

COFFEE & TEA MENU

COFFEE

HOUSE DRIP -12 OZ/16 OZ	\$3.00/\$3.50
CAFE AU LAIT -16 OZ	\$4.75
NITRO COLD BREW -16 OZ	\$5.75
ICED COFFEE -16 OZ	\$3.75
MALTED ICED COFFEE -16 OZ	\$5.50

ESPRESSO

DOUBLE ESPRESSO SHOT -2OZ	\$3.00
MACCHIATO -3OZ	\$3.75
CORTADO -4OZ	\$4.00
AMERICANO -8OZ	\$3.50
CAPPUCCINO -8/12OZ	\$4.25/\$4.50
LATTE	\$5.00

SYRUPS & SAUCES +\$0.50

Vanilla Bean, Chocolate**, Lavender, Cinnamon & Caramel** -- all our syrups are made in-house

Sugar-free Options** Include: French Vanilla, Chocolate & Caramel

**these are +\$0.75

TEA

HOT -12OZ	\$3.75
HIBISCUS - HERBAL	
MOROCCAN MINT - GREEN	
EARL GREY - BLACK	
JASMINE - GREEN	
ORANGE GINGER - HERBAL	
ICED -16OZ	
HIBISCUS	\$4.00
BLACK	\$3.75
SWEETENED UPON REQUEST	
CHAI LATTE -12OZ/16OZ	\$5.00/\$5.50
MATCHA LATTE -12OZ/16OZ	\$5.25/\$5.50
LONDON FOG LATTE -12OZ/16OZ	\$5.00/\$5.50
HOT CHOCOLATE -12OZ	\$5.00

EXTRAS

ALTERNATIVE MILK OPTIONS +\$.75

Oat, Coconut, Almond

**WE KINDLY ASK YOU TO PUT AWAY LAPTOPS AFTER
5 PM TUESDAY-SATURDAY, & AFTER 10:30 AM
DURING SUNDAY BRUNCH.**

DRINK. EAT. ART. COMMUNITY

For parties of 6 or more, a 20 % gratuity will be added. Any checks left unsigned will be settled with a 20% tip.

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We source from local farms & local
Artisans whenever possible