhuas Guavatron 12oz.	Guava Sour	8
Inbound Hazy Shades 16oz.	Hazy IPA	10
Pryes Miraculum 16oz.	IPA	10
Downeast Cider 12oz.	Dry Cider	10
Sapporo Premium 20oz.	Lager	12
Kirin Ichiban 22oz.	Lager	13
Bauhaus NAH Non-Alcoholic 12oz.	NA Helles	8

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