



# 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
honeybear latte	\$5.75	\$6.25

### TEA

chai latte	\$5.50	\$7.00
matcha latte	\$5.00	\$7.00
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

milk options GF

whole, skim, oat (\$1), soy (\$1), breve (\$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, SESAME, MULTIGRAIN

## 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

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