

**NEIGHBORS AND NOMADS**

COWORKING · COFFEE · COCKTAILS · CRAFT BEER

ALL DAY BRUNCH

BECAUSE BREAKFAST FOOD SHOULDN'T HAVE A CURFEW

PROPER ENGLISH BREAKFAST


FULL ENGLISH 970 HALF SIZE 490

Streaky bacon, British chipolata bangers, fried or scrambled egg, homemade black pudding, grilled tomatoes and mushrooms. **HOMEMADE** baked beans. Served with a slice of sourdough to mop it all up

NC MUFFIN 470

Soft locally baked English muffin with a homemade pork pattie, two-egg omelette, smoked cheese sauce, and homemade tomato relish,

SHAKSHUKA

 490

North African- style spiced tomato and pepper stew, topped with poached egg and gooey mozzarella

OVERNIGHT OATS

 340

Oats soaked in oat milk, topped with crunchy granola, seasonal market fruits, a light honey dressing, cashew nuts, and sunflower seeds

BOWLS AND SALADS

FRESH, LIGHT, AND SATISFYING—PERFECT FOR A MIDDAY REFRESH.

CHICKEN CURRY KATSU 490

Panko-crumbed chicken thigh with Japanese rice, traditional curry sauce, with chunky potatoes and carrots.

SHRIMP AND POMELO SALAD 490

Pomelo fruit with local shrimp, iceberg lettuce, toasted peanuts, coconut flesh, and a touch of mint and cilantro. Served with a sweet and spicy Thai-style dressing

WALDORF-ISH 390

Green and red apples, grapes, celery, toasted walnuts, and romaine lettuce, served with a light creamy dressing

MEDITERRANEAN SHISH KEBAB 490

Middle eastern spiced beef minced skewers, roasted vegetable cous-cous, Iceberg lettuce and a light yoghurt dressing

HAWAIIAN TUNA POKE BOWL 450

Marinated fresh tuna over ponzu-dressed Japanese rice, with cucumber, leeks, green onions, mango, corn, and red cabbage. Served with nori and sriracha mayo

ALL DAY CLASSICS

FOR WHEN YOU NEED SOMETHING HEARTY AND DELICIOUS TO POWER THROUGH THE DAY.

SMASHBURGER 690

House recipe minced beef blend, smashed and seared, served in a house-baked potato bun with smoked cheese, lettuce, tomato slice, and our own burger sauce. Comes with N&N crochets chips and tomato relish on the side

TRUFFLE ALLE VONGOLE 450

Angel hair pasta with fresh clams, light clam broth, red chillies, garlic, and a little truffle oil

GRILLED TOASTIE 540

Sourdough bread with forest ham and a blend of three melty cheeses, flat-griddled with butter. Served with warm pomodoro tomato soup for dipping.

VEGGIE LASAGNE 390

Roasted celery, peppers, eggplant, and onions layered with pasta sheets, pomodoro tomato sauce, and creamy béchamel. Served with a slice of garlic sourdough bread

FISH & CHIPS 550

White fish (Tanigue) in a light, crispy real ale beer batter, served with thrice-cooked hand-cut fries, homemade mushy peas, and tartare sauce. Only available when the market's been kind

FOCACCIA SANDWICHES

ALL SERVED IN FRESHLY BAKED AND TOASTED FOCACCIA BREAD, HAND-CUT CROCHET CRISPS, AND HOMEMADE TOMATO RELISH.

CHICKEN & PESTO 430

Crispy-crumbed chicken thigh with tomato, lettuce, mozzarella, and pesto sauce

RIBEYE STEAK SANDWICH 620

Char-grilled prime ribeye with lettuce and caramelised onions, with Café de Paris butter. For when your lunch break deserves a promotion

CRISPY ASIAN EGGPLANT 390

Pan-fried Asian vegetables with panko-crumbed eggplant and balsamic dressing

BAR CHOW

SMALL PLATES FOR LIGHT BITES OR, IDEAL TO CHOW DOWN WITH YOUR CRAFT BEER AND CLASSIC COCKTAILS

FILIPINO BBQ SKEWERS

CHICKEN INASAL 290

Inasal, atchara, Inasal dressing, and crispy chicken skin

ASIAN SHRIMP 320

Atchara, tartare sauce, and prawn crackers

BBQ ASIAN PORK 320

Atchara, BBQ Asian sauce, and

pork chicharon (scratchings) 370

MEDITERRANEAN VEGETABLES

Mediterranean dressing

SCOTCH EGG 350

A British pub classic. Soft-boiled egg, homemade pork meat wrapped in panko crumb and fried to golden perfection. Served with dijon mustard and homemade tomato relish

NC CHICKEN NUGGETS 320

Blended chicken thigh, well-seasoned and served with N&N burger sauce, tomato relish, and Asian BBQ sauces

CHEESEBURGER LUMPIA 320

N&N burger mix and melty cheese wrapped in lumpia pastry and fried until golden. Served with iceberg lettuce and homemade tomato relish

GREG'S SAUSAGE ROLL 400

Minced pork with mustard, baked in flaky puff pastry with sunflower seeds

COFFEE

HOT

House Espresso	120
Americano	130
Macchiato	140
Flat White	170
Latte	170
Cappuccino	170

ICED

Iced Americano	140
Iced Latte	180
Iced Hazelnut Latte	220
Iced Caramel Latte	220

NON-COFFEE

Teas (Peppermint/Jasmine/English/Twinning/Earl Grey/Camomile)	95
Matcha Latte	210
Iced Matcha Latte	220
Coke/Sprite/Royal	140
Shweppes Soda/ Tonic water	140
Canada Dry Ginger Ale	350
Redbull	250
Bottled Water 500ml	50

FRESH JUICES/SHAKES

Calamansi Juice	40
Lemon Juice	40
Lime Juice	40

COMING SOON

SUNDAY
ROAST LUNCH



NEIGHBORS AND NOMADS
COWORKING · COFFEE · COCKTAILS · CRAFT BEER

CLASSIC COCKTAILS

OLD FASHIONED

Whiskey, Muscovado Sugar, Bitters

From 370

SAZERAC

Whiskey, Absinthe, Vegetal

Chartreuse Bitter, Muscovado Sugar

From 470

LAST WORD

Gin, Green Chartreuse, Lime Juice,

Maraschino Liqueur

From 730

DRY MARTINI

Gin, Dry Vermouth

From 390

VESPER MARTINI

Gin, Vodka, Lillet Blanc

From 490

TOMMY'S MARGARITA

Tequila, Agave Syrup, Lime Juice

From 510

NEGRONI

Gin, Campari, Sweet Vermouth

From 390

MANHATTAN

Whiskey, Sweet Vermouth, Bitters

From 460

BOULEVARDIER

Bourbon Whiskey, Campari, Sweet Vermouth

From 520

GIN & TONIC

Gin, Tonic, Lime Wedge

From 290

PALOMA

Tequila, Lime Juice, Agave Syrup, Grapefruit Soda

From 450

GOLD RUSH

Bourbon Whiskey, Lemon Juice, Honey

From 460

MINT JULEP

Bourbon Whiskey, Mint, Bitters, Muscovado Sugar

From 390

WHISKY SOUR

Bourbon Whiskey, Lemon Juice, Muscovado Syrup, Egg White

From 390

AMERETTO SOUR

High-proof Bourbon Whiskey, Lemon Juice, Muscovado Syrup, Egg White, Angostura Bitters

From 390

MODERN COCKTAILS

DAIQUIRI

340

GIMLET

390

CUBA LIBRE

290

DARK N' STORMY

390

COSMOPOLITAN

450

MOJITO

350

PIMM'S CUP

450

BLOODY MARY

290

KRWAWA MARIA

490

MOSCOW MULE

390

ESPRESSO MARTINI

450

APEROL SPRITZ

490

PENICILLIN

750

OAXACA OLD FASHIONED

650

NAKED AND FAMOUS

890

LONG ISLAND ICED TEA

490

CRAFT BEERS

SAN MIGUEL BEER

Light	190
Pale Pilsen	190

BAGUIO CRAFT BREWERY

Lager	490
Strawberry	490
Blonde Ale	590

CRAZY CARABAO

Newton's Noggin Apple Cider	490
Pale Ale	490
Piña Colada	490
Porter	490
India Pale Ale	490

MITCHELL'S BACKYARD BREWERY

Vanilla Porter	590
Mocha Stout	590
American Sunrise Pale Ale	590
Backyard Harmony IPA	590

MONKEY EAGLE BREWERY

Psychedelic Blonde Ale	490
Philippine Ale	490
Ligaya Celebration Ale	490

ENGKANTO

Live-it-Up Blonde Lager	390
High Hive Honey Ale	490
Green Lava Double IPA	490

CRAFT BEERS

ON TAP

330 ML Boodmo Pale Ale	290
500 ML Boodmo Pale Ale	440



WINE

RED

Valdivieso Pinot Noir	Glass 650
	Bottle 2900

WHITE

Valdivieso Sauvignon Blanc	Glass 390
	Bottle 1600

SPARKLING

Martini Prosecco	Glass 590 / Bottle 3200
Valdivieso Brut Rose	2400
Azimut Brut Rose	2700

