

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

## THE BASICS

8oz/12oz

All espresso drinks served 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

## 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.

## 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

### 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



\*\*Sample menu. In-store offerings and prices may vary.

# SIGNATURE DRINKS

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

## MAINSTAY

Carefully crafted concoctions  
available year-round.

\_\_\_\_\_ ■ Hot ■ Cold

### ■ Lush Life 6.6

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

### ■ Sun Ship 7.5

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

### ■ Espresso Soda 6.5

Espresso, simple syrup, lime, sparkling water

### ■ London Smog 6

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

## SEASONAL

Limited time offerings  
inspired by the season.

\_\_\_\_\_ ■ Hot ■ Cold

### ■ 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 •

### ■ 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

### ■ Spiced Cider 6

PNW Honeycrisp cider, NA rum, cinnamon  
bitters

### ■ Autumn Soda 6

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



GHOST NOTE  
C O F F E E

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