

ESPRESSO

DOUBLE SHOT		\$3.00
MACCHIATO	2oz	\$3.75
CORTADO	4oz	\$3.75
FLAT WHITE	6oz	\$3.75
CAPPUCCINO	8oz	\$4.00
LATTE	10oz	\$4.25
LARGE LATTE	16oz	\$5.50

DRIP COFFEE

8oz	\$3.00
Includes free refill	

ICED COFFEE

12oz	\$3.00
16oz	\$3.50

POUR OVER

SEE MENU FOR SELECTIONS
6-10 MINUTE PREP TIME

V60	12oz	\$5.50
CHEMEX	20oz	\$9.00

SPECIALTY DRINKS

HONEY JASMINE LATTE - \$5.00

BROWN SUGAR ALMOND LATTE - \$5.00

PURPLE DAZE - \$5.25

Iced Lavender Grey Tea Latte with Vanilla Cardamom Oat Foam

AMARETTO COLD BREW WITH OAT FOAM - \$5.75

ORANGE ROSEMARY CASCARA SHRUB - \$6.00

SIMPLE SYRUP +.75

VANILLA	CARAMEL
CHOCOLATE	CINNAMON
LAVENDER VANILLA	HONEY OR MAPLE

OAT MILK + \$1

ALMOND MILK + \$1

NITRO COLD BREW

12oz	\$4.50
16oz	\$5.00
GROWLER	\$11.00

TEA

SEE MENU FOR SELECTIONS

HOT	14oz	\$3.50
ICED	16oz	\$4.00

MATCHA LATTE	10oz / 14oz	\$5 / \$5.25
CHAI TEA LATTE	10oz / 14oz	\$5.50 / \$5.75
ZINGER	14oz	\$4.50
HOT CHOCOLATE	10oz / 14oz	\$4.00 / \$4.25
MOCHA LATTE	10oz / 14oz	\$5.50 / \$6.00
ESPRESSO TONIC	12oz	\$5.00
AFFOGATO		\$5.00

BAKED GOODS

Check out our pastry case for a selection of house-made scones, muffins, cookies and biscuits.

SMOOTHIES

TRIPLE BERRY SMOOTHIE - \$6.50

Strawberry, blueberry, blackberry, banana, Fage Greek Yogurt and orange juice **GF**

Sub oat milk or almond milk to make it vegan **V**

Add flax, chia or spinach +.50

GREEN SMOOTHIE - \$7.50

Avocado, banana, pineapple juice, ginger, turmeric, spinach and basil **GF V**

CAFÉ FAVORITES

SOUR CHERRY WHIPPED YOGURT PARFAIT - \$6

Fage Greek Yogurt whipped with puréed cherries, honey, lime and cardamom.

Topped with berries and house-made honey, orange, fennel granola. **GF**

VANILLA ROSE TEA CHIA PUDDING WITH RASPBERRY COMPOTE - \$5

Chia seeds soaked in oat milk and vanilla rose tea topped with fresh berries and candied sunflower seeds. House-made raspberry compote on the bottom. **GF V**

MATCHA TEA CAKE - \$4.25

Matcha and citrus tea cake topped with orange lime buttercream and pistachios

RASPBERRY LEMON POPPY SEED BAKED OATMEAL - \$6

A wholesome blend of oats, coconut, sunflower seeds, poppy seeds, raspberries and spices topped with a bright lemon glaze. Add yogurt +1.00

RATATOUILLE FRITTATA WITH HERBED CHEVRE - \$5.75

Roasted eggplant, tomato, shallots, and herbed goat cheese baked into parmesan eggs **GF**

SWEET POTATO & CHICKPEA HAND PIE - \$6.50

Puff pastry filled with sweet potato, chickpeas, and coconut milk curry

Our GF items do not contain gluten but they aren't certified. Our staff takes great care in preparing your meal, but it is made in a kitchen shared with wheat and cross contact could occur.



Please limit your time at this table to 90 minutes when the cafe is busy.
Thank you for your support and understanding.

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SALADS

QUINOA, ROASTED VEGETABLE, WHITE BEAN SALAD - \$6.50

Roasted eggplant, peppers and tomato tossed with quinoa, white beans and a creamy tahini miso dressing **GF V**

HOT HONEY HALLOUMI & AVOCADO SALAD - \$9.50

Seared halloumi cheese drizzled with hot honey and sliced avocado served over top arugula and spinach, tossed with lemon thyme vinaigrette and sprinkled with candied sunflower seeds **GF**

TOAST

2 slices of multigrain sourdough with your choice of topping:

BUTTER - \$3.50

BUTTER & STRAWBERRY JAM - \$4.50

HOUSE-MADE HAZELNUT COCONUT BUTTER - \$8.50

Topped with banana and sprinkled with candied sunflower seeds and cocoa powder **V**

AVOCADO & HUMMUS - \$9.50

House-made spinach and artichoke hummus, sliced avocado, vegan cashew parmesan, spiced pine nuts and garlic chili oil **V**

PANINI

BREAKFAST ENGLISH MUFFIN - \$8

Fresh cracked eggs baked with parmesan, topped with bacon, hickory smoked cheddar, marinated sun-dried tomatoes and chipotle garlic sauce on a homemade buttermilk chive english muffin

LONZETTA - \$9

Garlic and rosemary cured pork loin, rosemary gouda, house-made mustard seed onion jam and giardiniera on multigrain sourdough

HALLOUMI - \$9

Seared halloumi cheese, arugula, roasted red pepper, house-made spinach artichoke hummus on a toasted brioche bun

GRILLED CHEESE - \$6.50

Smoked cheddar, mozzarella & gooey garlic cheese on multigrain sourdough

CHEESE & MEZE BOARDS

3 CHEESE - \$15

A rotating selection of unique artisan cheeses. Served with toast points, fruit, nuts house-made pickles & honey. **Cheeses available by the piece in our cooler*

MEZE - \$12

Spinach and artichoke hummus, fresh cut vegetables, quinoa salad, house-made pickled vegetables, toast points and spiced nuts **V**

*ADD SEARED HALLOUMI TO EITHER PLATE + \$5

CONSERVAS BOARD (tinned seafood)

Top quality, sustainable seafood traditionally preserved and served with toast points, chimichurri, lemon, nuts and house-made pickles.

CHOOSE ANY FISH FROM THE SHELF AND WE CAN PLATE IT UP WITH ALL THE TRIMMINGS + \$5. OR CHOOSE ONE OF OUR FAVORITES BELOW:

PATAGONIA SMOKED MUSSELS - \$12

Lightly smoked over Spanish bay wood and packed in organic olive oil and broth

JOSE GOURMET SMOKED SMALL SARDINES - \$14

Fished in the Atlantic and Mediterranean oceans, packed with premium quality olive oil

WILDFISH CANNERY SMOKED COHO SALMON - \$17

Hook and line caught Alaskan Coho lightly smoked with Alder

JOSE GOURMET SPICED OCTOPUS IN OLIVE OIL - \$25

Atlantic caught and piri piri spiced, a unique delicacy

