

FEATURED COCKTAILS

CUCUMBER BASIL COLLINS - \$13

Boyd & Blair Cucumber Vodka, Citrus Basil Shrub, Midori and Soda Water

LAVENDER BREEZE - \$13

Drumshanbo Gin, Kingfly Limoncello, Lemon, Lavender Vanilla Simple and Pea Flower Tea

NON-ALCOHOLIC COCKTAILS

SPIRITLESS WHISKEY SOUR - \$10

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

NA SPRITZ - \$10

Ritual Zero Proof Aperitif, Ritual Zero Proof Whiskey, lemon, tonic and NA Aromatic Bitters

WYATT'S NA COLD FASHIONED - \$12

Spiritless 74 NA Whiskey, Cherry Orange Simple, House Cold Brew and NA Aromatic Bitters

WINE

GARNACHA - GALERNA CASTILLA, SPAIN

Vibrant red with red berry and cherry notes on the nose. Pleasant spices and sweet tannins precede a long, dry finish.

(Draft) Glass \$10.25 / Carafe \$25

TEMPRANILLO - LOBETIA CUENCA, SPAIN

Red berries on the nose combine with cocoa and sweet tobacco on the palate in this smooth, lighter-bodied wine.

(Draft) Glass \$10.25 / Carafe \$25

SPARKLING WHITE - FET D'OR BLANC DE BLANCS FRANCE

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

Glass \$10.25 / 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.	\$4.95	\$5.95
Flat White	6 oz.	\$4.95	\$5.95
Cappuccino	8 oz.	\$5.10	\$6.10
Small Latte	12 oz.	\$5.25	\$6.25
<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

Sugar-Free Vanilla



SEASONAL

	12 oz.	16 oz.
Apricot Honey Latte	\$6.05	\$6.80
Strawberries & Cream Cold Brew	\$6.00	\$6.75
Spring Espresso Tonic	\$5.75	
Strawberries & Cream Matcha	\$6.00	\$6.75
Apricot Chamomile Fog		\$5.75
Citrus Basil Shrub Sparkler		\$6.30
Sparkling Strawberry Lemonade (add matcha + \$1)		\$5.75

SPECIALTY

	12 oz.	16 oz.
Mocha	\$6.05	\$7.05
Matcha	\$5.25	\$5.75
Chai	\$5.75	\$6.00
Hot Chocolate	\$4.75	\$5.20
Affogato		
<i>Vanilla Ice Cream, Espresso & Whipped Cream</i>	\$6.25	

LOOSE LEAF TEA

HOT 16 OZ. \$4.25

ICED 16 OZ. \$4.70

See menu for choices

OAT OR ALMOND MILK + \$1.00

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

BAKED GOODS

CHOCOLATE CHIP COOKIE - \$3.15

STRAWBERRY THUMBPRINT COOKIE - \$3.15

OATMEAL CREAM PIE - \$4.25

SHORTBREAD SANDWICH COOKIE WITH LEMON CREAM - \$4.25

COFFEE CAKE MUFFIN - \$4.25 V

BLUEBERRY LEMON MUFFIN - \$4.25 V

BROWNIE - \$4.00 GF

EVERYTHING BIALY - \$5.35

With cream cheese filling

SMOOTHIES

STRAWBERRY BANANA - \$8.00

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

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

BLUEBERRY ALMOND BANANA - \$8.75

Blueberries, banana, almond butter, oat milk, and flax **GF V**

CAFÉ FAVORITES

HOMEMADE ENGLISH MUFFIN - \$4.50

Rotating selection of fresh Willow Bend English Muffins topped with butter, butter and jam or almond butter

JALAPENO CHEDDAR FRITTATA - \$6.75

Peppers, onions baked into eggs topped with cheddar cream cheese spread **GF**

STEAMED OATMEAL - \$5.75

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

CHERRY CHOCOLATE CHIP OAT BAR- \$6.25

A wholesome blend of oats, nuts & coconut baked and drizzled with chocolate

PANINI PRESS

BREAKFAST SANDWICH - \$10.45

Choose from bacon or mushroom, egg, cheddar and creamy miso chili crisp sauce on a homemade everything seasoning english muffin

HALLOUMI SANDWICH - \$11.45

Seared halloumi cheese, arugula, pickled red onion, roasted red pepper hummus on a brioche bun

CHIPOTLE AVOCADO TURKEY SANDWICH - \$10.40

Smoked turkey, gouda, chipotle aioli, avocado spread, turkey bacon and lettuce

GRILLED CHEESE - \$7.80

A melty blend of cheeses, roasted garlic and chive butter on fresh sourdough

SWEET POTATO CHICKPEA CURRY HAND PIE - \$8.45

Sweet potato, chickpeas, tomatoes, coconut milk, and spices in puff pastry **V**

KOREAN PORK HAND PIE - \$8.45

Pork, kimchi, gochujang and togarashi baked into puff pastry

CHICKEN PESTO WRAP - \$10.40

Spinach-herb wrap, fresh mozzarella, pesto aioli, pickled tomato, arugula & balsamic glaze

HUMMUS WRAP - \$9.65

Roasted garlic hummus, garlic-herb wrap, sumac chickpeas, vegan harissa aioli, romaine, cucumber, radish & zaatar **V**

GRAB & GO

CHARCUTERIE TO GO - \$12.75

Olympia smoked pork sticks, artisan cheese, flatbreads, grapes, dried apricots, nuts & Raaka Pink Sea Salt Dark Chocolate

STRAWBERRY LEMONADE CHIA PUDDING - \$6.25 GF V

BLUEBERRY COCONUT OVERNIGHT OATS - \$6.25

Topped with sunflower seeds, dried blueberries & coconut **V**

COFFEE COCKTAILS

COFFEE OLD FASHIONED - \$13.00

Beanball Bourbon, dash of coffee, cinnamon, Angostura bitters, Luxardo cherry, orange peel over a large coffee cube

IRISH COFFEE: HOT or ICED - \$12.00

Jameson Irish Whiskey, fresh coffee, topped with vanilla cream

ESPRESSO MARTINI - \$14.00

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

CLASSIC COCKTAILS

MIMOSA: SINGLE - \$12.00 or CARAFE (5 servings) - \$38.00

Orange juice topped with Brut

BLOODY MARY - \$12.00

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

MANHATTAN - \$13.00

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

FRENCH 75 - \$13.00

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

NEGRONI - \$12.00

Drumshanbo Gunpowder Irish Gin, Dolin Sweet Vermouth, and Campari

HIGHBALLS - \$11.00

Your choice of spirit topped with tonic or soda and lemon or lime juice