



MENU



Ask About Our Monthly Drink Special!



V vegan

VG vegetarian



beverages

iced beverage sizes: small - 16oz, large - 20oz

hot beverage sizes: small - 12oz, large - 16oz

COFFEE

hot drip	\$2.50	\$3.00
cafe au lait	\$3.50	\$4.00
cold brew (iced)	\$4.00	\$5.00

ESPRESSO

americano	\$3.00	\$3.50
espresso	\$2.75	---
cappuccino (8oz)	\$4.00	---
macchiato (4oz)	\$3.00	---
cortado (6oz)	\$3.75	---
latte	\$4.25	\$5.50

TEA

chai latte	\$4.00	\$5.00
matcha latte	\$4.25	\$5.25
matcha lemonade	\$3.75	\$4.50
hot tea	\$2.75	\$2.75
iced tea	\$3.00	\$3.75
hot tea latte	\$3.75	\$4.00

THE REST

lemonade	\$3.00	\$3.50
orange juice	\$4.00	\$4.75
smoothies	\$5.50	---
hot chocolate	\$4.00	\$5.00
steamer	\$4.00	\$4.25

add a syrup

vanilla \$0.50 mocha \$0.50 lavender \$1 caramel \$1 brown sugar \$0.50
brown sugar

milk options

whole nonfat oat \$0.75 soy \$0.50



breakfast

bagel with spread. **V VG** \$3.50

local Redhouse bagels with your choice of spread
butter, vegan butter, cream cheese, peanut butter, sun-dried tomato hummus, strawberry jam, veggie cream cheese(+ \$1),
vegan cream cheese(+ \$1.50) avocado(+ \$1.50)

breakfast wrap. \$6.50

scrambled eggs, cheddar, turkey bacon, and potatoes heated until crisp and served with chipotle aioli

vegan breakfast wrap. **V** \$7.50

vegan "egg" (tofu), impossible sausage, and potatoes, heated until crisp, served with vegan chipotle aioli

lox bagel sandwich. \$12.00

your choice of bagel, cream cheese, tomato, lox, red onion, and spinach

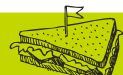
croissant. **VG** \$3.00 ~ \$3.50

expertly baked chocolate, almond, or plain croissant delivered daily by Au Fournil

assorted pastries. **V VG** \$1.75 ~ \$4.50

ask our friendly baristas to walk you through our selection of vegan and gluten-free options baked both in-house and by beloved local bakeries

BAGELS: **V** EVERYTHING, **V** PLAIN



lunch

all sandwiches made in-house to order on Mighty Bread, all contain nuts!

sun-dried tomato hummus toast. **V** \$7.00

housemade sun-dried tomato hummus topped with sliced cucumbers, avocado, and za'atar seasoning on thick cut rosemary peppercorn sourdough

fig and brie toast. **VG** \$8.00

fig jam topped with sliced brie and slivered almonds on thick cut everything-seasoned sourdough

sweet basil ricotta toast. **VG** \$8.00

sweet basil ricotta cheese drizzled with honey and chopped apricots on thick cut rosemary peppercorn sourdough

chicken salad sandwich. \$9.00

our housemade chicken salad with apple, walnut, and apricot on everything-seasoned sourdough with fresh spinach and thyme aioli

caprese sandwich. **VG** \$9.00

fresh mozzarella, tomato, spinach, and basil pesto on a crispy baguette