

HANDCRAFTED ESPRESSO

ESPRESSO	[2oz / \$2.50]
CAPPUCCINO	[6oz / \$3.30]
LATTE	[12oz / \$3.60] [16oz / \$4.10]
MOCHA	[12oz / \$4.20] [16oz / \$4.70]
SALTED BOURBON CARAMEL LATTE	[12oz / \$4.20] [16oz / \$4.70]
ESPRESSO TONIC	[12oz / \$4.75]
SOY MILK	[.65¢]
ALMOND MILK	[\$1.00]
EXTRA SHOT	[.75¢]

BATCH BREW COFFEE

IN-HOUSE COFFEE	[8oz / \$2.00] REFILL .75¢
TO-GO COFFEE	[12oz / \$2.25] [16oz / \$2.55] [20oz / \$2.90]

POUR OVER COFFEE

KAYON MOUNTAIN NATURAL ETHIOPIA	[350 ml / 12oz / \$5.50]
-WE TASTE: Pineapple, strawberry shortbread and cocoa.	[700ml / 24oz / \$7.75]
TOLIMA COLOMBIA	[350 ml / 12oz / \$4.00]
-WE TASTE: Juicy apple with toffee, apricot and cream.	[700ml / 24oz / \$6.25]

TEA

BLACK, EARL GRAY	[12oz / \$2.65] [16oz / \$2.95]
GREEN, SENCHA	[12oz / \$2.65] [16oz / \$2.95]
HERBAL, TANGERINE GINGER	[12oz / \$2.65] [16oz / \$2.95]
ICED, BLACK SUMMER LEMON	[16oz / \$2.75] [24oz / \$3.20]
DRAFT KOMBUCHA, ROTATING TAP SELECTIONS FROM ELIXIR	[12oz / \$4.50]

BEER/WINE

See other menu.



EVENING MENU (SERVED TUESDAY-SUNDAY 3PM-CLOSE)

SKEWERS

(All skewers served with pickled green beans, pickled red onions, cornbread waffle, and your choice of seared protein)

BLACKSMITH BEEF

-Blacksmith espresso and tamari based marinated beef strips. [\$7.00]

***Add skewer for \$4.00 each

CHICKEN

-Thin chicken strips in a house honey citrus marinade. [\$6.00]

***Add skewer for \$3.00 each

VEGGIE

-Marinated portobello mushrooms, zucchini, onions, and peppers. [\$6.00]

***Add skewer for \$3.00 each

BOURBON CHEESE

Our version of beer cheese made with our house blend Inkwell coffee, bourbon, and seared on the grill. Served with house flatbread

*** Extra Flatbread \$2.00 each [\$6.00]

BUNS

(buttered yeast buns stuffed with various fillings)

PORK BELLY BUN [\$4.00]

LEMONGRASS CURRY (VEGETARIAN) [\$4.00]

A LA CARTE

*SINGLE STEAK SKEWER [\$5.00]

*SINGLE CHICKEN OR VEGGIE SKEWER [\$4.00]

*PICKLED SIDES [\$3.00]

*CORNBRED WAFFLE [\$3.00]

BAKED GOODS

PASTRIES AND COOKIES FROM WILTSHIRE PANTRY

ASSORTED PRICES



QUILLS NATURAL WINE SELECTION

All of these wines were grown with organic or biodynamic farming practices, fermented with native yeast, experienced minimal intervention in the cellar, and were bottled with minimal sulphur. These natural wines are vibrant, dynamic, and alive.

WHITE

Domaine de la Patience, Chardonnay, Languedoc-Roussillon, France [3oz / \$5.00] [5oz / \$9.00]

- Crisp, mineral, peach

Il Raduno delle Streghe, IGT Benevento, Falanghina, Sicily, Italy [3oz / \$6.00] [5oz / \$10.00]

- Bright citrus, peach

Tendu, "White", Vermentino, California [3oz / \$7.00] [5oz / \$12.00]

- Tropical fruit, citrus pith, pear

RED

La Boutanche, "Gamay", Gamay. Beaujolais, France [3oz / 6.00] [5oz / \$10.00]

- Tart cherry, eucalyptus

La Boutanche, "Cinsault", Cinsault, France [3oz / 6.00] [5oz / \$10.00]

-Black berry, earth and spice

ROSÉ

Fiori Strada "Sicilia Rosato", Nero d'Avola, Sicily, Italy [3oz / 5.00] [5oz / \$8.00]

- Citrus, floral, red fruits

BEER OTHER SIDE

NOW ON TAP

Goodwood - Louisville Lager - 4.2%	[pint / \$4.00]
Blue Stallion - Munich-style Dunkel - 5.4%	[pint / \$6.00]
Mile Wide -Catalina breeze IPA 7%	[12oz / \$6.00]
STIEGL - Radler Grapefruit - 2.5%	[pint / \$5.00]
Rhinegeist Bubbles - Rosé Ale (contains gluten) - 6.2%	[12oz / \$5.00]
Dogfish Head Namaste White - Belgian Style White Ale - 4.8%	[12oz / \$5.00]
Crooked Stave St. Bretta - Witbier - 5.5%	[12oz / \$5.50]
Mikkeller Waves - IPA - 7.3%	[12oz / \$5.50]
März Ruby's Tears - Gose - 6.20%	[12oz / \$6.00]

WINE OTHER SIDE

