

# Breakfast



brew

Ham & Swiss Croissant **\$7.95**  
with fried egg

Chorizo & Egg Wrap **\$10.75**  
scallions, cheddar cheese

Sausage, Egg & Cheese Biscuit **\$7.50**

Spicy Egg Biscuit **\$6.95**  
cheddar, chipotle mayo, fried Jalapenos

Assorted Pastries **\$3.75**

Breakfast Bagel  
cream cheese, manchego,  
tomato salsa

Half bagel **\$5.75**

Whole Bagel **\$8.95**

Smoked Salmon Bagel  
dill cream cheese, onion jam

Half bagel **\$10.95**

Whole Bagel **\$13.95**

Daily Quiche **\$9.95**  
a.k.a. manly egg pie

Feta & Spinach Wrap **\$9.75**  
chipotle mayo, egg white

Hard Boiled Egg, Fresh Fruit  
& Flatbread Plate **\$9.75**

Fresh Fruit Cup **\$9.25**

Yogurt Bowl **\$10.95**  
blueberries, coconut, granola,  
chia, banana

Mexican Egg Bowl **\$11.25**  
quinoa, kale, salsa, black beans,  
fried egg, avocado, feta

Warm Oatmeal Bowl **\$10.95**  
cinnamon, apples, pecans,  
pumpkin seeds

**Whole Fruit Smoothies** 12oz. Reg. **\$7.25**  
16oz. Reg. **\$9.50**

Pick Me Up - banana, coffee, cashew, cocoa

Purple Haze - blueberries, coconut, mint, lime, honey

Green Machine - kale, banana, peanut butter, cinammon

Black Berry - blackberries, banana, ginger, yogurt, honey

Breakfast Lassi - mango, peach, ginger, yogurt, honey

## Add-Ins

Milk **\$0.50**

Soy or Almond Milk **\$0.75**

Flavour Syrup Shot **\$1.05**

Protein Powder **\$1.85**

# Lunch



brew

## Sandwiches & Wraps

### Fire Grilled Skirt Steak \$17.95

sliced beef, provolone cheese, arugula, chimichurri

### Open Flame Grilled Chicken \$11.95

sriracha mayo, spinach, crisp bacon, avocado

### Pan Seared Wahoo \$12.95

citrus chili marinade, carrot slaw, lemon aioli

### Roast Turkey \$12.95

local rosemary marinade, cranberry chutney, avocado, crunchy onions

### Parma Ham \$15.25

fig spread, parmesan cheese, arugula, balsamic

### Albacore Tuna Mash \$11.95

crisp fennel, olive tapenade, arugula, lemon aioli

### Crisp Chicken Breast \$11.95

panko fried, buffalo hot sauce, whipped blue cheese, crunchy onions

### Homemade Hummus \$14.95

carrot slaw, radish, arugula, balsamic vinaigrette

### Pulled Firepit Pork \$11.95

bbq bean spread, coleslaw, chipotle mayo, fried jalapenos

### Gluten Free Chicken \$11.95

rice paper, rice noodles, julienne veg, Thai peanut sauce

### Vegan Wrap \$10.25

rice paper, tofu, crisp veggies, sriracha dressing

## BOWLS

### Kale Caesar \$11.95

romaine and kale, croutons, parmesan, creamy Caesar dressing

### Pulled Chicken \$14.50

quinoa, avocado, corn tortillas, kale, parmesan, cabbage, chipotle balsamic

### Fall Squash \$12.95

roasted squash, lentils, quinoa, charred broccoli, kale, parmesan, rosemary dressing

### Spicy Soba \$13.00

carrots, edamame, cabbage, cashews, sriracha dressing

### Vegan Cobb \$13.95

romaine, beans, tomatoes, avocado, corn, cashews, lemon hummus dressing

### Panko Chicken \$13.25

fried chicken, cherry tomatoes, charred red onions, romaine, cheddar, chimichurri ranch

### Homemade Falafel \$11.25

roasted peppers, spinach, feta cheese, quinoa, purple cabbage, lemon hummus dressing

### Java Jive Guacamole \$12.00

tortilla chips

# Coffee & Such



## brew

### Espresso BREW

	Single	Double
Espresso	\$2.70	\$3.70
Espresso Con Panna/Machiato	\$3.75	\$4.75
Café Americano	\$2.75	\$3.75
Cappuccino/Caffé Latte	\$4.50	\$5.70
Café au Lait	\$4.60	\$5.75
Café Mocha	\$5.25	\$6.75
Caramelotto Caffé espresso, milk, caramel, almond	\$5.50	\$6.95
Dirty Chai chai latte, shot of espresso	\$5.95	\$6.95
Flatwhite equal parts espresso and steamed milk	\$3.95	\$4.95

### BREW Frappé

(Blended frozen Coffee)

Chocolate Mocha \$7.95 (chocolate syrup, espresso, milk)
French Vanilla Espresso \$7.95 (vanilla syrup, espresso, milk)
Curlywurlly Frappé \$7.95 (or any flavour shot)

### BREW Coffee & Tea

	12oz. Reg.	16oz. Lg.
Illy Drip Coffee	\$2.95	\$3.50
Harney & Sons Fine Teas	\$3.15	\$3.15
Chai Tea	\$3.50	\$3.75
London Fog - earl grey tea, vanilla syrup, steamed milk	\$3.50	\$4.00

### NO BREW (coffeeless)

	12oz. Reg.	16oz. Lg.
Chai Latte	\$4.75	\$5.75
Hot Chocolate	\$5.25	\$6.25
Steamed Vanilla Milk (or any flavour shot)	\$4.95	\$6.00

### BREW On Tap

Cold BREW (cold steeped for 24 hours)	16oz. \$4.95	
Nitro BREW (nitrogen injected cold brew)	10oz. \$4.95	15oz. \$6.50

# Beer & Wine

## Dockyard Brewing Co. Draughts



Exclusively from the oldest microbrewery on the island, our fine beers and ales are expertly brewed using Bermuda rainwater. It is collected in the second most remote island in the world, surrounded by 700 miles of ocean, so it is PURE. With carefully sourced malts and hops from around the globe, our draughts are proudly **Made in Bermuda.**

St. David's Lager	10oz.
Whale of Wheat	<b>\$6.00</b>
Somers Amber Ale	
Trunk Island IPA	Pint
Black Anchor Porter	<b>\$9.50</b>
Bermuda Triangle Stout	

## Bermuda's First Wine Bar on Tap

La Vite Prosecco (Veneto, Italy)  
Nicolas Idiart Dry Rosé (Languedoc, Southern France)  
Bridgewater "Bluemoon" Riesling (Oregon)  
La Vite Sauvignon Blanc (Veneto, Italy)  
Coast and Barrel Chardonnay (Napa, California)  
Coast and Barrel Cabernet Sauvignon (Napa, California)  
La Vite Sangiovese (Emilia-Romagna, Italy)  
Coast and Barrel Pinot Noir (Napa, California)

6oz. **\$10.00**

With carefully curated, region specific varietals wine that we store and serve at cellar temperature, our barrel wines are kept exceedingly fresh with a state of the art nitrogen generator, designed by NASA. Nitrogen is an inert gas and does not allow wines to oxidize and lose flavor.  
**It literally is rocket science.**