

SEASONAL CAFE BREWS

HOUSE MADE SYRUP

Bourbon Ginger Molasses
Syrup + \$1

Toffee Caramel + \$0.75

Peppermint Infused Milk
+\$0.50
(Oat Milk +\$1.25)



Creme Brulee Latte **\$6.75/\$8**

This latte blends vanilla custard and toffee caramel syrup with rich espresso, then crowns it with velvety steamed milk and a crackly layer of caramelized sugar. **Only served hot*

Bourbon Ginger Molasses Latte **\$6.5/\$7.75**

Buffalo Trace Bourbon is cooked down in house with ginger, molasses, and spices to create this bold and cozy sip. Rich, dark, and warmly spiced.

Peppermint Drinking Cacao **\$6/\$7**

A decadent winter warmer made with melted Mexican chocolate and peppermint-infused milk. *This holiday comfort can also be made vegan!* Add whipped cream for extra shroud of sweetness.



CODED BREWS

SYRUPS

(Add in +\$0.75)

- Vanilla
- Hazelnut
- Caramel
- Chili Mocha
- Mocha
- Brown Sugar

MILKS

(Alt Milk +\$0.75)

- Regular
- Oat
- Soy

*Decaf available upon request +\$0.50

12oz/16oz

Espresso	\$3.75
Macchiato	\$4.25
Breve	\$5.75/\$7
Cappuccino	\$4.5
Latte	\$5.25/\$6.5
Mocha	\$6/\$7.5
Chili Mocha	\$6.25/\$7.75
Lava Salt Caramel Latte	\$6.25/\$7.75
Americano	\$3.75/\$4.75
Cold Brew	\$4.75/\$5.75
Affogato	\$7.25

*Extra Doppio Shot + \$2 (4 shots standard in our 16oz drinks)

LIBERATING LIBATIONS

12oz/16oz

Matcha Latte	\$5.5/\$7
Chai Latte	\$5.5/\$6.5
Hot Tea	\$4.25/\$4.75
London Fog	\$5/\$6
Hot Chocolate	\$4/\$5
Kombucha	\$5.75
Yerba Mate	\$5.25
Soda	\$3.5

(Ask about flavors of Henry Weinhard's)



OFF THE RECORD: 21+ MENU

ON TAP

(Ask about specific selections)

Beer	\$8
Cider	\$8
Mead	\$13

(Have it served in a take home skull glass +\$10)

*Add frozen custard and make it a float! +\$5

COUNCIL OF THE VINE

Four Graces Pinot Blanc	\$12
Prophecy Pinot Grigio	\$11
Ghost Pines Cabernet	\$18
Prisoner Unshackled Red Blend	\$12.5
Rum Aged Mandavie Merlot	\$12
Bewitched Pinot Noir	\$14.5
Palermo (Bottle)	\$95

SEASONAL CABINET OF SPIRITS

The Manhattan Project \$19

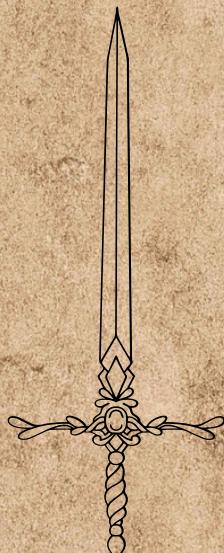
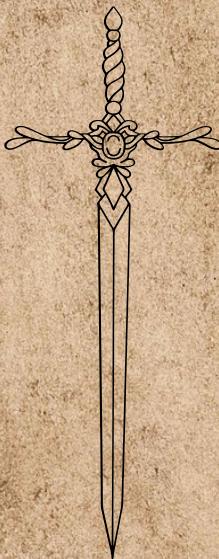
Buffalo Trace, Anitca Vermouth, All Spice Dram, & Luxardo Cherry.

Smoking Gun \$17.5

Smokey blend of Mezcal, Ancho Reyes Liquor, molasses, & ginger powder. Topped with ginger beer and served on a big cube.

Grassy Ghoul \$17.5

Coming Soon!





CLASSIFIED PROVISIONS

Jen's Pastries	\$6
Caprese Sandwich	\$9
Italian Sandwich	\$12
Seasonal Soup	\$9
Caesar Salad (Add Chicken +\$5.5)	\$7.5
Fig Toast (Ricotta, fig jam, prosciutto, toasted pecans, honey)	\$8.5
Charcuterie Platter for Two (Crackers, Smoked Gouda, Ricotta, Salami, Prosciutto, fig jam, pecans, olives, dried fruit)	\$25