

Wine Menu

Red

Domaine Rudel — \$9

Pinot Noir
France

Extraction — \$9

Red Blend
California

12 Emezzo — \$9

Primitivo
Italy

Blackburn — \$9

Cabernet
California

Contraluz — \$9

Malbec
Argentina

Trainwreck — \$12

Cabernet
California

Anjali — \$14

Syrah
California

Papale — \$15

Primitivo
Italy

Máté — \$75

Sangiovese
Italy

White

Extraction — \$9

Chardonnay
California

Stingray Bay — \$9

Sauvignon Blanc
New Zealand

Villa Loren — \$8

Pinot Grigio
Italy

Fulkerson — \$9

Riesling
Finger Lakes

Gerberas — \$9

Rosé
Spain

Sancerre — \$40

Sauvignon Blanc
France

BY THE BOTTLE
ONLY

HAPPY HOUR

FROM 5-8 PM

Everyday Except Sunday

Drink Menu

Coffee

Doppio	2oz / \$3.25
Americano	8oz / \$3.50
Cortado	4oz / \$3.75
Cappuccino	8oz / \$4.00
Latte	10oz \$4.25 / 12oz \$4.50 / 16oz \$5.00
Drip	8oz \$2.25 / 10oz \$2.75 / 12oz \$3.25 / 16oz \$3.75
Cold brew	12oz \$4.50 / 16oz \$5.00
Nitro brew	12oz \$5.00 / 16oz \$5.50
Hot chocolate	12oz \$3.00 / 16oz \$3.75
Extra shot	50¢

Milk

Whole	Oat	75¢
Non-fat	Almond	75¢
Skim	Soy	75¢
Half n' half		
Heavy cream		

Sweetener

Sugar
Raw
Stevia
Honey

Syrups

Whole	Oat	75¢	50¢	SUGAR FREE
Non-fat	Almond	75¢	Vanilla	Vanilla
Skim	Soy	75¢	Caramel	Hazelnut
Half n' half			Hazelnut	Classic
Heavy cream			Lavender	Strawberry
			Rose	Classic
			Mocha	S'mores

Toppings

Cinnamon	Chocolate
Nutmeg	White mocha
Graham cracker	Caramel
Sprinkles	Whipped cream
Salt	Whipped cream

1 (300mg) CBD drop \$2.50

Tea

12oz \$3.50 / 16oz \$4.00

Decaf

Blueberry hibiscus
Peppermint
Chamomile medley
Turmeric ginger

Earl grey
English breakfast
Masala chai
Black limón
Yuzu peach green
Matcha super green
Jasmine
Matcha latte
Chai latte

12oz \$4.75 / 16oz \$5.25

12oz \$4.75 / 16oz \$5.25

SPECIALTY DRINKS

★ Salted Caramel ★

★ Iced Blueberry Tea ★

★ Honey Oat Chai ★

Ask our baristas about our draft beer and wine



breakfast

available until noon

Breakfast Burrito \$6.95

Scrambled eggs with avocado, chorizo, cotija cheese, tomato salsa, and sour cream all wrapped up in a flour tortilla and pressed on the grill

Classic Breakfast Sandwich \$6.95

Scrambled eggs, Black Forest ham, and American cheese on sourdough bread, pressed panini style

all-day sandwiches

Cuban ✨ \$8.95

Roasted pork, Black Forest ham, Swiss cheese, and pickles with Mayo and Dijon mustard. Panini pressed on buttered French bread

Italian ✨ \$8.95

Genoa salami, Black Forest ham, pepperoni, chopped sweet cherry peppers, provolone cheese with house made sun dried tomato Mayo. Panini pressed on buttered French bread

Vegan Wrap ✨ \$6.95

Cucumber, spinach, carrots, and cherry tomatoes with hummus and avocado all wrapped up in a flour tortilla served with pita chips

Artisan Grilled Cheese ✨ \$6.95

Grated Guinness cheddar, sliced Swiss, and American cheese. Panini pressed on buttered sourdough bread

Avocado Smash ✨ \$6.95

Avocado seasoned and spread onto sourdough toast, topped with arugula, cherry tomatoes, and Parmesan cheese

..... shareables

Cheese Board \$13.95

Manchego cheese, blue cheese, drunken goat cheese, and Guinness cheddar served with honey, raspberry jam, and pita chips

Cheese & Charcuterie \$19.95

Sliced Genoa salami, prosciutto, and chorizo, served with drunken goat cheese, Guinness cheddar, raspberry jam, whole grain mustard, sweet cherry peppers, and pita chips

Mediterranean Platter \$11.95

Fresh hummus, tzatziki, and olives served with cucumber slices, baby carrots, celery sticks, and pita chips

— baked goods —

please inquire about availability

★ Locally made pastries ★

Starting at \$1.95