



The Classics

Double Espresso

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

\$ 3

Cappuccino

two shots of espresso in steamed milk with lots of foam

\$ 4

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

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

Chai Latte

\$ 4.5

Matcha Latte

\$ 5

Works of Art

The Spriggs

\$ 4.5

a brewed hot earl grey tea latte with our lavender syrup mixed in

The Kandinsky

\$ 5

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

The Caravaggio

\$ 5

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

The Gaberlavage

\$ 5.5

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 (California) \$ 13/48

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

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

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

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

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

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

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

Rosé

Campuguet 1753, Rosé (France) \$ 13/48

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

Red

Cloudline, Pinot Noir (Oregon) \$ 13/48

red cherry, red plum, light warm spice-fresh and fruit driven

Bonanza, Cabernet Sauvignon (California) \$ 10/36

dark berry compote, creme de cassis, granular smooth tannins

Lubanzi, Red Blend (South Africa) \$ 12/42

a rich, elegant combination of cherry, vanilla, blackberry, and cinnamon with soft tannins and a balanced finish

Antigal Uno, Malbec (Argentina) \$ 11/40

silky and fresh with aromas of plum, cherries, cassis

Canned Oregon, Pinot Noir (Oregon) \$ 14

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

Sparkling

Anna de Codororniu, Brut Cava (Spain) \$ 9/36

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

