

SEASONAL COFFEE

Dirty Cherry Cola

A bold twist on a classic. Sparkling tonic, espresso, and cherry cola come together for a crisp, refreshing taste with a caffeinated kick.

16oz • \$7.06

SUMMER ABROAD SEASONAL COCKTAILS • \$17

Central/South America

Hot Oaxacan Old Fashioned

Begin your journey with a trip to the Oaxaca region of southern Mexico and enjoy a cocktail that combines salmiana mezcal and anejo tequila for an oaky, sweet, herbaceous experience. As well as tastes of fresh picked sweet corn topped with some ancho chili spice. Finished off with spicy cacao bitters.

Passionfruit Pisco Sour*

Take a trip to the foothills of the Peruvian Andes for a taste of the Pisco distilled from the oldest continuously operated still in the Americas. It will take you on a bright, fruity journey with slight floral notes. Experience some robust passionfruit sweetness rounded out with a hint of jammy fig. All topped with fluffy egg white.

Coconut Caipirinha

Complete your South American leg with the funky, earthy, tropical sweetness of Cachaca, Brazil's national spirit, aged in American oak barrels and finished in Brazilian Zebrawood casks. Combined with the savory sweetness of coconut vanilla rum. As well as the tanginess of fresh lime and the experience of demarara, a syrup derived from South American sugar cane.

*consuming raw egg may increase your risk of foodborne illness

SEASONALS

SUMMER ABROAD SEASONAL COCKTAILS CONT. • \$17

Europe

Northern Honey

After crossing the Atlantic, begin your European venture in the great white north of Norway. Experience their native spirit Aquavit, a grain derived spirit with flavors of caraway and anise. Combined with the rich sweetness of Heather honey and the bright citrus pop of blood orange. All evened out with a combination of lemon and effervescent aromatised wine.

The Gin Revolution

Take a trip down the land of liberation and free your taste buds with an herbaceous, floral, slightly sweet gin experience. Enjoy a taste of one of the Alps from one of France's most popular spirit experiences, Green Chartreuse. Completed with a touch of juicy peach sweetness.

Greek Martini

Complete your trip through the old world with the robust experience of olive derived vodka paired with the potent herbaceousness and tangy sweetness of Skinof a liqueur derived from the sap the Greek Mastia tree. This experience is completed by combining the fatty savoriness of an olive brine wash with the sharpness of a pinch of salt.

Pacific

Strawberry Cream Puff

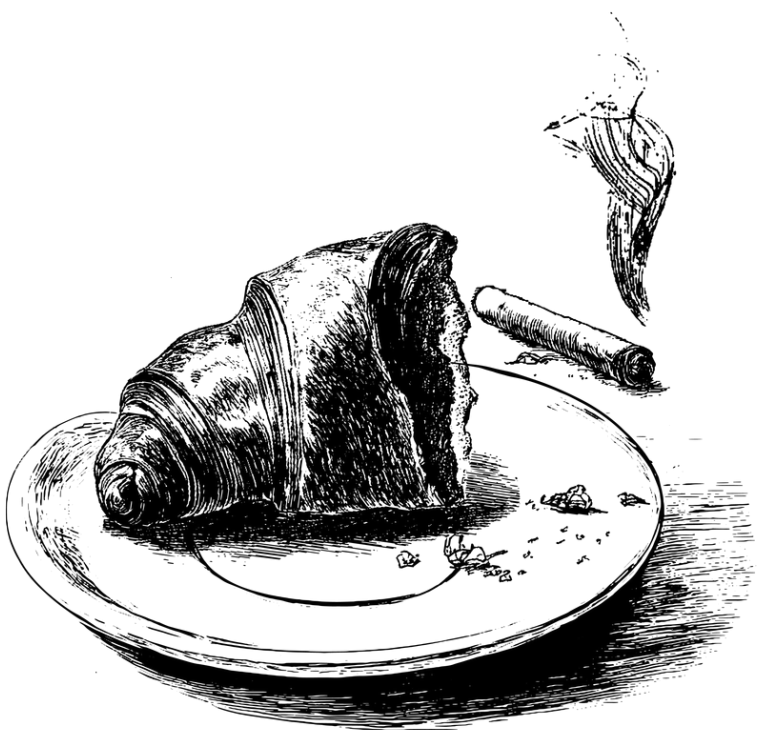
Begin your Pacific journey with a strawberry gin that is unmatched in its infusion experience. This is combined with the tart, tanginess of rhubarb, as well as the bitter sweetness of yuzu. Rounded out with a touch of savory cream, some spiced brown sugar, and a dash of nutmeg for a pastry like experience.

Australia After Dark(an espresso martini)

Next jet off to the land down under for an experience of the culture as well as the surrounding regions. Experience Australia's love of the art of Japanese Whiskey combined with the prevalent local coffee culture. An espresso martini crafted with the smooth vanilla oakiness of Japanese Whiskey and the potent bitterness of Australian coffee liqueur. This experience is completed with a rich orange, caramel amaro experience, fresh espresso and a flat white finish.

Hawaiian Mai Tai

Round out your Americano Summer cocktail experience with a trip to the Island paradise of Hawaii. Here you will experience a taste of native Hawaii with an agricole rum blend. Combined with a tiki style experience of orange liqueur bittersweetness, the tanginess of lime, and the sweet and savoriness of almond syrup.



FOOD

PASTRIES

Croissant • \$5.24

Chocolate Croissant • \$5.69

Spinach & Ricotta Croissant • \$6.83

Bacon & Egg Croissant • \$6.83

Ham & Cheese Croissant • \$6.83

Blueberry Muffin • \$5.47

Coffee Cake Muffin • \$5.47

Blueberry Scone • \$4.78

GFV Potato Chive Scone • \$5.69

Cinnamon Roll • \$5.69

Brown Butter Espresso Chocolate Chip Cookie • \$4.56

also available gluten free & vegan!

Seasonal Cookie • \$5.01

Flourless Chocolate Torte • \$8.66

Lemon Berry Mascarpone Cake • \$8.66

BREAKFAST

served 8am - 12pm

Breakfast Sandwich • \$6.15

fried egg, white cheddar cheese, and dijon mustard on a brioche bun.

add sausage, bacon, or avocado • +\$1.50 ea

sub croissant • +\$1 | sub gluten free bun • +\$2

Parfait • \$7.29

greek yogurt, granola, honey

Oatmeal • \$4.78

plain, apple cinnamon, or maple brown sugar

SNACKS

served 12pm - 11pm

Mixed Nuts • \$7.52

*peanuts, almonds, cashews, brazil nuts, filberts, pecans, raisins,
and dark chocolate chips*

Hummus • \$12.30

hummus served with carrots, cucumbers, bell peppers, and pita chips

LUNCH

served 11am - 4pm.

comes with your choice of chips: classic, jalapeño, salt & vinegar, or smokehouse barbeque. substitute side of mixed greens • \$1.50.

Chicken Salad

chicken salad, lettuce, swiss cheese, and dijon mustard

wrap • \$13.21 croissant • +\$1 salad base • +\$2

BLTA

crispy bacon, lettuce, roasted tomatoes, avocado, & dijon mustard

wrap • \$13.21 croissant • +\$1

Caprese Sandwich • \$13.67

mozzarella, roasted tomatoes, basil pesto, mixed greens, and balsamic drizzle, toasted on a croissant

Hot Italian Wrap • \$13.21

pepperoni, salami, mozzarella, roasted tomatoes, peperoncino peppers, and basil pesto, toasted on a whole wheat wrap

Hummus & Veggie Wrap • \$13.21

hummus, mixed greens, carrots, cucumber, and bell pepper on a whole wheat wrap

FLATBREAD PIZZA

served 4pm-11pm, Wednesday-Saturday

gluten free flatbread • + \$2

Margherita • \$12.30

tomato sauce, mozzarella, and basil pesto drizzle

Pepperoni • \$14.12

tomato sauce, mozzarella, and pepperoni

Garden Chicken • \$16.17

tomato sauce, mozzarella, chicken, artichoke, & roasted tomatoes

Roasted Vegetable • \$15.26

tomato sauce, mozzarella, artichoke, roasted tomatoes, and bell peppers

DESSERT

Affogato • \$6.15

espresso over vanilla ice cream, topped with whipped cream and drizzled with caramel

House Made Soda Float • \$6.83

your choice of root beer, cola, strawberry, or cream soda, over vanilla ice cream and topped with whipped cream

COFFEE & TEA



STANDARDS

Brewed Coffee

8 oz • \$3.64

12 oz • \$4.10

16 oz • \$4.78

Cortado • \$4.78

2 oz espresso, 2 oz steamed milk

Cappuccino

6 oz • \$5.24

8 oz • \$5.69

12 oz • \$6.15

16 oz • \$6.61

Latte

8 oz • \$5.69

12 oz • \$6.15

16 oz • \$6.61

Espresso • \$4.10

AA certified organic, single-origin.

Comsa Marcal, Honduras.

Macchiato • \$4.33

2 oz espresso, 1 oz steamed milk

Americano

6 oz • \$4.10

8 oz • \$4.33

12 oz • \$5.01

16 oz • \$5.47

French Press

20 oz • \$10.02

32 oz • \$15.03

FLAVORED LATTES

8 oz • \$6.15 12oz • \$6.61 16oz • \$7.06

available hot or iced.

Autumn Leaves

cinnamon, spiced brown sugar, brown butter

My Old Flame

mocha, caramel, toasted marshmallow

cinnamon, oat milk

Sweet Georgia Brown

honey, spiced brown sugar

Satchmo

brown butter, crème caramel, barrel aged

syrup, ground cinnamon

The Fitzgerald

honey, cinnamon, crème caramel

Milk Options: whole, skim,
half & half, oat, or almond

CLASSIC FLAVORS

Vanilla Caramel

Mocha

White Chocolate Mocha

Peppermint Mocha

Lavender

Rose

ICED DRINKS • \$6.15

- Black and Tan Fantasy
frothed espresso, frothed cream, cane sugar, served marbled over ice
- Bye Bye Blackbird
a shaken espresso drink with cream, cola, vanilla, and cane sugar, served over ice and garnished with a star anise
- Espresso Tonic
espresso, jack rudy tonic, orange bitters, cane syrup

TEA

- 12oz • \$4.33 16oz • \$5.01
available hot or iced
- | | | |
|---|--|--------------------------------------|
| Chamomile Lemon
<i>organic herbal tea</i> | Moroccan Mint
<i>organic herbal tea</i> | Rooibos
<i>organic herbal tea</i> |
| English Breakfast
<i>organic black tea</i> | Earl Grey
<i>organic black tea</i> | Chai
<i>organic black tea</i> |
| Gunpowder Green
<i>organic green tea</i> | Matcha
<i>organic green tea</i> | |

TEA LATTES

- 12oz • \$6.15 16oz • \$6.61
available hot or iced
- | | | |
|---|---|--|
| Chai Latte
<i>chai, cinnamon, steamed milk</i> | London Fog
<i>earl grey, vanilla, nutmeg, steamed milk</i> | Matcha Latte
<i>matcha green tea, vanilla, steamed milk</i> |
| Dirty Chai Latte
<i>chai latte with a shot of espresso</i> | Dirty London Fog
<i>london fog with a shot of espresso</i> | Jberg
<i>rooibos, ginger, vanilla, nutmeg, steamed milk</i> |

HOT CHOCOLATE

- \$8 oz • 5.69 12oz • \$6.15 16oz • \$6.61
- | | |
|---|--|
| Classic Hot Chocolate
<i>mocha, caramel, vanilla, cocoa powder, steamed milk</i> | Peppermint Hot Chocolate
<i>mocha, peppermint, steamed milk</i> |
|---|--|

COFFEE & TEA

ZERO PROOF & HEMP



MOCKTAILS • \$12

Ruby My Dear

a bright, juicy raspberry rooibos mojito—no alcohol is necessary to make this drink sing!
rooibos tea, mint tea, raspberries, mint leaves, ginger beer

Lydia, the Tattooed Lady

sweet with a playful bite of pickle brine, this blackberry shrub is a bit of a freak
pickle brine, lemon, blackberry, habanero

Cool Struttin'

this cucumber hibiscus mocktail has it all: refreshing, herbaceous, and hints of salt + heat
cucumber, chamomile, rooibos, hibiscus, lemon, saline, habanero, cane sugar

ADAPTOGEN INFUSIONS • \$15

Harlem Nocturne

a soothing adrenal cocktail bursting with tropical fruits
poppy extract, coconut, orange, lime, lavender

Take 5

the warm, earthy notes of this turmeric tea infusion are crafted to soothe your nervous system
anti-inflammatory infusion, poppy extract, turmeric tea, chai, cream

HEMP BEVERAGES • \$17

Long Island Iced THC

this arnold palmer twist incorporates notes of blood orange, plus a one-two punch of 7.5mg thc + 5mg cbd
canna cane, high rise blood orange, black tea, lemon juice

How High the Moon

this iced tea is bursting with a bouquet of floral notes, plus 5 mg of thc
canna cane, rooibos tea, lime, lavender, rose

Cafe Racer

notes of ginger and chai spice kick this mocktail into gear, letting you cruise into your evening on 2.5mg of thc
artet apertif, chai tea, oat milk, chai infused simple syrup, ginger beer

Darkbloom

a refreshing hibiscus lemonade, spiked with 2.5mg of thc
artet, lemon juice, mint tea, hibiscus infused simple syrup, ginger beer

COCKTAILS, WINE, & LIQUOR



COFFEE COCKTAILS • \$17

Espresso Martini

reyka vodka, americano coffee whiskey, espresso, vanilla

Feel'n Good

banhez mezcal, americano coffee whiskey, espresso, vanilla, cream

Bohemia After Dark

reyka vodka, americano mint chocolate tequila, giffard menthe-pastille, fernet, cream

Irish Coffee

2 gingers whiskey, brown sugar, coffee, cream

GREATEST HITS • \$17

Solid Murder

*a twist on a bourbon smash. if you're not careful, this drink will take you out!
nelson's green brier tennessee whiskey, lemon, honey, ango, and mint.*

Am I Blue?

*a blueberry lavender gin sour, shaken and served up.
zephyr gin, blended family blueberry liqueur, lemon, lavender, *raw egg white.*

Heat Wave

*a spicy tropical cocktail, shaken and served up.
banhaez mezcal, mi campo reposado tequila, chinola passion fruit liqueur, peach, honey,
habanero, and ancho chili powder.*

The Prez

*a twist on a classic manhattan, kissed with blackberry. stirred and served up.
old forester rye, standard proof honeysuckle rye, merlet creme de mûre, amaro
meletti, trinity bitters.*

**consuming raw egg may increase your risk of food-borne illness.*

STANDARDS • \$15

The Duke

a classic old fashioned made with old forester 86 whiskey

Sazerac

old overholt, naine rouge absinthe, brown sugar, bitters

Manhattan

old forester rye, cocchi torino, bitters

Martini

gin or vodka, twist or dirty, made your way

Negroni

zephyr gin, cocchi torino, campari

Gimlet

zephyr gin, lime, cane sugar

Sour

*your choice of spirit, lemon, cane sugar, *raw egg white*

Margarita

mi campo tequila, naranja orange liqueur, lime, cane sugar, salt

Daiquiri

plantation 3 stars rum, lime, cane sugar

Carajillo

liquor 43, mi campo reposado, demerara, espresso

**consuming raw egg may increase your risk of food-borne illness.*

RIFFS • \$16

Passion Flower

a floral gin and tonic

zephyr gin, giffard elderflower, jack rudy tonic

Watermelon Man

a fruity margarita, served on the rocks

mi campo tequila, combier watermelon, lime, cane sugar

Groovin' High

a tequila-based variation on a negroni

mi campo reposado, cocchi americano, montenegro

Creole Love Call

a coffee-infused old fashioned

old forester rye, americano coffee whiskey, cocchi torino, hoodoo chicory, walnut bitters

Reverend King

an extra-boozy, rye-based negroni

corsair dark rye, zucca rabarbaro, campari, plantation oftd

Stella By Starlight • \$15

this high proof, creamy rum cocktail is the perfect night cap

plantation 3 stars, plantation oftd, coffee whiskey, vanilla, cream, chocolate

**consuming raw egg may increase your risk of food-borne illness.*

RED WINE

Alta Vista, Vive Malbec • \$14

Argentina, Mendoza, 2024

Barone Montalto, Cabernet Sauvignon, Nero d'Avola • \$15

Italy, Sicily, 2019

Michele Chairlo Barbera d'Asti Anniversary • \$18

Italy, Piemonte, 2022

Weingut Berger, Zweigelt • \$16

Austria, Niederösterreich, 2022

WHITE WINE

Weingut Berger, Grüner Veltliner • \$17

Austria, Niederösterreich, 2024

J & H Selbach, Reisling Incline • \$16

Germany, Mosel, 2022

Terrazas De Los Andes, Chardonnay High Altitude
Vineyards Reserva Mendoza • \$17

Argentina, Mendoza, 2023

BUBBLES & ROSÉ

La Marca, Prosecco • \$12

Italy, Veneto

Montes Cherub Rose • \$18

Chile, Central Valley 2025

BOURBON

Old Grandad 100 \$12
Michter's Small Batch American Whiskey \$18
James Pepper 1776 Bourbon \$14
Old Forester 86 \$12
Old Forester 100 \$14
Maker's Mark 101 \$14
High West Bourbon \$16
Yellowstone Select Kentucky Bourbon \$16
Fugitives Tennessee Waltz \$16
Kentucky Owl Confiscated Bourbon Whiskey \$50
Four Gate Kentucky Bourbon Whiskey \$100

RYE

Old Overholt Rye \$12
Old Forester Rye \$12
Standard Proof Rye \$12
Corsair Dark Rye \$15
High West Double Rye \$16
Michter's Single Barrel Straight Rye \$18
Old Overholt 11yr Cask Strength \$25

TENNESSEE WHISKEY

George Dickel Sour Mash \$12
Nelson's Green Brier Sour Mash \$12
Leiper's Fork Bottled in Bond \$25

FLAVORED WHISKIES

Misunderstood Ginger Spiced Whiskey \$13
Standard Proof Honeysuckle Rye \$13
Standard Proof Pecan Rye \$13
Screwball Peanut Butter Whiskey \$13
Corsair Triple Smoke \$14

INTERNATIONAL

Bearface 7yr Aged Canadian Whiskey \$13
2 Gingers Irish Whiskey \$12
Glendalough Double Barrel Irish Whiskey \$12
West Cork Irish Whiskey \$12
Jameson Black Barrel \$14
Naked Malt Blended Malt Scotch \$12
Lismore 15yr Single Malt Scotch \$16
Ardbeg an A.O. Islay Single Malt Scotch \$20
The Dalmore 14yr Highland Single Malt Scotch \$35
Orphan Barrel Forager's Keep \$100
Umiki Pine Cask Japanese Whiskey \$15

BRANDY/COGNAC

Caravedo Torontel Pisco \$12
Brandy Sainte Louise \$12
Grand Marnier Cuvee Louis-Alexandre \$20

BLANCO TEQUILA

Astral Blanco \$12
Dulce Vida Blanco \$12
Mi Campo Blanco \$12
Avion Silver \$15
Don Fulano Blanco \$16
Don Julio Blanco \$16
Vulcan Blanco \$17

REPOSADO TEQUILA

Casa Noble Reposado \$14
Mi Campo Reposado \$14
Don Julio Reposado \$18
Don Fulano Reposado \$19

ANEJO TEQUILA

Libelula Anejo \$15

Don Julio Anejo \$18

Don Fulano Anejo \$25

MEZCAL

Bahnez Artisanal Espadin & Barril \$12

La Pulga Artisanal Salmiana \$21

RUM

Diplimatico Planas \$12

Mirat Coconut Rum \$12

Kuleana Agricole Rum Blend \$12

Plantaray 3 Star \$12

The Real McCoy 3yr Barrel Aged Rum \$12

Selvaray White Rum \$12

Smith & Cross Jamaican Rum \$13

Plantaray O.F.T.D \$14

Diplomatico Exclusiva \$15

The Real McCoy 5yr Aged Rum \$15

Plantaray XO 20th Anniversary \$20

GIN

Aviation \$12

Monk's Road Dry \$12

Gwendoline French Gin \$12

Tanqueray London Dry \$12

Zephyr Botanical \$12

Awayuki Strawberry Infused Gin \$12

Postmodern Empirical Dry \$14

Glendalough Botanical Irish Gin \$15

Monk's Road Barrel Finished \$16

St. George Terroir \$17

VODKA

Reyka Icelandic \$13

Purity 51 Connoisseur Organic \$16

Kastra Elion \$18

APERTIF

Aperol \$12

Campari \$12

Cappalletti \$12

Punt e Mes \$12

DIGESTIF

Amaro dell'Etna \$12

Amaro di Angostura \$12

Amaro Montengro \$12

Averna Amaro Siciliano \$12

Braulio Amaro \$12

Contratto Fernet \$12

Lo-Fi Gentian Amaro \$12

Meletti Amaro \$12

Meletti Fernet \$12

Paolucci Amaro Ciociaro \$12

Zucca Rabarbaro \$12

VERMOUTH

Carpano Antica \$12

Cocchi Americano \$12

Cocchi di Torino \$12

La Pivon Rojo \$12

Lo-Fi Dry Vermouth \$12

Lo-Fi Sweet Vermouth \$12

PASSPORT



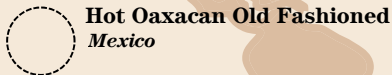
AMERICANO LOUNGE





SUMMER ABROAD COCKTAIL TOUR

Central & South America



Hot Oaxacan Old Fashioned
Mexico



Passionfruit Pisco Sour
Peru



Coconut Caipirinha
Brazil

Europe



Northern Honey
Norway



The Gin Revolution
France



Greek Martini
Greece

Pacific



Strawberry Cream Puff
Japan



Hawaiian Mai Tai
Hawaii



Australia After Dark
Australia

