

Fall 2020

Everything served in carry-out containers

SIGNATURE DRINKS

Salty Maple Mocha | 5.25 6
Mocha with salted maple. Topped with a sprinkle of smoked sea salt sugar. Want to make it vegan? We recommend oat milk.
Created by Nicki, Ceremony - Harbor P.

**Browned Sugar
Pumpkin Latte | 6 6.5 (v)**
Oat milk latte with roasted sugar and pumpkin sauce. Dusted with house-made pie spice.
Created by Anna, Ceremony - Whitehall

ESPRESSO

Espresso | 3
Long Black | 3
Cortado | 3.5
Cappuccino | 3.75
Flat White | 3.75
Latte | 4 4.5
Mocha | 4.75 5.25
Americano | 3 3.25
Black Shakerato | 3.5
White Shakerato | 4.75

FILTERED

Coffee | 2.5 2.75 3.25
Coffee, Pour Over
daily selection (*market price*)
Nitro Cold Brew | 5.5
Add
extra shot (1.75)
almond/soy/oat/breve (.75)
add vanilla (.5)

NOT COFFEE

Hot Cocoa | 3.5 4
Chai Latte | 4.5 5
Matcha Latte | 5 5.5
Song Tea
daily selection (*market price*)
Rishi Black Iced Tea | 2.5 3
Hex Ferments Kombucha | 4
daily selection

BREAKFAST, LUNCH AND SNACKS

Egg + Cheese Biscuit | 5
Egg, Cheese + Bacon Biscuit | 6
Summer Vibes Parfait | 6.5
honey vanilla greek yogurt, strawberry basil compote, granola
Lemony Coconut Overnight Oats | 6.5 (v)
pecans and toasted coconut served chilled

Turk-ish Cup | 7
spiced chickpeas, roasted red pepper, hummus, harissa, roasted almonds, lemon

Southwest Chicken Cup | 7.5
brown rice, black beans, corn, roasted tomatoes, pickled red onion, roasted chicken, chipotle mayo

Grilled Cheddar Cheese | 7.5
cheddar cheese on sourdough served with chips

SWEETS

Nitro Float | 6
local ice cream, nitro cold brew
Affogato | 6
local ice cream, espresso

Coffee Milkshake | 7
seasonal flavor options - ask your barista