

# Coffee

## ESPRESSO

Prepared **HOT** or over **ICE**. Whole [default] or Skim Milk  
Soy, Almond, Coconut, or Oat Milk +1.00

<b>Espresso</b> .....	3.25
<i>Double Shot, 2oz</i>	
<b>Espresso Macchiato</b> .....	3.25
<i>Double Espresso, Foam, 3oz</i>	
<b>Cortado</b> .....	3.75
<i>Double Espresso, Steamed Milk, 5oz</i>	
<b>The Grey Capp</b> .....	4.00
<i>Double Ristretto Cappuccino, 8oz</i>	
<b>Americano</b> .....	3.25
<i>Double Espresso, Water, 8oz/12oz/16oz</i>	

## LATTES

Prepared **HOT** or over **ICE**. Whole [default] or Skim Milk  
Soy, Almond, Coconut, or Oat Milk +1.00

	Regular	Large
	12oz	16oz
<b>Latte</b> .....	4.75	5.75
<i>Espresso, Steamed Milk, Add Hand-Crafted Syrup +.75</i>		
<b>Mocha</b> .....	5.50	6.50
<i>Espresso, Steamed Milk, House-Made Chocolate Sauce</i>		
<b>Dr. Strangelove</b> .....	5.50	6.50
<i>Espresso, Steamed Milk, Cinnamon-Orange-Clove Syrup</i>		
<b>Crème Brûlée</b> .....	6.25	7.25
<i>Espresso, Steamed Milk, Crème Anglaise, Caramel</i>		
<b>Hot Cocoa</b> .....	4.50	5.50
<i>House-Made Chocolate, Vanilla, Steamed Milk</i>		

## SMOOTHIES

	Large
	16oz
<b>Strawberry Spinach</b> .....	7.25
<i>Strawberries, Spinach, Banana, Tart Yoghurt</i>	
<b>Orange Banana</b> .....	7.25
<i>Fresh Orange Juice, Banana, Tart Yoghurt</i>	
<b>Blueberry Mango</b> .....	7.25
<i>Mango, Blueberries, Banana, Tart Yoghurt</i>	
<b>Peaches and Cream</b> .....	7.25
<i>Vanilla, Peaches, Cream</i>	
<b>Frozen Hot Cocoa</b> .....	7.00
<i>House-Made Chocolate, Vanilla, Cream, Whipped Cream</i>	

## COFFEE

Brewed fresh and served **HOT**

<b>Small</b> 8oz.....	2.00
<b>Regular</b> 12oz .....	3.00
<b>Large</b> 16oz.....	4.00
<b>Bottomless</b> Dine-in only. Per visit.....	6.00

## COLD BREW COFFEE

Slow brewed cold for a smooth, refreshing iced coffee

<b>Regular</b> 12oz.....	3.50
<b>Large</b> 16oz.....	4.50

## LOOSE LEAF TEA

Prepared **HOT** or over **ICE**

<b>Regular</b> 12oz.....	3.00
<b>Large</b> 16oz.....	4.00
<b>Teapot</b> 24oz.....	6.00

## TEA LATTES

Prepared **HOT** or over **ICE**. Whole [default] or Skim Milk  
Soy, Almond, Coconut, or Oat Milk +1.00

	Regular	Large
	12oz	16oz
<b>Masala Chai</b> .....	4.50	5.50
<i>Black Tea, Cardamom, Ginger, Cloves</i>		
<b>London Fog</b> .....	4.50	5.50
<i>Earl Grey Black Tea, Vanilla</i>		
<b>Vanilla Mint Pu-erh</b> .....	4.50	5.50
<i>Pu-erh Tea, Mint, Vanilla</i>		
<b>West Cape Chai</b> [Caffeine-Free].....	4.50	5.50
<i>Rooibos Tea, Cinnamon, Cardamom, Star Anise</i>		
	8oz	12oz / 16oz
<b>Sweet Matcha</b> .....	4.50	6.50 / 8.00
<i>Japanese Green Tea, Cane Sugar</i>		

# Wine

## WHITE

<b>Pinot Grigio - Sortesele by Santi - Italy</b> .....	10
<b>Chardonnay - La Splendeur du Soleil by Diora - California</b> .....	10
<b>Sauvignon Blanc - Brancott Estate - New Zealand</b> .....	9
<b>Riesling - Dr. L by Loosen Bros. - Germany</b> .....	9

## RED

<b>Pinot Noir - Inscription by King Estate - Oregon</b> .....	11
<b>Malbec - Alto Molino - Argentina</b> .....	9
<b>Cabernet Sauvignon - The Wines of Francis Coppola - California</b> .....	10
<b>Merlot - Decoy by Duckhorn - California</b> .....	10
<b>Red Blend - Pessimist by Daou - California</b> .....	10

## OTHER

<b>Rose - Miraflores by Domaine LaFage - France</b> .....	10
<b>Brut Sparkling - Veuve de Paris - France</b> .....	6

# Bottles and Cans

## BEER

<b>Champagne Velvet</b> .....	6
<b>Half Acre: Daisy Cutter</b> .....	6
<b>3 Floyds: Gumball Head</b> .....	7
<b>Sun King: Wee Mac</b> .....	7
<b>Maplewood: Son of Juice</b> .....	8
<b>Quaff On: Busted Knuckle</b> .....	8
<b>Bells: Kalamazoo</b> .....	7

## NON-ALCOHOLIC

<b>Lagunitas Hop Water</b> .....	6
<b>Root and Revelry Sodas</b> .....	5

*Assorted Flavors*

# Cocktails

## SIGNATURE

<b>Espresso Martini</b> .....	11
<i>Journeyman Field Vodka, Espresso, Coffee Liqueur, Honey</i>	
<b>The Critic*</b> .....	12
<i>Journeyman Featherbone Bourbon, Honey &amp; Sage Syrup</i>	
<b>Marquis de Lafayette</b> .....	12
<i>Journeyman Road's End White Rum, Elderflower Liqueur, Lime, Simple</i>	
<b>Chai Martini*</b> .....	10
<i>Journeyman Field Vodka, Chai, Maple Syrup, Oat Milk</i>	
<b>Rigoletto Sour</b> .....	11
<i>Amaretto, Lemon, Ginger Syrup, Egg White</i>	
<b>The Earl*</b> .....	10
<i>Journeyman Field Gin, Earl Grey Tea, Honey, Lemon</i>	
<b>Encore</b> .....	10
<i>Journeyman Field Gin, Lemon, Basil, Champagne, Simple</i>	
<b>The Understudy*</b> .....	10
<i>Reposado Tequila, Crème de Cassis, Lime, Ginger Beer</i>	
 *Ask for your cocktail to be a 'Matinee' for a non-alcoholic version .....	6

## CLASSICS

<b>Old Fashioned</b> .....	12
<i>Journeyman Featherbone Bourbon, Sugar, Bitters</i>	
<b>Manhattan</b> .....	12
<i>Journeyman Featherbone Bourbon, Sweet Vermouth, Bitters</i>	
<b>Botanical Spritz</b> .....	10
<i>Bitter Botanical Liqueur, Champagne, Soda</i>	
<b>Negroni</b> .....	12
<i>Journeyman Field Gin, Bitter Botanical Liqueur, Sweet Vermouth</i>	
<b>Margarita</b> .....	10
<i>Reposado Tequila, Triple Sec, Lime, Agave</i>	
<b>Martini</b> .....	12
<i>Journeyman Field Vodka or Field Gin, Dry Vermouth</i>	
<b>Moscow Mule</b> .....	10
<i>Journeyman Field Vodka, Lime, Ginger Beer</i>	
<b>Irish Coffee</b> .....	9
<i>Jameson Irish Whiskey, Irish Cream, Coffee</i>	
<b>Hot Toddy</b> .....	9
<i>Journeyman Featherbone Bourbon, Honey, Lemon, Cinnamon</i>	
<b>Mimosa</b> .....	5
<i>Champagne, Fresh Orange Juice</i>	

# Daytime Food

7 AM - 4 PM Daily

## BRUNCH

**Bacon Biscuit Benny**..... 11  
*House-Made Buttermilk Biscuit, Bacon, Poached Egg\*, Hollandaise\**

**Veggie Breakfast Biscuit** ..... 11  
*House-Made Sweet Potato Biscuit, Avocado, Scrambled Egg, White Cheddar, Spinach, Tomato Onion Jam  
'Just Egg' [egg substitute] +1.00*

**Build your Ultimate Breakfast Sandwich**..... 7  
*Choose one option from each column. All sandwiches topped with White Cheddar.*

<i>Buttermilk Biscuit</i>	<i>Sausage</i>	<i>Scrambled Egg</i>	<i>Basil Aioli</i>
<i>Sweet Potato Biscuit</i>	<i>Vegetarian Sausage</i>	<i>'Just Egg' +1.00</i>	<i>Tomato Onion Jam</i>
<i>English Muffin</i>	<i>Bacon</i>	<i>[egg substitute]</i>	
	<i>Avocado</i>		

**Biscuits and Sausage Gravy**..... 9  
*House-Made Buttermilk Biscuits, Pork Sausage Gravy, Sliced Avocado*

**Biscuits and Mushroom Gravy**..... 9  
*House-Made Buttermilk Biscuits, Mushroom Gravy, Sliced Avocado*

**Parfait**..... 6  
*Yoghurt, Seasonal Fruit, Granola, Honey*

**Avocado Toast**..... 7  
*Whole Grain Bread, Avocado Spread, Red Pepper Flakes, Honey, Sea Salt*

**Daily Quiche Slice**..... 6  
*Ask about today's quiche*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## SALADS

*Served with a baguette slice and dressing on the side.*

**Mediterranean Salad**..... 11  
*Olives, Cucumbers, Tomatoes, Feta, Hummus, Falafel, Crispy Chickpeas, Romaine, Balsamic Vinaigrette*

**Citrus Salad**..... 12  
*Grapefruit, Orange, Walnuts, Goat Cheese, Endive, Arugula, Spinach, Sweet Orange Vinaigrette*

**Asparagus Burrata Salad**..... 12  
*Burrata, Seasonal Fruit, Walnuts, Mint, Asparagus, Snap Peas, Romaine, Spinach, Tart Lemon Vinaigrette*

*Add chicken or falafel to any salad* ..... 3

## DELI SANDWICHES

*Served with chips and a pickle. Gluten Free +1.00*

**Monkeydog Baguette**..... 10  
*Baguette, Sliced Ham, Cheddar, Spinach, Honey Mustard*

**Sundrenched Veggie Baguette**..... 10  
*Baguette, Roasted Eggplant, Sun-Dried Tomatoes, Spinach, Feta, Basil Aioli*

## A LA CART SIDES

**Buttermilk Biscuit, Sweet Potato Biscuit, or English Muffin**  
*House-Made, Sliced, and Toasted  
With Jam, Cinnamon Sugar Butter, or Honey* ..... 4

**Seasonal Quinoa Salad**..... sm 2

**Roasted Rosemary Potatoes** .... sm 2 lg 4

**Fresh Fruit**..... sm 2 lg 4

**House-Made Doughnuts**..... 2-4

# Evening Food

4 PM - 10 PM Daily

## SHAREABLE PLATTERS

Suggested for groups of 4-6

<b>Charcuterie Board</b> .....	18
<i>Assorted Cheeses, Cured Meats, Nuts, Peppadew Peppers, Sage Honey, Bread</i>	
<b>Burrata Board</b> .....	15
<i>Burrata, Toasted Baguette, Honey, Peaches, Basil, Pomegranate Seeds</i>	
<b>Hummus Trio</b> .....	15
<i>Classic, Pesto, and Roasted Tomato Hummus, Fried Pita, Fresh Vegetables</i>	
<b>Seasonal Spring Rolls</b> .....	16
<i>Bell Peppers, Carrots, Cucumber, Avocado, Cilantro, Red cabbage, Mint, Basil</i>	
<i>Served with assorted dipping sauces and garnished with sesame seeds</i>	

## SALADS

Served with a baguette slice

<b>Mediterranean Salad</b> .....	11
<i>Olives, Cucumbers, Tomatoes, Feta, Hummus, Falafel, Greens, Balsamic Vinaigrette</i>	
<b>Citrus Salad</b> .....	12
<i>Grapefruit, Orange, Walnuts, Goat Cheese, Endive, Arugula, Spinach, Sweet Orange Vinaigrette</i>	
<b>Asparagus Burrata Salad</b> .....	12
<i>Burrata, Seasonal Fruit, Walnuts, Mint, Asparagus, Snap Peas, Tart Lemon Vinaigrette, Greens</i>	
<i>Add chicken or falafel to any salad</i> .....	3

## DELI SANDWICHES

Served with chips and a pickle. Gluten Free +1.00

<b>Monkeydog Baguette</b> .....	10
<i>Baguette, Sliced Ham, Cheddar, Spinach, Honey Mustard</i>	
<b>Sundrenched Veggie Baguette</b> .....	10
<i>Baguette, Roasted Eggplant, Sun-Dried Tomatoes, Spinach, Feta, Basil Aioli</i>	

## DESSERTS

<b>Lemon Berry Mascarpone Cake</b> .....	7
<b>The Ultimate Chocolate Cake</b> .....	7
<b>Affogato</b> .....	7
<i>Gelato drowned in a double shot of espresso [decaf available upon request]</i>	