

food menu

light bites

CHEF'S BREAD BASKET \$8
Focaccia, rye, and brioche breads with chimichurri, honey butter, smoked salt, and whole grain mustard VG

CHARCUTERIE \$18
Espresso Belavitano, Portwine Derby, Shropshire Blue, Smoked Duck Breast, Iberico Spanish Chorizo, Roasted Rosemary Ham

SPICED MAPLE CHERRY DUCK WINGS \$15

WINTER BRUSSELS SPROUTS \$10
Fried Brussels sprouts, bacon, blue cheese, and spiced pecans GF

entrees

FRITTATA \$12

OXTAIL STEW \$18
With polenta, fried brussels sprouts GF

LUPITA'S POZOLE \$16
A hearty Mexican pork stew served with two tostadas GF

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- Marinated chicken or tofu available as substitutes
 - Gluten free bread available upon request
 - VG vegetarian as is
 - GF gluten free as is

salads

SALMON BALSAMIC SALAD \$18
Spring mix, pecans, dried cranberries, goat cheese, roasted sweet potatoes, balsamic dressing and salmon
Cooked medium unless otherwise stated GF

SCHOKKO CAESAR SALAD \$13
Romaine, parmesan crisps, Caesar dressing, cherry tomatoes and garlic croutons GF

BEET SALAD \$16
Roasted beets, lemon vinaigrette, goat cheese, spiced pecans, bacon, and chimichurri GF

salad add-ons

GRILLED SALMON \$6
GRILLED CHICKEN \$5
MARINATED TOFU \$4
AVOCADO \$3

sandwiches

SCHOKKO BURGER \$16
Lettuce, tomato, onion, pickles, herbed aioli, cheddar, and candied bacon on brioche

REUBEN \$18
Sauerkraut, 1000 island dressing, corned beef and Swiss cheese.
Make it a tofuben for vegetarian.

OXTAIL GRILLED CHEESE \$15
Rye bread, oxtail, and cheddar

breakfast served all day

SCHOKKO BREAKFAST \$13
Fingerling potatoes, candied bacon, buttered brioche and scrambled eggs

PUMPKIN FRENCH TOAST \$14
Pumpkin bread with pecans, dried cranberries and crème anglais VG

sides

SWEET POTATO FRIES \$5

SEASONED FINGERLING POTATOES \$5

BAG OF CHIPS \$3

SOUP OF THE DAY \$6

BALSAMIC SALAD \$6

HOUSE SAUERKRAUT \$5

CHARRED BRUSSEL SPROUTS \$6

GLAZED RAINBOW CARROTS \$6

kids corner

PUMPKIN FRENCH TOAST STICKS \$5 VG

LIL JEFE BURGER \$5

GRILLED CHEESE \$5 VG

drink menu

coffee

DRIP COFFEE \$3
COLD BREW \$3.5

tea

ICED TEA \$2.5
BREWED HOT TEA \$3.5
HOUSE CHAI LATTE \$4
MATCHA LATTE \$5.5

- add any house-made sauce or syrup to your coffee or tea \$.50
 - substitute an alternative milk \$.50
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the classics

DOUBLE ESPRESSO \$2.5
keep it simple with two shots of espresso

MACCHIATO \$2.5
a double shot of espresso topped with a little bit of foamed milk

AMERICANO \$2.5
a double shot of espresso and water

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

CORTADO \$4
two shots of espresso in lightly steamed milk with no foam

LATTE \$5
two shots of espresso in milk served steamed with a little bit of foam or over ice

SCHOKKO HOT CHOCOLATE \$6
Schokko's classic hot chocolate with house ganache and bruleed fluff

drink case

20OZ COKE PRODUCTS \$4
BOYLAN'S PRODUCTS \$4
CULTURE POP \$4

FAIRLIFE MILKS \$5
MINUTE MAID JUICES \$5
JARRITOS \$5

BEER \$5
HARD SELTZER \$5
HARD CIDER \$5

white wine

MER SOLEIL, CHARDONNAY \$13/48
California – round and creamy, notes of lemon squares and fresh, natural acidity

WITHER HILLS, SAUVIGNON BLANC \$11/40
New Zealand – crisp and refreshing, expect vibrant tropical fruit, citrus, stone fruit, and a subtle hint of lemongrass

WILLAMETE VALLEY, RIESLING \$11/40
Oregon – juicy with a bright acidity, peach, pineapple, and pear on the palate

SCARPETTA, PINOT GRIGIO \$11/40
Italy – light on the feel but complex, melon and stone fruits with minerals and a medium body

red wine

CLOUDLINE, PINOT NOIR \$13/48
Oregon – red cherry, red plum, light warm spice, fresh and fruit-driven

BONANZA, CABERNET SAUVIGNON \$10/36
California – dark berry compote, crème 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, and cassis

CANNED OREGON, PINOT NOIR \$14
Oregon – full bodied aroma with a cherry, red raspberry, and dried rose petal finish

rosé

CAMPUGET 1753, ROSE \$13/48
France – full of grapefruit and exotic fruit flavors, vibrant with a delicate freshness

sparkling

ANNA DE CODORNIU, BRUT CAVA \$9/36
Spain – citrusy and tropical fruit notes on the nose, creamy and long lasting on the palate

