




# SINATRA SUNDAY BRUNCH

Service `til 4:30PM

## BRUNCH MENU

Executive Chef Oge | Chef David Martinico

- =Gluten-free item
- =vegetarian item
- =vegan item



### Preface

#### TAPAS

##### Scotch Egg

Hard-boiled egg covered in ground turkey, panko crust, served with Chinese mustard mango sauce 7

##### Duck Fat Fries

Fresh herbs, onion powder, garlic powder, black pepper, duck fat 5  
WITH HOUSEMADE KETCHUP

ADD ANY 50c!  
Sriacha Sour Cream | Basil Aioli | Wasabi  
Sour Cream | Chinese mustard Mango sauce

#### SOUP

##### French Onion

Caramelized onion stock, Spanish sherry, Gruyere and Provolone, green apple, sourdough crouton 6

#### GREENS

##### Caesar Wedge

Romaine heart, shaved Parmesan, roasted anchovies, Parmesan cheese crisp, roasted tomato & garlic "Oge's"  
Caesar dressing 10  
\*add chicken 3  
\*add shrimp 6

##### Lentil

Seasonal lentils, roasted, red peppers, beets, scallions, feta cheese, balsamic vinaigrette 8

The modern local is proud to focus on seasonal, local, sustainable, humane and organic ingredients when available SUPPORT YOUR LOCAL, it's delicious!

##### House Lemonade Infusion

Fresh squeezed lemonade infused with fresh fruit & herbs  
Insanely refreshing! 3.75

##### Fresh Vegetable Omelette

Seasonal vegetables, artisan cheeses 9

##### Blackened Salmon Hash

Poached egg, sweet potatoes, roasted corn, red peppers, scallions, cilantro, garlic, toast, cilantro & jalapeño hollandaise 12

##### Elvis

Ferrand Dry Curacao Liqueur French toast, caramelized grilled bananas, coconut peanut butter 10

##### Southwest Etouffee Benedict

Dark roux, bay scallops, bell pepper, tomato, onion, cayenne, lime, cilantro, black bean, poached egg, hollandaise, flour tortilla crisp 15

##### Apple Pancakes

Cranberry-apple relish, maple syrup, 8

##### Hangover Helper

AWWW..... MY HERO!  
Jalapeño & cheddar cheese grits, chorizo, poached egg, cilantro hollandaise, fried tortilla strips 10

#### HANDHELDS

##### Italian Burger with Portabella

Our special beef blend, roasted tomato relish, provolone cheese, parmesan cheese crisp, portabella mushroom, basil aioli, duck fat fries with housemade ketchup 12

### SINATRA MIMOSA FLIGHT

\$6 Endless Champagne

with a flight of

fresh mixers & juices

\*\*\$15 WITHOUT A MEAL PURCHASE\*\*

### CULINARY COCKTAILS

#### Sangria

El Dorado 8yr rum, lemon juice, lime juice, crushed strawberry, hibiscus syrup, red wine 9

#### Cl Bloody Mary

Bacon bourbon / Tito's Corn vodka / Death's Door gin 10  
MIX: ancho & mole bloody mary mix

#### Dulces Mango

Mango puree, Tributo Reposado tequila, cilantro, lime salt & chili glass rim 9

#### Moscow Mule

Spicy housemade ginger beer, Russian Standard vodka, lime, traditional copper cup 9

\*\* ID REQUIRED FOR COPPER CUP \*\*

We have an ever-changing list that evolves with the seasons. Incredible hand-crafted cocktails that will truly amaze..... Guaranteed!!!  
Look in the burgundy "Cl" Choose Your On Adventure Book located somewhere in front of you for the complete selection!

Mixologists:  
Ryan Velilla, Jeff Hall, Drew Tripp

#### PLATES

##### Skirt Steak Chimichurri

Marinated skirt steak, fried egg apple chimichurri sauce, yucca fries 18

##### Mac & Cheese

White cheddar, Fontina cheese, smokey bacon & caramelized onion relish, toasted panko, truffle oil 10  
\*add chicken 3  
MINI MAC 6

#### BRUNCH

##### Vanilla Oatmeal

Seasonal fruit, bitter chocolate 6

##### Scones

House baked this morning!  
Ask your server for today's selection 5

##### Special K French Toast

Brioche bread, seasonal fruit, almonds, bourbon maple syrup 10

##### Smoked Salmon Omelette

Jerk seasoning, cream cheese, tobiko caviar, citrus sour cream 14

##### House Yogurt

Seasonal fruit & mango puree 6

##### S.O.S.

Filet mignon tips, au jus gravy, hollandaise, Texas toast, fried egg 14

### Women & "spirits" Event

3RD WEDNESDAY OF EVERY MONTH @ 7PM

On every third Wednesday of each month, enjoy a great night of alcohol education with a group of fellow women, while you taste and munch the night away with sample tastes and appetizers! Spirits coming up in the next few months: Rum, Tequila, Gin, Spanish wines and Bourbon to name a few. Fun, informative events with great peers.

Only 40 Spots Available Each Month!  
Email RSVP to [info@chapteronetml.com](mailto:info@chapteronetml.com) or contact your server!

Check with the website ([www.chapteronetml.com](http://www.chapteronetml.com)) or ask your server for an up-coming event schedule. THERE IS ALWAYS SOMETHING GOING ON AT CHAPTER ONE: THE MODERN LOCAL!

### Monday - Friday 3PM - 7PM

After Office (happy hour)

### Wednesday: Jazz & Wine Night

- 1/2 off wine bottles
- No corkage fee
- Live Jazz

### Thursday: Ladies Night

- \$6 House-Infused Martinis
- \$5 Boutique House Wine Glass
- \$6 Moscow Mules
- Bring a party of (4) or more women and receive a tapas item or dessert on us!

### Service Industry Night (S.I.N)

SUNDAY & MONDAY  
- After Office (happy hour) Drink Specials all night after 5PM for people in the restaurant and salon industry (Bring proof!)

### Climax

#### DONUTS!!! 6.5

FRESH BAKED DAILY DONUTS



#### Red Velvet

Strawberry red velvet donuts, Kampot pepper-ginger cream cheese frosting

#### bourbon. bacon. banana

Banana donut, covered in bourbon maple frosting, candied bacon, bruleed banana

#### The Dude

Chocolate donut with coffee frosting  
White Russian whip cream, coffee beans....  
One hell of a Caucasian!!

#### Peach & Basil

Peach & Basil donut on top of a mound of citrus meringue & peach puree

### Homemade Seasonal Sorbets & Ice Creams

### Monday Night Charity Bingo

EVERY MONDAY @7PM

CHARITY BINGO!

- \$6 Gets you your first card and a craft, house draft, boutique house wine or a Moscow Mule!
- \$1 per Bingo Card after that
- Prizes awarded each round, with a Grand Prize for the Bingo Master (minimum 5 rounds)!

PLUS... ALL PROCEEDS GO TO THE CHARITY OF THE MONTH!

Email [info@chapteronetml.com](mailto:info@chapteronetml.com) for more details








# Preface

## DINNER MENU

Executive Chef Oge | Chef David Martinico

=gluten-free item  
=vegetarian item  
=vegan item



### TAPAS

#### Grilled Artichoke

with chipotle, citrus lobster salad 15

**Kale** soy glaze, peanuts  5

#### Tempura Frog Legs

(5) tempura battered frog legs with a spicy lemongrass Oyster Sauce, radish sprouts & julienned ginger 12

#### Etouffee Fries

OUR VERSION OF CHILI FRIES!  
Spicy Cajun roux, lime, cilantro, smothered over our house fries 8

#### Scotch Egg

Hard-boiled egg covered in ground turkey, panko crust, served with our Chinese mustard mango sauce 7

#### Jerked Smoked Salmon Nachos

Smoked salmon tossed in jerk seasoning, topped with tobiko caviar, citrus sour cream, on (4) crispy wontons 10

#### Bourbon Scallop

OUR NEW HOUSE FAVORITE  
(1) Jumbo scallop, bourbon maple caramel, caviar, bacon powder, caramelized bacon spear 9

#### Potato Pear

Pear-shaped, riced potato stuffed with duxelle, panko crust, wild mushroom Marsala cream sauce 9

#### Duck Fat Fries

Fresh herbs, onion powder, garlic powder, black pepper, duck fat 5  
WITH HOUSEMADE KETCHUP

ADD ANY 50c !  
Sriracha Sour Cream | Basil Aioli | Wasabi Sour Cream | Chinese mustard Mango sauce

#### Orange County Home Grown

\*\*ASK YOUR SERVER ABOUT THE FRESH VEGGIE O' THE DAY DISH SOURCED FROM LOCAL OC FARMS\*\*

#### Cl Escargot

Roasted red pepper, thyme & garlic butter sauce with a prosciutto & goat cheese crustini garnish 8.5

### SALADS

#### Stone Fruit Salad

Arugula, watercress, citrus shallot vinaigrette, crispy ricotta, seasonal stone fruits 12

#### Heirloom Tomato & Buffalo

#### Mozzarella Salad

Fennel, basil, prosciutto, garlic basil oil, balsamic reduction, parmesan crustini 14

#### Lentil

Lentils, roasted, red peppers, beets, scallions, feta cheese balsamic vinaigrette 8

#### Caesar Wedge

Romaine heart, shaved Parmesan, roasted anchovies, Parmesan cheese crisp, roasted tomato & garlic "Oge's" Caesar dressing 11  
\*ADD CHICKEN 3 ! \*ADD SHRIMP 6

### SOUPS

#### Daily House Soup

In-house, farm-fresh ingredients  
ASK YOU SERVER FOR DETAILS

#### French Onion

Caramelized onion stock, Spanish sherry, gruyere and provolone, green apple, sourdough crouton 6

The modern local is proud to focus on seasonal, local, sustainable, humane and organic ingredients when available SUPPORT YOUR LOCAL, it's delicious!

#### Fish

Rotating dish prepared with seasonal, farm-fresh produce  
ASK YOUR SERVER FOR DETAILS 21

### HANDHELDS

#### American Burger

Our special beef blend, 72-hour brined pork belly, bacon, white cheddar fondue, roasted shallot pork belly jus aioli, tomato, lettuce, duck fat fries with housemade ketchup 17

#### Veggie Flatbread

Walnut pesto, tomatoes, grilled asparagus, roasted red peppers, balsamic glaze, mozzarella, red onions 14

#### V-Dog

Housemade spicy sausage, stone fruit, kimchi, Sriracha sour cream, duck fat fries 15

#### Hallasan Volcano Tacos

48-hour marinated skirt steak in spicy Asian brine, spicy pickled cabbage & pineapple, peanuts, cilantro-citrus sour cream on 3 tacos 12

#### Italian Burger with Portabella

Our special beef blend, roasted tomato relish, Provolone cheese, Parmesan cheese crisp, portabella mushroom, basil aioli duck fat fries with housemade ketchup 12

#### House Flatbread

Grilled chicken, spinach, caramelized onions, blue cheese béchamel, bacon-infused powder, arugula, bacon relish, diced red peppers 14

#### Moroccan Chicken Sandwich

Indian spices and yogurt, cranberry aioli, chipotle cumin kersa flatbread, lentil salad 10

### COCKTAIL SELECTION TEASE.....

### CLASSICS

#### Bijoux

Bluecoat gin, Chartreuse green, Carpano Antica, Angostura bitters 12

#### Lemon Drop

Housemade citrus vodka, lemon, simple syrup, sugar rim 9

#### Dark & Stormy

Blackwell dark rum, housemade ginger beer, lime 10

#### Sazerac

Old Overholt Straight Rye Whiskey, Grande Absente absinthe, Peychaud's bitters, lemon peel 14

#### Cosmo

Russian Standard vodka, cranberry, lime, triple sec 9

#### Manhattan

Michters US 1 whiskey, Carpano Antica, Angostura bitters, Maraschino cherry syrup, orange peel 12

#### Between the Sheets

De Fussigny cognac, Ferrand Dry Curacao, Citadel gin, lemon 10

#### Old Fashion

Muddled, cherry & orange, sugar cube, Buffalo Trace bourbon, Angostura bitters, soda 12

#### Margarita

Frida Kahlo blanco, Ferrand Dry Curacao, JM Rhum Sirop cane syrup, lime, salt 9

#### Frisco

Templeton Rye: prohibition era whiskey, Benedictine, lemon 12

#### Cl Bloody Mary

CHOOSE: Bacon bourbon / Tito's Corn vodka / Death's Door gin  
MIX: ancho & mole bloody mary mix 10

### CULINARY COCKTAILS

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LOOK IN THE BURGUNDY "Cl" CHOOSE YOUR ON ADVENTURE BOOK located somewhere in front of you for our complete selection!

(IF THERE IS NOT A BOOK SOMEWHERE IN FRONT OF YOU... THEN THERE IS A PROBLEM!! HIT UP YOUR SERVER OR BARTENDER TO FETCH YOU ONE!.. TRUST US... IT IS WORTH A PEEK!)

#### Mixologists:

Ryan Velilla, Jeff Hall, Drew Tripp

# Body

### PLATES

#### Skirt Steak Chimichurri

Marinated skirt steak, apple chimichurri sauce, yucca fries 18

#### To Our Beloved Vegetarians...

AKA THE VEGGIE DINNER  
Risotto cake, tomato relish, seasonal roasted vegetables, marinated & grilled portabella, spinach truffle sauce 14

#### Mac & Cheese

White cheddar, Fontina cheese, smokey bacon & caramelized onion relish, toasted panko, truffle oil 10  
\*ADD CHICKEN 3 | MINI MAC 6

#### Seafood Etouffee

Scallops, mussels, shrimp with a spicy cilantro-citrus Cajun roux, crushed tomato, garlic, over risotto 16

#### Seared Duck Breast

Sweet potato waffle, strawberry ginger Kampot pepper sauce, bourbon maple syrup, balsamic reduction 20

#### Fish & Chips

Tempura-fried, panko-crusted fresh fish, wasabi & Sriracha sour cream, Asian slaw duck fat fries with housemade ketchup 15  
HALF ORDER 9

#### Tamarind Glazed Pork Chop

Ginger sweet potato mash, tamarind pan dressing drizzle & fried plantain  
SERVED MEDIUM ONLY PLEASE 18

#### Beef Culotte

Bacon-wrapped, coffee & chocolate dry rub, red wine demi-glaze, dijon smashed potatoes 20

# Climax

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Banana donut, covered in bourbon maple frosting, candied bacon, bruleed banana

#### The Dude

Chocolate donut with coffee frosting white Russian whip cream,, espresso beans..... One hell of a Caucasian!!

#### Peach & Basil

Peach & basil donut topped with a mound of citrus meringue & peach puree

#### Homemade Seasonal Sorbets & Ice Creams

