

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 Teahouse)	\$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



LOOSE LIPPED CONFIDANTS

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

Blindfold 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

CLASSIFIED PROVISIONS

Jen's Pastries	\$6
Vegan & GF Blueberry Lemon Coffee Cake	\$6
GF Greek Gallette	\$8
GF Asiago Chive Scone	\$5
Caprese Sandwich	\$10
(Add Chicken +\$4)	
Italian Sandwich	\$13
Caesar Salad	\$8
Fig and Prosciutto Toast	\$8.5
(Ricotta, fig jam, prosciutto, toasted pecans, honey)	
Charcuterie Platter for Two	\$25
(Sourdough baguette, Brie, Tillamook Aged Cheddar, Ricotta, Salami, Prosciutto, fig jam, olives, dried fruit)	

