



Come as you are, Meet and Mingle

Coffee	12 oz	20 oz
Fresh Brewed	3	4
Light- Fair Trade Rainforest Alliance or Dark- Café Vecchio		
Cappuccino	4	5
Latte or Macchiato	4	5
Americano	3	4
Hale Tea Co. Hot Tea's	3	
Hot Chocolate	3	3.75
Whole, 2%, Skim, Half & Half, Heavy Cream		
Premium "Milk" Options: Almond, Soy, Oat		.50
Add Ons		
Single Espresso		1
Double Espresso		1.75
Flavored Syrups		.75

Specialty Coffee

Tuxedo Mocha Latte or Cappuccino	4.75/5.75
Equal parts White & Dark Chocolate Espresso Steamed or Frothed Milk	
Café Mocha	4.75/5.75
Dark Chocolate, Espresso, Steamed or Frothed Milk	
Peppermint Mocha	4.75/5.75
Dark Chocolate, Peppermint Syrup, Espresso Steamed or Frothed Milk	
Butterscotch Latte or Cappuccino	4.75/5.75
House made Butterscotch, Espresso Steamed or Frothed Milk	
Lavender Mocha	4.75/5.75
House made Lavender Syrup, Dark Chocolate Espresso, Steamed or Frothed Milk	
London Fog	4.75/5.75
Landings Blend Gray Tea from Hale Tea Co Honey Vanilla Syrup, Steamed Milk	
Caramel Macchiato	4.75/5.75
Caramel Syrup, Espresso, Caramel Sauce Frothed Milk	
Chai Latte or Cappuccino	4.75/5.75
Chai, Steamed or Frothed Milk *Add Espresso for \$1	
Toffee Latte or Cappuccino	4.75/5.75
Caramel Syrup, Hazelnut Syrup, Espresso Steamed or Frothed Milk	

Morning Handhelds

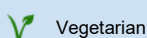
Monte Cristo Sandwich	10
Ham, Cheddar Cheese, Dijonaise, Swiss Cheese , White Bread, Powdered Sugar	
Breakfast Grilled Cheese	8
Sausage, Swiss & Cheddar Cheese, Avocado, Sourdough Bread	
Boneless Fried Chicken & Pancake Tacos	10
Served with a Strawberry Relish & Maple Syrup	
BYO Breakfast Sandwich	6
Scrambled Eggs + Choice of Meat, Cheese & Bread	
- Bacon, Sausage, Ham, Avocado	
- Cheddar, American, Swiss, Provolone	
- Croissant, Bagel, Wheat, Sourdough, GF Bread, Housemade Buttermilk Biscuit, Wheat Tortilla	
- Add Additional Protein +\$1.50	
Avocado Toast	9.50
Whole Wheat Toast, Hot Honey Drizzle, Sesame Seeds, Pepitas, Cherry Tomatoes	
- Add Egg \$2	

Breakfast Bowls

Country Breakfast Bowl	9.50
Two Scrambled Eggs, Sausage, Home Fries, Sauteed Peppers & Onions, Cheddar Cheese	
Huevos Ranchero Bowl	10
Chorizo, Black Beans, Sauteed Peppers & Onions, Pepper Jack Cheese, Fried Egg, Diced Tomato Lime Crème, Fried Corn Tortilla	
Oatmeal Bowl	7
Cinnamon & Sugar, Seasonal Berries, Toasted Almonds	
Power Bowl	8.50
Greek Yogurt, Fresh Berries, Banana, Almond Butter, Pumpkin Seed Brittle	

For our guests with allergies, please inquire with your server on available options prepared by the Chef.
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.
Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.



9/2/2022