



coffee

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

signature

Lavender Latte <i>Espresso Floral Syrup Steamed Milk</i>	5.50
Peppermint Mocha <i>Espresso Peppermint Syrup Cocoa Steamed Milk</i>	5.50
Winter Blush <i>Pomegranate Syrup Vanilla Syrup Club Soda</i>	5.50
Café con Miel <i>Espresso Honey Cinnamon Steamed Milk</i>	5.00

tea

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

Craft Beer	6.50
Wine, Glass	11
Wine, Bottle	47

shareables

Bavarian Soft Pretzel VEG <i>Grain Mustard</i>	9
Jalapeno Popper Dip VEG <i>Cream Cheese Cheddar Jalapeno Roasted Garlic Tortilla Chips</i>	10
Charcuterie Board <i>Cured Meats Assorted Artisanal Cheese Fresh & Dried Fruits Crackers Grain Mustard</i>	18
Ricotta Toast VEG <i>Ricotta Cheese Caramelized Onion Roasted Red Pepper Lemon Zest Everything Spice Brioche</i>	12
Bison Short Rib Flatbread <i>Slow Roasted Buson Short Rib Caramelized Onion Swiss Provolone Cauliflower Crust</i> GF +2	18
Mediterranean Flatbread VEG <i>Kalamata Olives Tomato Artichoke Roasted Red Pepper Ricotta Feta Lemon Zest Cauliflower Crust</i> GF +2	16

sandwiches

Served with House-Made Chips, House Salad or Pasta Salad	
Harvest Cranberry <i>Roasted Turkey Sage Cream Cheese Cranberry Relish Arugula</i>	12
Steak Fajita Wrap <i>Grilled Steak Sautéed Peppers & Onion Avocado Mayo Tomato Pepper Jack Flour Tortilla</i>	14
Pepper Jack Grilled Cheese VEG <i>Pepper Jack Cheese Roasted Red Pepper Pickled Jalapeno Tomato Jam Sourdough</i>	10

soups, salads & bowls

Lentil Soup V GF <i>Green Lentils Roasted Vegetables Paprika Herb Blend</i>	7
Three Sisters Grain Bowl VEG <i>Mixed Grains Green Beans Roasted Corn Zucchini Red Onion Goat Cheese Crispy Breadcrumbs Red Wine Vinaigrette</i>	12
Roasted Sweet Potato Salad VEG GF CONTAINS NUTS <i>Pepitas Green Onion Toasted Pecans Goat Cheese Cranberry Arugula Maple Vinaigrette</i>	11
Kale Salad VEG GF <i>Baby Kale Shaved Radicchio Shallot Roasted Butternut Squash Parmesan Dried Cranberry Sunflower Seeds Honey Vinaigrette</i>	10
Add Ons	

Grilled Chicken +5 | Tempeh +5

sweet endings

Warm Cookie Skillet VEG <i>Red Velvet Cookie Vanilla Ice Cream</i>	7
Molten Lava Cake VEG <i>Warm Dark Chocolate Cake Vanilla Ice Cream</i>	8



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