

The Classics

keeping it simple with two shots of freshly pulled espresso

\$2.5 Macchiato

a double shot of espresso topped with a little bit of foam

Americano

a double shot of espresso and water

Apple Cider

a warm, mulled treat for when it starts to get chilly outside

*add spiced rum \$4

Cappuccino

two shots of espresso in steamed milk \$4 with lots of foam

Cortado

two shots of espresso in lightly steamed milk with no foam

Latte

two shots of espresso in milk served steamed with a little bit of foam or over ice

\$5

\$3

Mocha

a latte with house made mocha sauce and topped with whipped cream

Coffee	
Drip Coffee	\$3
Cold Brew	\$3.5
Tea	
Iced Tea	\$ 2.5
Brewed Hot Tea	\$ 3.5
Thai Tea Latte	\$ 4

\$4.5

\$5

Works of Art

Chai Latte

Matcha Latte

The	Spriggs	\$4.5
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a brewed hot earl grey tea latte with our lavender syrup mixed in

\$5 The Kandinsky

white chocolate meets cinnamon almond and espresso to make a cinnamon roll inspired latte

\$ 5 The Caravaggio

a pizzelle inspired latte with two shots of espresso combined with a star anise syrup and topped with whipped cream

\$ 5.5 The Gaberlavage

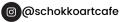
our twist on bananas foster turned into an affogato- two scoops of vanilla ice cream topped with a caramelized banana and rum syrup and two shots of espresso

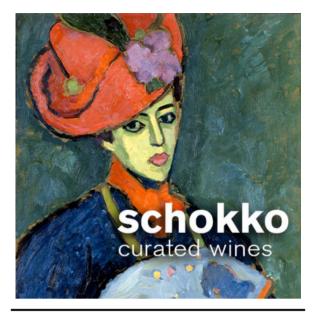
*add spiced rum \$4

add any house made sauce or syrup to your coffee or tea \$.50

substitute an alternative milk \$.50







White

Mer Soleil, Chardonnay	\$13/48
(California)	

round and creamy, notes of lemon squares and fresh natural acidity

\$11/40 Wither Hills, Sauvignon Blanc (New Zealand)

crisp and refreshing, expect vibrant tropical fruit, citrus, stone fruit, and a subtle hint of lemongrass

\$11/40 Willamette Valley, Riesling (Oregon)

juicy with a bright acidity, peach, pineapple, and pear on the palate

\$ 11/40 Scarpetta, Pinot Grigio (Italy)

light on the feel but complex, melon and stone fruits with minerals and a medium body

Rosé

\$13/48 Campuget 1753, Rosé (France)

full of grapefruit and exotic fruit flavors, vibrant with a delicate freshness

Red
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Red	
Cloudline, Pinot Noir	\$13/48
(Oregon)	
red cherry, red plum, light warm spice- fresh and fruit driven	
Bonanza, Cabernet	\$10/36
Sauvignon (California)	
dark berry compote, creme de cassis, granular smooth tannins	
Lubanzi, Red Blend	\$ 12/42
(South Africa)	
a rich, elegant combination of cherry, vanilla, blackberry, and cinnamon with soft tannins and a balanced finish	
Antigal Uno, Malbec	\$ 11/40
(Argentina)	
silky and fresh with aromas of plum, cherries, cassis	

Canned Oregon, Pinot Noir (Oregon)

full bodied aroma with a cherry, red raspberry, and dried rose petal finish

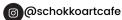
Sparkling

Anna de Codororniu, Brut Cava (Spain)

citrusy and tropical fruit notes on the nose, creamy and long lasting on the palate







\$ 14

\$ 9/36