

POTIONS 101

STEP 1: CHOOSE YOUR POTION BASE

Vanilla Frozen Custard

Chocolate Frozen Custard

Seasonal Frozen Custard

Vegan Ice Cream

Seasonal Italian Ice

STEP 2: CHOOSE YOUR VESSEL

Scoop: (Waffle Cone + \$1.75)

-Kids \$3.5

-Single \$4

-Double \$7

Concrete (Custard blended with toppings):

Sm: \$9 Reg: \$12

Sundae:

Sm: \$6 Reg: \$9

(Turtle Sundae \$9/\$12)

Milkshake: (Add Malt Powder + \$0.75)

\$10

Banana Split: Chocolate sauce, strawberries, pineapple, topped with whipped cream & a cherry.

\$13

Soda Float: (Ask about our flavors of Henry Weinhard's sodas.)

\$9

STEP 3: CHOOSE YOUR TOPPINGS OR TRY ONE OF OUR SEASONAL CONJURINGS

Full list of toppings and offerings on the next page. Check out our seasonal and coffee offerings on the pages following! **Never hesitate to ask for guidance.**

BUILD YOUR OWN CURSE

*additional toppings and syrups
+\$1.50

SPELLBINDING SYRUPS

 Chocolate Syrup

Hot Fudge

Hot Caramel

 Peanut Butter

Marshmallow Creme

 Espresso

 Magic Cone Dip-Chocolate

Magic Cone Dip-Birthday

 Creme de Menthe

 Biscoff Cookie Butter

Nutella

FORBIDDEN FRUITS

 Strawberries

 Pineapple

 Banana

MAGICAL MORSELS

Cookie Dough (+2) 

Oreo 

Biscoff Cookie 

Cheesecake (+ \$2)

Brownie

Chocolate Chunks

Reese's

Butterfinger

Heath

M&M

Waffle Cone Pieces 

Sprinkles (+\$0.50) 

CRACKED CURSES

Peanuts 

Pecans 

 Vegan topping options. Some options subject to higher
upcharge. 

SEASONAL CUSTARD CONJURINGS

UBE GOOEY BUTTER CAKE

Our seasonal ube frozen custard conjured with chunks of our house made, St. Louis style gooey butter cake.

Sundae: \$6.5/\$9.5

Concrete: \$9.5/\$12.5

CAMPFIRE COVEN

Summoned under a full moon, this sweet spell starts with your choice of custard, marshmallow creme, biscoff cookie pieces, and chocolate chunks

Sundae: \$8/\$11

Shake: \$12

Concrete: \$11/\$14 (marshmallow creme toasted on top)

CHOCOLATE BROWNIE CURSE

Chocolate custard, house made brownie batter, brownie pieces, and waffle cone pieces.

Sundae: \$8/\$11

Shake: \$12

Concrete: \$11/\$14



SEASONAL TOPPINGS



 House Made Brownie Batter + \$1.5

House Made Gooey Butter Cake + \$2

SEASONAL CAFE BREWS

HOUSE MADE SYRUP

Lavender + \$1

Orange Blossom & Cherry + \$1

Rum & Rye Banana + \$1.50

Banana Cold Foam + \$1



Lavender Moon Lemonade **\$5.5/\$6.5**

A house made lavender lemonade topped with butterfly pea flower tea.

Orange Blossom Cherry Latte **\$6.25/\$7.50**

Espresso and steamed milk with our house made orange blossom & cherry syrup.

Rum & Rye Banana Cold Brew **\$6.75/\$8.25**

Cold brew combined with our house made rum & rye banana syrup made with Jamaican rum, rye whiskey, lava salt, brown sugar, & fresh bananas. Topped with banana cold foam.



CODED BREWS

SYRUPS

(Add-in +\$0.75)

Vanilla
Hazelnut
Caramel
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

LIBERATING LIBATIONS

12oz/16oz

Matcha Latte	\$6/\$7
Chai Latte	\$5.5/\$6.5
Hot Tea (Sourced by Local Enthea Tea house)	\$4.5/\$4.5
London Fog	\$5.5/\$6.5
Hot Chocolate	\$4/\$5
Kombucha	\$5.25
Yerba Mate	\$5.75
Soda (Ask about flavors of Henry Weinhard's)	\$3.5