

CROISSANTS

BUTTER CROISSANT Flaky, buttery, crunchy goodness	7	CONCHA CROISSANT Croissant, cinnamon concha & horchata pastry cream	10
HAM & CHEESE CROISSANT Croissant, honey ham & swiss cheese	10	APPLE PIE BEAR CLAW Croissant, apple pie filling, cinnamon sugar & raw sugar	10
CHOCOLATE CROISSANT Bi-color croissant, chocolate batons	9	FRENCH ONION SOUP Danish, caramelized onions, provolone, gruyere & thyme	11
SPANAKOPITA Croissant, cream cheese, spinach, feta & dill	10		

MUFFINS

BLUEBERRY MUFFIN Whole blueberries, raw sugar	7
CHOCOLATE CHIP BANANA MUFFIN GF/DF Vegan chocolate chips, vanilla, banana & cinnamon	8
CARROT CAKE MUFFIN GF / V Oat streusel, vanilla icing	8

DESSERTS

SALTED CARAMEL DATE CHEESECAKE Warm spiced crust, date cheesecake, salted caramel, & Chantilly cream	7
BLUEBERRY BAR GF Shortbread crust, blueberry jam & oat streusel	6
OREO TART GF Oreo tart, Nutella mousse, torched marshmallow & chocolate shavings	7
PUMPKIN CANNOLI Crunchy shell, pumpkin ricotta & chocolate chips	6

SPECIAL

BREAKFAST SANDIWH 13
House made ciabatta roll, smoked gouda, bacon & eggs

PASTRIES

EARL GREY CAKE LOAF Lemon, honey glaze	6
PUMPKIN LOAF GF Pumpkin spice, cheesecake & pepitas	6
APPLE CIDER CAKE DOUGHNUT V Flaxseed, cinnamon sugar, warm spices	6
MAPLE PECAN STICKY BUN Potato brioche, maple pecan topping & cinnamon sugar	6
BUTTERNUT SQUASH TURNOVER Puff pastry, goat cheese ricotta & sage brown butter	6
BUTTERSCOTCH SWEET SCONE Raw sugar, creme fraiche glaze & sea salt	8
MONKEY BREAD Croissant, cinnamon sugar & cream cheese frosting	8
DAILY QUICHE House made crust, rotating flavors	8

TREATS

MACARONS GF	3.50 / 4.5
COOKIES	2 - 5
CUPCAKES	3

Executive Chef
Jonalyn Valdez

Menu subject to availability

COFFEE

ORGANIC DRIP ROC2 Organic Black & Tan	4
ORGANIC DECAF DRIP Moxie EA Sugarcane Processed	4
ROC2 COLD BREW Organic ROC2 Cold Brew	7
ROC2 NITRO COLD BREW ROC2 Nitro Cold Brew	8

CLASSICS

DOUBLE SHOT ROC2 World Espresso.	4.5
DECAF DOUBLE SHOT ROC2 Water Processed	4.5
LATTE Double shot w/ choice of milk	6
CAPPUCCINO Double shot w/ foamed top	5
CORTADO Double shot, even parts milk	5
AMERICANO Triple shot & filtered water	5
MOCHA Double shot mixed w/ house made ganache	6

MILK OPTIONS

WHOLE | OAT | ALMOND |
COCONUT | .1% | HALF & HALF |
HEAVY CREAM \$1.00

HOUSE MADE MIXERS

\$1.00 Each

VANILLA BEAN
ALMOND BISCOTTI
SUGAR COOKIE
HAZELNUT
CARAMEL
BROWN SUGAR CINNAMON
CHOCOLATE GANACHE
WHITE CHOCOLATE GANACHE
LAVENDER
DATE SYRUP
LOCAL HONEY
SPICED PUMPKIN
BUTTERSCOTCH

FRUIT

STRAWBERRY
CHERRY
COCONUT

COLD FOAM

\$1.00

SWEET
SPICED PUMPKIN
SWEET & SALTY
STRAWBERRY

FALL SPECIALS

SPICED PUMPKIN LATTE Double shot, house made pumpkin sauce	7
BUTTERSCOTCH LATTE Double shot, house made butterscotch ganache	7
APPLE CHAI Dona Chair & apple juice	7.5
PUMPKIN FOAM CHAI Dona Chai, milk w/ spiced pumpkin cold foam	8
HONEY CINNAMON LATTE Double shot, local honey & ground cinnamon	7.5

DRINKS

HOUSE MADE LEMONADE Fresh squeezed, daily	6
ARNOLD PALMER Fresh house made lemonade & organic iced tea	6
FRUIT SWEET TEA Organic ice tea w/ house made fruit syrup	6
CHOCOLATE MILK Choice of milk with house made ganache	5
HOT CHOCOLATE Steamed milk with house made ganache	5

TEA

ORGANIC HOT TEA Organic Rishi Earl Grey, Chamomile Medley, Tangerine Ginger & Peppermint Lavender	4.5
ORGANIC ICED TEA Rishi unsweetened. Black, Green & Elderberry Hibiscus	4.5
MATCHA LATTE Rishi Sweet Matcha mixed w/ choice of milk	6
MATCHA LEMONADE Rishi Sweet Matcha mixed w/ house made lemonade	7
CHAI Dona Chai mixed w/ choice of milk	7
DIRTY CHAI Double shot w/ Dona Chai & milk	9

