



coffee

Regular Decaf	3.50
<i>Drip Coffee</i>	
Cold Brew Coffee	4.25
<i>Smooth, Full-Bodied, Draft</i>	
Espresso	3.50
<i>Double Shot Espresso</i>	
Americano	3.50
<i>Espresso Water</i>	
Cappuccino	4.25
<i>Espresso Steamed Milk</i>	
Latte Iced Latte	4.25
<i>Espresso Milk</i>	
Mocha	5.00
<i>Espresso Steamed Milk Cocoa</i>	
Chai Latte	5.25
<i>Steamed Milk Chai</i>	
Nitro Latte	7.00
<i>Espresso Nitro Cold Brew Milk</i>	
Affogato	6.00
<i>Vanilla Ice Cream Double Shot Espresso</i>	

signature

Lavender Latte	5.50
<i>Espresso Floral Syrup Steamed Milk</i>	
Raspberry White Mocha	5.50
<i>Espresso White Chocolate Raspberry Syrup Steamed Milk</i>	
Iced Peach Tea Lemonade	5.00
<i>Peach Juice Green Tea Simple Syrup Lemonade</i>	
Sparkling Strawberry Lemonade	5.00
<i>Strawberry Fruit Juices Lemonade</i>	

tea

Rishi Organic Tea	3.75
<i>Assorted</i>	

bar

Craft Beer	6.50
Wine, Glass	11
Wine, Bottle	47

shareables

Bavarian Soft Pretzel	VEG	9
<i>Grain Mustard</i>		
Spicy Spinach Artichoke Dip	VEG	12
<i>Pepper Jack Cream Cheese Red Pepper Flakes Spinach Artichoke Hearts Tortilla Chips</i>		
Charcuterie Board		18
<i>Cured Meats Assorted Cheese Gherkins Fresh Fruits Crackers Grain Mustard</i>		
Bagel & Lox Board		14
<i>Smoked Salmon Cream Cheese Hard-Boiled Egg Fresh Herbs</i>		
Roasted Vegetable Flatbread	VEG	16
<i>Red Onion Bell Pepper Squash Zucchini Ricotta Mozzarella Cauliflower Crust GF +2</i>		
Triple Cheese Flatbread	VEG	15
<i>Mozzarella Ricotta Parmesan Garlic Butter Cauliflower Crust GF +2</i>		

sandwiches

Served with House-Made Chips, House Salad or Pasta Salad		
Kresge Turkey		14
<i>Hickory Smoked Turkey Great Lakes Cheddar Tomato Romaine Red Onion Avocado Mayo</i>		
Caprese Grilled Cheese	VEG	12
<i>Fresh Mozzarella Balsamic Tomato Jam Basil</i>		
Prentis Pastrami		12
<i>Detroit Marble Rye Mustard Swiss Creamy Coleslaw Pickle Spear</i>		

soups, salads & bowls

Tomato Bisque	VEG GF	7
<i>Creamy Tomato Onion Garlic Basil Crème Fraiche</i>		
Roasted Vegetable Grain Bowl	V	10
<i>Rainbow Carrots Arugula Roasted Red Pepper Asparagus Pickled Red Cabbage Mushroom Garlic Hummus Mixed Grains</i>		
Mango Avocado Salad	VEG GF	12
<i>Mixed Greens Onion Tomatoes Jalapeno Mango Avocado Queso Fresco Chili Vinaigrette</i>		
Crispy Broccoli Slaw	GF	12
<i>Broccoli Onion Bacon Crumbles Sunflower Seeds Cabbage Carrots Dried Cranberry Asian Crispy Noodles Honey Cider Vinaigrette</i>		

Add Ons

Grilled Chicken +5 | Poached Shrimp +7 | Tempeh +5

sweet endings

Warm Cookie Skillet	VEG	7
<i>Chocolate Chunk Cookie Vanilla Ice Cream Chocolate Sauce</i>		
Belgium Sugar Waffle	VEG	8
<i>Macerated Strawberries Diplomat Cream</i>		



HOURS

t ~ th	9am ~ 3:30pm
fri	9am ~ 8:30pm
sat/sun	10am ~ 4:30pm

FULL MENU

t ~ th	11am ~ 3pm
fri	11am ~ 8pm
sat/sun	11am ~ 4pm

GF	gluten free
VEG	vegetarian
V	vegan

Menu Subject to Change