

BREAKFAST

Served until 3:00 pm
Substitute gluten free bread/
bagel from New Cascadia for \$1
when in-stock. Tofuti and Earth
Balance are available as vegan
options.

THE USUAL \$5

Classic breakfast sandwich -
ham, Tillamook cheddar cheese,
and an egg served in a delicious
pub bun. Vegetarian (no ham)
available for \$4.50.

THE UNUSUAL \$6

Our seasonal twist on a classic
breakfast sandwich. Sweet
peach jam, prosciutto, creamy
goat cheese, and an egg served
in a delicious pub bun. Vegetar-
ian (no prosciutto) available for
\$5.50.

LOX BAGEL \$8

Bagel of your choice topped with
the best cold smoked salmon,
cream cheese, cucumber, red
onion, and capers.

AVOCADO TOAST \$7

Thick sliced multigrain toast
topped with avocado, our house
pickle mix, pumpkin seeds, and
microgreens. Vegan.

CRUNCH TOAST \$6

Thick sliced multigrain toast
topped with a layer of goat
cheese and Oregon raspberry
jam topped with our house made
granola. Simple and delicious.

WAFFLE BOWL \$6

Two delicious gluten free waffle
bowls filled with seasonal fruit
and house-made whipped
cream.

Check back often as we add
more seasonal dishes from our
local partners and farms!

Let us know if you have any
dietary restrictions or allergies -
we will do our best to accom-
modate!



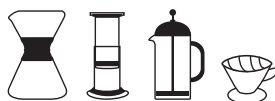
ESPRESSO BAR

Hot drinks are available in 8-16 oz
Iced drinks are available in 12-24 oz.

BREWED COFFEE	\$2.00 - \$3.00
DOUBLE ESPRESSO	\$2.75 - \$3.75
AMERICANO	\$3.00 - \$4.00
MACCHIATO	\$3.50
CORTADO	\$3.50
CAPPUCCINO	\$3.50 - \$4.50
LATTE	\$3.50 - \$4.50
MOCHA	\$4.00 - \$5.00
NITRO COLD BREW	\$4.50 - \$5.50
COLD BREW MOCHA	\$5.50
LION HEART KOMBUCHA	\$5.00
HOT CHOCOLATE	\$2.75 - \$3.75
CHAI LATTE	\$3.25 - \$4.25
MATCHA LATTE	\$3.50 - \$4.50
TURMERIC LATTE	\$4.00 - \$5.00
MILK STEAMER	\$2.75 - \$3.75
TEA BY JASMINE PEARL	\$2.50 - \$3.50

MAKE IT YOURS:

Additional 2oz espresso shots	\$0.50
Oat, Coconut, Soy or Almond Milk	\$0.75
Add flavored syrup	\$0.50
Upgrade to Single Origin Espresso	\$0.50



ASK YOUR BARISTA WHAT WE HAVE
GOING ON SINGLE ORIGIN ESPRESSO &
THE EXPERIENCE BAR
FOR MANUAL BREWING!

BEER + WINE

Served all day. Available to-go.

SPARKLING \$7g/\$16b

An excellent summer sparkling,
this Anne Amie Amrita spar-
kling is lightly effervescent and
fruit forward - but not too sweet!
A perfect wine to share.

HOUSE WHITE \$7g/\$16b

A delightful Pinot Blanc from
Anne Ammie in the Willamette
Valley. Tasting notes are yellow
plum, golden delicious apple,
and SMILES.

HOUSE ROSE \$7g/\$16b

Everything you want in a
Rose. It's crisp, bright, notes of
stonefruit, dry, pink, cold, and
delightful. Made by Fabre - this
is a Cotes de Provence rose that
will delight you!

HOUSE RED \$7g/\$16b

Cabernet Sauvignon from
Milbrandt Vineyards in Wash-
ington.

GUEST WINES \$8g/\$22b

We have a couple excellent wines
from Patton Valley including a
sparkling rose and a fabulous
"picnic" red - served COLD!

GUEST BEERS \$6

This summer we are honoring
our Central Oregon breweries!
We always have something
light, something hoppy/hazy,
and something funky and fun
on tap. Ask your barista what
we're pouring!

KOMBUCHA RADLER \$6

Crisp pilsner topped with our
seasonal tap of Lion Heart
Kombucha. Your gut health will
thank you.

OTHER FUN THINGS

LION HEART KOMBUCHA

UPPER LEFT ROASTERS
COLD BREW COFFEE

TOPO CHICO

WYLD CBD SODAS

SNACK BAR

Served after 10:00am

PICKLE PLATE \$5

Our house made pickles served with warm multigrain bread and Maldon salted butter.

OLIVE PLATE \$5

A special mixture of olives served with warm multigrain bread and Maldon salted butter.

CROUTON CUP \$2

Our house-made croutons in a cup. Developed by a couple hungry baristas - and honestly, it's the perfect snack with a glass of beer. Take it to the next level with a cup of Beecher's cheese curds for just \$5.

PRETZEL + CURD \$8

A delicious warm soft bavarian pretzel served with a side of Beecher's cheese curds and mustard.

CHEESE BOARD \$15

A healthy portion of French brie, Watcom blue cheese, and aged white cheddar served with our house made apple pear butter, fig jam, quicos (toasted corn), dried fruit, crispbread, and baguette. Easily serves two people for snacks, or one hungry person for a meal.

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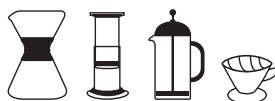
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