

# 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**

# 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.

# 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. \$3.50

16 oz. \$4.22

**NITRO COLD BREW**

12 oz. \$5.00

16 oz. \$5.50

Growler \$12.10

# POUR OVER

**6-10 MIN PREP**

12 oz. V60 \$6.00

See menu for choices

**HOUSE-MADE  
SIMPLE SYRUP  
+ .80**

Vanilla

Lavender Vanilla

Caramel

Chocolate

Cinnamon

Maple

# SEASONAL

12 oz. 16 oz.

Salted Butterscotch Latte \$5.80 \$6.80

Peppermint Mocha \$6.05 \$7.05

Spiced Hot Chocolate \$4.75 \$5.25

Winter Warmer  
Peppermint and Ginger Turmeric  
Tea w/ Spiced Simple Syrup \$5.25

# SPECIALTY

12 oz. 16 oz.

Mocha \$6.05 \$7.05

Sproton  
Espresso, Seasonal Simple  
Syrup and Tonic \$5.50

Matcha \$4.75 \$5.50

Hojicha \$4.75 \$5.50

Chai \$5.75 \$6.00

Hot Chocolate \$4.50 \$5.00

Affogato  
Vanilla Ice Cream, Espresso  
& Whipped Cream \$5.75



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

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

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