

FEATURED COCKTAILS

SIDE CAR - \$11

Ansac VS Cognac, Cointreau and lemon

BEE'S KNEES - \$10

Drumshanbo Gunpowder Irish Gin, honey and lemon

VIGO'S PAPERPLANE - \$12

Bourbon, Aperol, Vigo Amaro and lemon

NON-ALCOHOLIC COCKTAILS

SPIRITLESS WHISKEY SOUR - \$10

Ritual Zero Proof Whiskey, demerara, Fee Foam, lemon and non-alcoholic bitters

ZERO SPRITZ - \$10

Ritual Zero Proof Aperitif, Ritual Zero Proof Whiskey, lemon, tonic and non-alcoholic bitter

WINE

DOLCETTO (RED) - CANTINE POVERO PIEDMONT, ITALY

Dry, yet light, bright, and red fruit driven with a pleasantly tannic finish
Perfect alone or with light food.

(Draft) Glass \$10 / Carafe \$24

PINOT GRIGIO - THE PINOT PROJECT COLUMBIA VALLEY, WASHINGTON

Bartlett pear and fresh cantaloupe on the nose with a balance of tropical fruits and bright acidity

(Draft) Glass \$10 / Carafe \$24

SPARKLING WHITE - FET D'OR BLANC DE BLANCS FRANCE

Floral and fruity with nice minerality and a clean, dry finish

Glass \$10/ Bottle \$29

WINE & BEER CAN BE TAKEN HOME — OR ENJOYED HERE.

BEER

16 OZ DRAFT - \$7.95

Rotating selection of hard-to-find, premium craft beers

CANS - Prices Vary

Check out our beer cooler for our full selection.

WE OFFER A \$6 DISCOUNT FOR 6-PACKS TO GO!

ESPRESSO

		HOUSE BLEND	SINGLE ORIGIN
Double Shot		\$3.60	\$4.60
Macchiato	2 oz.	\$4.20	\$5.20
Cortado	4 oz.	\$4.75	\$5.75
Flat White	6 oz.	\$4.80	\$5.80
Cappuccino	8 oz.	\$4.90	\$5.90
Small Latte	12 oz.	\$5.00	\$6.00
<i>Double Shot</i>			
Large Latte	16 oz.	\$6.00	\$7.00
<i>Triple Shot</i>			

COFFEE

DRIP - HOT OR ICED

12 oz. \$3.65

16 oz. \$4.35

NITRO COLD BREW

12 oz. \$5.25

16 oz. \$5.75

Growler \$13.00

POUR OVER

6-10 MIN PREP

12 oz. V60 \$6.25

See menu for choices

HOUSE-MADE SIMPLE SYRUP + .80

Vanilla

Lavender Vanilla

Caramel

Chocolate

Cinnamon

Maple

SEASONAL

	12 oz.	16 oz.
Cherry Blossom Latte	\$5.80	\$6.80
Lemon Black Walnut Cold Brew	\$6.00	\$6.75
Lavender Vanilla Espresso Tonic	\$5.75	
Cherry Blossom Matcha Tonic	\$5.75	
Lemon Black Walnut Iced Tea		\$5.50
Cherry Blossom Matcha Lemonade		\$5.75
Strawberry Mint Shrub		\$6.30

SPECIALTY

	12 oz.	16 oz.
Mocha	\$6.05	\$7.05
Matcha	\$4.75	\$5.50
Chai	\$5.75	\$6.00
Hot Chocolate	\$4.75	\$5.20
Affogato		
Vanilla Ice Cream, Espresso & Whipped Cream	\$6.00	

OAT OR ALMOND MILK + \$1.00



BAKED GOODS

Check out our pastry case for house-made scones, muffins & cookies.

SMOOTHIES

STRAWBERRY BANANA - \$7.30

Strawberry, banana, plain Greek yogurt and orange juice **GF**

Add flax, chia or almond butter +.50 | Sub oat milk or almond milk **V**

COCOA ALMOND BANANA - \$8.40

Banana, almond butter, oat milk, flax, cocoa **GF V**

CAFÉ FAVORITES

HOMEMADE ENGLISH MUFFIN - \$4.50

Rotating selection of fresh english muffins topped with butter, butter and jam or almond butter

CRANBERRY MACADAMIA NUT OAT BAR - \$6.75

A wholesome blend of oats, cranberries, macadamia nuts, coconut and white chocolate | Add yogurt +1.00

BROCCOLI CHEDDAR FRITTATA - \$6.50

Broccoli, scallion and cheddar baked eggs **GF**

STEAMED OATMEAL - \$5.50

Oats, toasted coconut, almonds, dried cranberries & apricots, crystallized ginger, and chia steamed on bar with your choice of milk and sweetener

PANINI PRESS

BREAKFAST ENGLISH MUFFIN - \$9.80

Eggs baked with parmesan, bacon, cheddar, sun-dried tomatoes and chipotle garlic sauce on a homemade buttermilk chive english muffin

HALLOUMI - \$11.00

Seared halloumi cheese, arugula, roasted red peppers, seasonal hummus on a brioche bun

GRILLED CHEESE - \$7.50

Provolone, mozzarella & gooey garlic cheese on french bread

VEGETABLE FOCACCIA - \$8.50

Zucchini, roasted red peppers, onions, arugula, provolone and white bean spread

HAM & CHEESE CROISSANT - \$7.75

Garlic and rosemary cured pork loin, cheddar and minced shallot dijonnaise

PEPPERONI ROLL - \$7.25

House-made dough stuffed with pepperoni, mozzarella and spices

ZUCCHINI ROLL - \$7.25

House-made dough stuffed with roasted zucchini, banana peppers and vegan pepita pesto **V**

GRAB & GO

POMEGRANATE ORANGE CHIA PUDDING - \$6.00

With maple coconut cream, toasted coconut, almonds and cranberries **GF V**

QUINOA SALAD - \$6.25

Quinoa, roasted zucchini, shallots, tomatoes, white beans, tahini dressing **GF V**

FRUIT AND NUT CUP - \$5.25

Grapes and blueberries with cinnamon roasted almonds and cashews **GF V**

HUMMUS AND VEGETABLES - \$5.00

Carrot and celery sticks, grape tomatoes and white bean hummus **GF V**

CHICKEN PESTO WRAP - \$10.00

Garlic herb wrap, sharp provolone cheese, mixed lettuce, local chicken breast, tomato, pickled red onion, house-made basil sunflower seed pesto (no nuts)

ROASTED VEGGIE HUMMUS WRAP - \$9.25

Spinach wrap, roasted seasonal vegetables, hummus (contains tahini), mixed lettuce, balsamic vinaigrette **V**

COFFEE COCKTAILS

COFFEE OLD FASHIONED - \$12

Quantum Solera Copper Whiskey, dash of coffee, cinnamon, Angostura bitters, Luxardo cherry, orange peel over a large coffee cube

IRISH COFFEE: HOT or ICED - \$11

Jameson Irish Whiskey, fresh coffee, topped with vanilla cream

ESPRESSO MARTINI - \$12

Boyd & Blair Potato Vodka, Maggie's Farm Coffee Liqueur, espresso, and vanilla

CLASSIC COCKTAILS

MIMOSA: SINGLE - \$10.50 or CARAFE (5 servings) - \$36.75

Orange juice topped with Brut

BLOODY MARY - \$10.50

Briney Mary mix, Boyd & Blair Vodka, lime and Steel City Salt Dill Pickle Salt

MANHATTAN - \$12

Wigle PA Straight Rye, Dolin Sweet Vermouth, Angostura bitters served up or on the rocks with a cherry and lemon twist

FRENCH 75 - \$12

Drumshanbo Gunpowder Irish Gin, fresh lemon, Luxardo syrup, topped with Brut

NEGRONI - \$10

Drumshanbo Gunpowder Irish Gin, Dolin Sweet Vermouth, and Campari served up or on the rocks

HIGHBALLS - \$10

Your choice of spirit topped with tonic water or soda water plus lemon or lime juice served over ice in a highball glass