

COFFEE

BATCH BREW 12oz / 16oz refill +2	3.5 / 4.50
COLD BREW refill +3	5.50
SWEET MINT COLD BREW house-made mint syrup + oat milk + mint sprig	6

ESPRESSO

ESPRESSO	3.50
AMERICANO	3.75
MACCHIATO	3.75
CORTADO	4.25
CAPPUCCINO	4.50
LATTE	5.50
SPECIALTY LATTES lavender honey, vanilla bean, or salted caramel	6
LATTE FLIGHT choose two : vanilla bean, lavender honey, salted carmel or seasonal syrups	8.5
MOCHA valrhona cocoa	6
ESPRESSO TONIC espresso + tonic	5.50
HOUSE-MADE SYRUPS 16oz bottle (makes 16 drinks / 1oz per drink) all syrups available	15

SEASONAL DRINKS

EARL GREY BLUEBERRY LATTE blueberry earl grey syrup + espresso + milk	6.50
BLACK SESAME LATTE black sesame syrup + espresso + milk	6.50
LEMON ALMOND LATTE lemon almond syrup + espresso + milk	6.50
COCONUT CREAM COLD BREW coconut syrup + coconut cream	6
ICED YERBA MATE yerba mate + brown sugar syrup + lime	5
ICED RASPBERRY MINT LIMEADE raspberry syrup + muddled mint + lime + sparkling water	5.50

MOST DRINKS AVAILABLE ICED
ALMOND MILK OR OAT MILK +1 | ADD EXTRA SHOT +1

NOT COFFEE

CHAI LATTE	5.50
HOT CHOCOLATE	4.5
STEAMER	3.5
ICED TEA mango black or hibiscus mint	4
HOT TEA earl grey, jasmine green, odd flowers, roobi slipper, or victorian breakfast	4
MATCHA LATTE	5.75
KOMBUCHA rotating selection	6
KEFIR SODA rotating selection	6
LEMONADE plain or lavender - sparkling option	5
MATCHA LEMONADE	5.50
CHOCOLATE MILK	3.50
APPLE JUICE	3
TOPO CHICO	3
PUP CUP whipped cream in a cup with a dog bone	1

ALCOHOL

NIGHT SHIFT sabe vodka + espresso + caramel sauce + orange peel	14
BLOOD ORANGE PALOMA sabe tequila + lime + blood orange san pellegrino + salt + tajin rim	14
RASPBERRY MINT MOJITO sabe rum + raspberry syrup + lime + mint	14
MATCHA MINT SOUR sabe vodka + matcha + mint simple syrup + lemon	13
LAVENDER HONEY BEES KNEES sabe vodka + lavender honey syrup + lemon	13
SEASONAL SPRITZ lavender honey, lemon almond, raspberry mint + prosecco	10
SEASONAL SPRITZ FLIGHT lavender honey, lemon almond, raspberry + prosecco	30
MIMOSA seasonal juice selection + bubbles	10
MIMOSA PARTY bottle of bubbles + carafe of juice	40
CRAFT BEER rotating selection	
DRAFT	8
CANS	6 / 7
WINE BY THE GLASS see wine list	

ALL DAY

gf bagel +3

CLASSIC BAGEL	GFO VO V	4
plain, sesame, or everything bagel with butter add cream cheese +1.50 or herbed cream cheese +2		
AÏOLI AVOCADO BAGEL SANDWICH	GFO V	14
house-made preserved lemon aioli + avocado + zucchini ribbons + sliced mozzarella + arugula		
HAM & CHEESE BAGEL SANDWICH	GFO	15
black forest ham + swiss cheese + baked egg + arugula + japanese mayo + dijon + apple cider onion		
SMOKED SALMON BAGEL SANDWICH	GFO	15
herbed cream cheese + smoked salmon + pickled onions + cucumbers + capers		
SALTED MAPLE SAUSAGE SANDWICH	GFO	12
irish white cheddar + pork breakfast sausage + baked egg + house-made salted maple butter on english muffin		
TURKEY PESTO SANDWICH	CN GFO	12
yellow tomato and kale pesto + garlic and herb turkey + sunflower sprouts + pepper jack + baked egg on english muffin		
PLANT BASED FRITTATA SANDWICH	GFO VE	12
vegan baked egg + vegan sausage + wild mushrooms + sundried tomato aioli + vegan cheese + arugula on english muffin		
SWEET POTATO PANCETTA HASH	GFO	15
sweet potato + brussel sprouts + pancetta + wild mushrooms + chipotle crema + soft boiled egg		
MONTE CRISTO	GFO	14
brioche + black forest ham + cheddar + raspberry basil jam + eggs + cinnamon + whipping cream + brown sugar		
BREAKFAST BOWL	GF CN	15
soft boiled egg + greek yogurt dressing + feta + carrots + arugula + avocado + lemon juice + almonds + nuts + pickled onions		
TOMATO JAM THREE CHEESE MELT	GFO V	14
tomato jam + gruyere + cheddar + pepperjack + arugula + house-made bread & butter pickles		
COBB CHOPPED SALAD	GF	14.50
romaine + turkey + onions + feta + tomato + eggs + prosciutto + herb vinaigrette		
COMMUNAL WEDGE SALAD	GF	14.50
pancetta + gorgonzola + romaine + blue cheese taziki + dill		

TOAST BAR












SERVED ALL DAY

gf bread +3 tomato +1 soft boiled egg +1.5 prosciutto +2.50

COMMUNAL AVOCADO	GFO V VO	12
avocado + butter + sea salt + pepper + smoked chili flakes		
WILD MUSHROOM TRUFFLE TOAST	GFO V	14
roasted wild mushrooms + truffle vinaigrette + parmesan + arugula		
BURRATA TOMATO CONFIT TOAST	GFO V	14
tomato confit + burrata + oregano + balsamic vin glaze		
RASPBERRY BASIL TOAST	GFO CN V	11
raspberry basil jam + lemon rosemary cream cheese + mint + sliced almonds		
HERBED CUCUMBER AVOCADO	GFO V	13
herbed cream cheese + avocado + cucumber + sunflower sprouts		
DEVEILED EGG	GFO	12
japanese mayo + dijon + eggs + chive + dill + paprika		
TOAST FLIGHT	GFO	35
communal + raspberry basil toast + burrata tomato confit		


MORNING

SERVED UNTIL 2PM

BRIOCHE FRENCH TOAST		13
brioche + cream cheese + cinnamon + powdered sugar + berries		
GUAVA OVERNIGHT OATS	 	10.50
sunflower seed butter + mint + guava jam		
GRANOLA BOWL	   	12
vanilla greek yogurt + berries + house-made granola + honey		
PEACH TURMERIC CHIA BOWL	  	10.50
coconut milk + peach puree + turmeric + toasted almond		
FRITTATA		12
eggs + pancetta + sun dried tomatos + chives + parmesan cheese + pickled veggies + arugula + baby tomatoes		
served with greens + herb vinaigrette		

PIZZA + CHARCUTERIE

SERVED AFTER 12PM

COMMUNAL PIZZA		18.50
parmesan + mozzarella + fontina + prosciutto + tomato + basil		
PEPPERONI PIZZA		18.50
pepperoni + ricotta + marinara + crushed red pepper		
SPRING GARDEN PIZZA		18.50
asparagus + tomato confit + onion + arugula + mushrooms + herb ricotta		
ARTISANAL CHARCUTERIE BOARD	 	18.50
b&b pickles + honeycomb + fruit + jam + olives + almonds + mustard + 2 cheeses + 2 meats + crostini		

 Vegetarian

 Vegan

 Vegan Option

 Gluten Free

 Gluten Free Option

 Contains Nuts