

CAFE MENU

COFFEE & TEA

	<u>12 OZ</u>	<u>16 OZ</u>		<u>12 OZ</u>	<u>16 OZ</u>
COFFEE	\$3	\$3.50	WHITE MOCHA	\$5	\$6
SEASONAL POUR-OVER	\$4	\$5.50	STEAMER	\$2 8 OZ	\$3 12 OZ
ESPRESSO	\$1.50 SINGLE	\$3 DOUBLE	DRINKING CHOCOLATE	\$3.50 8 OZ	\$5 12 OZ
AMERICANO	\$3	—	ORANGE JUICE	\$4 9 OZ	\$5 12 OZ
CAFÉ AU LAIT	\$3.25	\$3.75	BRAZILIAN LEMONADE	—	\$5.50
CORTADO	\$3.25	—	FRAPPÉ	—	\$5.50
CAPPUCCINO	\$3.50	—	CHOCOLATE CARAMEL MATCHA		
LATTE	\$4	\$4.50	COLD BREW ICED COFFEE	—	\$3
CHAI LATTE	\$4.50	\$5	HOT TEA	—	\$3
MATCHA LATTE	\$5.50	\$6	ICED TEA	—	\$3
MACCHIATO	\$3.25	—	BOTTLED WATER	—	\$1.50
MOCHA	\$5	\$6	SODA	—	\$3
			IZZE	—	\$3

ADD AN EXTRA ESPRESSO SHOT FOR \$1.00

ADD SYRUP FOR \$0.50

SIMPLE SYRUP, CARAMEL, FRENCH VANILLA, OR HAZELNUT

FOOD

SAVORY SCONE	\$4	CHARCUTERIE PLATE	\$12
GINGER CRANBERRY SCONE	\$4	ITALIAN SOPPRESSATA, SPANISH CHORIZO, COW'S MILK CHEESE, AND SHEEP'S MILK CHEESE, WITH DRIED BING CHERRIES AND A RUSTIC BAKERY FLATBREAD	
BROWN BUTTER BANANA BREAD	\$4	CHEESE PLATE	\$10
SHORTBREAD	\$3	SHEEP'S MILK CHEESE AND COW'S MILK CHEESE, WITH DRIED BING CHERRIES AND A RUSTIC BAKERY FLATBREAD	
LAVENDER/SEA SALT ORANGE/PISTACHIO		VEGETARIAN SPANISH TORTILLA	\$9
COOKIES	\$3	EGGS, POTATOES, AND ONIONS SERVED WITH A SIDE SALAD AND BALSAMIC VINAIGRETTE	
CHOCOLATE CHIP CHOCOLATE MINT		MEAT SPANISH TORTILLA	\$10
CHOCOLATE BROWNIE	\$3	BACON, EGGS, POTATOES, AND ONIONS SERVED WITH A SIDE SALAD AND BALSAMIC VINAIGRETTE	
SEASONAL MUFFIN	\$4		
CHOCOLATE-DIPPED MACAROON	\$3		
ASSORTED SNACKS	\$2-\$3		