



OCF COFFEE HOUSE - MENU

ASK ABOUT OUR MONTHLY SPECIALS

V vegan VG vegetarian GF gluten-free

BEVERAGES

iced beverage sizes hot beverage sizes
small - 16oz, large - 20oz small - 12oz, large - 16oz

COFFEE

hot drip coffee	\$2.50	\$3.00
cafe au lait	\$3.50	\$4.50
cold brew (iced)	\$5.00	\$6.00

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	\$5.50	\$7.00
matcha latte	\$5.00	\$7.00
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	\$6.50	\$8.00
smoothies	\$7.00	---
hot chocolate	\$4.00	\$5.00
steamer	\$4.00	\$4.25

CUSTOMIZE IT

add a syrup GF

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

milk options GF

whole, skim, oat (\$1), soy (\$1)

BREAKFAST

bagel with spread V VG \$4.50

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 (+\$0.50), avocado (+\$0.50)

lox bagel sandwich \$12.00

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

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 and served with vegan chipotle aioli

croissant VG \$3~\$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 both baked in-house and by beloved local bakeries

BAGELS V: EVERYTHING, 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 \$9.00

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

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness