#### Sample menu. Current offerings and prices subject to change.

# THE

8oz/12oz

All espresso drinks served BASICS with a double shot

HOUSE ESPRESSO	3.75
CAPPUCCINO (5oz)	4.5
LATTE	4.5/5
MOCHA	5.4/5.9
CHAI	4.5/5

Most drinks available iced in 12oz/16oz. Additional price may apply to accommodate size.

## EXTRAS

SUB OAT/ALMOND MILK	.75
EXTRA DOUBLE ESPRESSO	1.7
ORGANIC VANILLA SYRUP	.75
HOUSE-MADE SYRUP	.85

Vegan Caramel • Chai-Spiced Honey Rose Lavender • Orange Blossom Honey Smoked Grapefruit Rosemary Gingerbread • Mulling Spice

## BITTERS

.75

Aromatic tinctures which add flavor and complexity. An indispensable ingredient for any bartender.

Spiced Chocolate • Cinnamon • Orange • Cardamom Root Beer • Cucumber • Lemon

## BREWED COFFEE

11oz. Brewed to-order through a modified espresso machine Ice any coffee +\$1

### HOUSE COFFEE - 4

SOUNDSCAPE BLEND Broadcast Coffee Roasters

Well-balanced and sweet with notes of milk chocolate, fruit, and brown sugar.

#### SINGLE ORIGIN

#### Colombia Nohora Del Carmen - 6 Broadcast Coffee Roasters

Pink Lady apple, hibiscus, milk chocolate

#### Kenya Ichimama - 7

Broadcast Coffee Roasters

Floral, peach, sweet tea

#### Ethiopia Yirgacheffe Chelbessa - 6 Parlor Coffee

Floral, honey, citrus

## SINGLE ORIGIN **ESPRESSO**

Sub in any standard drink + \$2

#### Colombia Nohora Del Carmen - 6 Broadcast Coffee Roasters

Pink Lady apple, hibiscus, milk chocolate

## **TEA** HOT - 4 ICED - 4.5

#### **BLACK**

Earl Grey - Organic black tea blended with cold-pressed bergamot oil, vanilla, and orange blossom

Victorian Breakfast - Classically rich, dark, and stands up well to cream and sugar

**Assam TGFOP** - Notes of caramel and roasted nuts, with strong tannins and heavy body

Lapsang Souchon - Smoked over green pine roots. Strong smokey aromatics and heavy body. Cools to a nice mellow sweetness

10% gratuity included on all food and drink. Tips are welcome, but not expected.

#### GREEN

Jasmine Silver Tip - A clean and vibrant green tea generously scented with jasmine. Medium body and slightly herbaceous

Mao Feng - Sweet and somewhat floral aroma, notes of chestnut and fresh grass. Pale yellow-green in appearance

#### HERBAL

Roobi Slipper - Mandarin rooibos, spearmint, and peppermint. Slightly nutty and earthy with a caramel sweetness, and a mint freshness

# SIGNATURE DRINKS

We kindly ask to avoid alterations and substitutions. Recipe, ratios, and temperature are designed for optimal flavor balance.

Carefully crafted concoctions available year-round.

Cold

## Lush Life 6.6

Espresso, Califia Almond Milk, Orange Blossom Honey, grapefruit aromatics

## Espresso Soda 6.5

Espresso, simple syrup, lime, sparkling water

## Sun Ship 7.5

Espresso, Smoked Grapefruit Rosemary syrup, coconut water, lime, sparkling water

## London Smog 6

Pine-smoked black tea, chai-spiced honey, steamed oat milk

## inspired by the season.

Limited time offerings

## Nefertiti 6.5

Espresso + lightly sweetened drinking chocolate made w/ oatmilk + coconut cream. Vegan.

Flavored + .75 Choose one of the following bitters

Orange • Cinnamon •

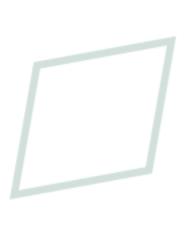
Cardamom • Cherry Bourbon •

Scorched Pear Ginger • Fig & Cinnamon •

## Spiced Cider 6

COFFEE

PNW Honeycrisp cider, NA rum, cinnamon bitters





10% gratuity included on all food and drink. Tips are welcome, but not expected.

## Oatnog 5

Our house-made holiday Nog made w/ oatmilk and freshly ground spices. Vegan.

Add espresso + 1.7

## Naima 7

Espresso, Cookie Butter, Oatmilk, N/A amaretto, cinnamon bitters, spiced cookie crumble. Vegan

## Autumn Soda 6

Mulling Spice syrup, NA Mezcal, Scorched Pear Ginger bitters, lime

