

BRUNCH CLASSICS

MIMOSAS

MIMOSA GLASS 10 BOTTLE 35
 JUICES: orange, peach, pineapple,
 cranberry, mango, guava

GHERKIN FRENCH 75 MIMOSA 12
 gin, pickle juice, fresh lemon juice, simple syrup.

MARGARITA MIMOSA 12
 tequila, fresh lime juice, jalapeño syrup.

PIÑA COLADA MIMOSA 12
 rum, simple syrup, crème de coconut, pineapple.

BLUE LAVENDER MIMOSA 12
 vodka, fresh lemon juice, blue curacao,
 lavender syrup.

BOURBON MELBA MIMOSA 12
 bourbon, fresh lemon juice, Melba syrup.

BLOODY MARY'S

BLOODY MARY 12
 vodka.

BLOODY MARIA
 Bloody Mary with tequila..... 12
 Bloody Mary with mezcal. 14

RED SNAPPER 12
 Bloody Mary with gin.

BOURBON MARY 12
 Bloody Mary with bourbon.

ISLAND MARY 12
 Bloody Mary with rum.

MICHELADA 10
 Bloody Mary with beer, lime juice and Tajín rim.

CLASSIC COCKTAILS

ESPRESSO MARTINI 13
 Tito's vodka, espresso, Tia Maria coffee liqueur,
 oat milk, demerara syrup.

OLD FASHIONED 13
 bourbon, bitters, orange bitters, simple syrup,
 lemon twist.

CARAJILLO 13
 Licor 73, tequila, espresso, demerara syrup.

FAUX-LOMA 13
 gin, fresh grapefruit juice, simple syrup,
 rosewater, prosecco.

SEASONAL COCKTAILS

OLD SPICE 14
 bourbon, fresh squeezed lime juice,
 demerara syrup, Tajín, red pepper flakes.

STRAWBERRY BASIL MARGARITA 14
 tequila, triple sec, fresh lime juice,
 vanilla syrup, strawberries, basil leaves.

BLUEBERRY COCONUT MOJITO 14
 Malibu rum, coconut cream, simple syrup,
 fresh lime juice, blueberries, mint leaves, club soda.

LAVENDER MATCHA MARTINI 14
 Tito's vodka, matcha, oat milk, Bailey's,
 lavender syrup.

SHAREABLE COCKTAILS

SANGRIA PITCHER 45
 red wine, dark rum, cranberry juice, cranberry syrup,
 fresh lemon juice, fresh fruit, club soda.

BLUEBERRY LEMON CRUSH PITCHER 40
 gin, fresh squeezed lemon juice, simple syrup,
 fresh lemons and blueberries, club soda.

MOCKTAILS

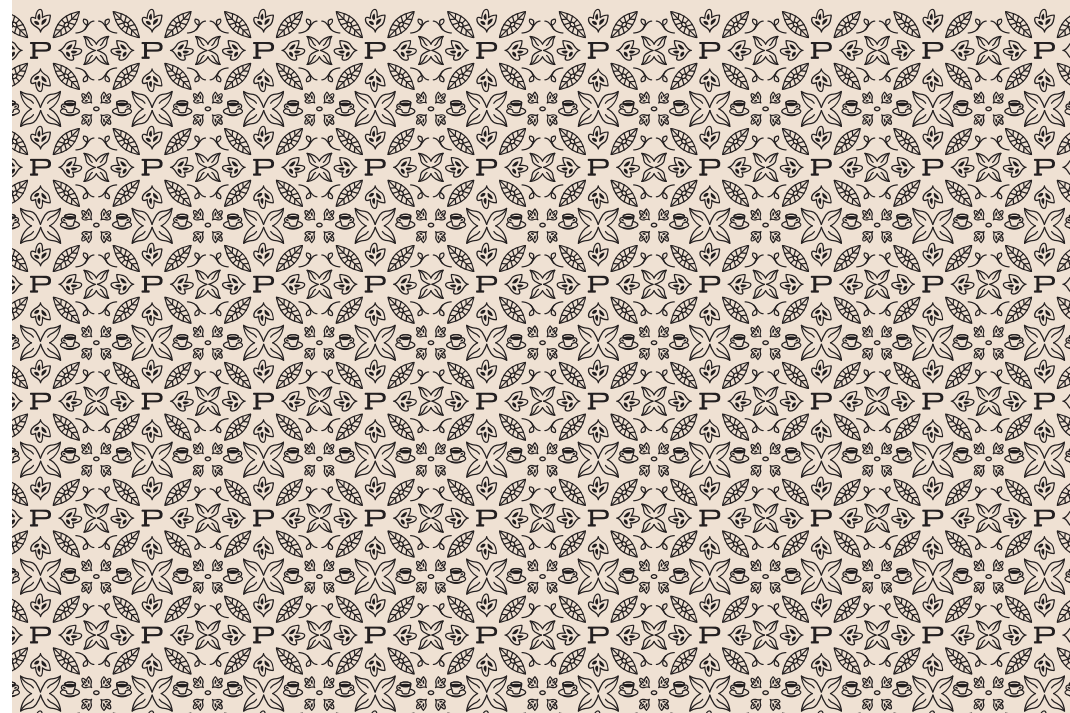
upcharge for liquor 4

CRANBERRY JUNIPER SPRITZ 9
 cranberry juice, juniper syrup,
 fresh squeezed lime juice.

LAVENDER TONIC 9
 lavender syrup, fresh squeezed lemon juice,
 tonic.



Beverages



COFFEE & ESPRESSO

DAILY BREW	12oz / 16oz	3.75 / 4.25	LATTE	12oz	5.25
POUR OVER	see our current offerings		AMERICANO	8oz	4
ESPRESSO	double shot	20z	AU LAIT	12oz	4.25
MACCHIATO		30z	NITRO COLD BREW	12oz	6.25
CORTADO		40z	COLD BREW	12oz	5.75
FLAT WHITE		50z			
CAPPUCCINO		60z			

SEASONAL ALL SYRUPS ARE HOUSE MADE

SALTED PISTACHIO MOCHA	12oz	6.5	BLACK SESAME COCONUT LATTE	12oz	6.5
espresso, pistachio syrup, mocha syrup, salt, choice of milk.			espresso, black sesame coconut syrup, choice of milk.		
ISLAND TONIC	12oz	6.5	CARDAMOM EARL GREY LATTE	12oz	6.5
served iced only espresso, coconut syrup, pineapple juice, fresh lime juice, tonic.			espresso, earl grey syrup, cardamom bitters, choice of milk.		
PEACH LATTE	12oz	6.5	OCEAN WATER	10oz	4.75
espresso, peach syrup, vanilla syrup, choice of milk.			served iced only tropical coconut tea, pineapple juice, coconut syrup, lime juice, macadamia milk.		

MORE DRINKS

PURPLE RAIN	12oz	5.75	KOMBUCHA	on tap or canned	5
lemonade, butterfly pea flower, honey, mint bitters.			CHOCOLATE MILK		3.25
CHAI LATTE	12oz	6	ORANGE JUICE		3.25
MATCHA LATTE	12oz	6	APPLE JUICE		3.25
AFFOGATO		5.5	LEMONADE		3.25
espresso over vanilla ice cream.			SAN PELLEGRINO	.5L	3
HOT CHOCOLATE	12oz	4.25	HOUSE SELTZER		2
PISTACHIO AFFOGATO		7			
espresso, pistachio paste, ice cream, roasted pistachios					

Edits	ALTERNATIVE/NON-DAIRY MILKS	1
	almond, macadamia, oat	
	HOUSE-MADE SYRUPS	1
	honey, vanilla, caramel, mocha, or lavender	
	ADD AN ESPRESSO SHOT	2.5

*Due to inconsistent supply with NC ABC, some liquors may be substituted for comparable quality and profile in case of outages beyond our control.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LOOSE LEAF TEA

BLACK	
BLACK ICED TEA (SWEET OR UNSWEET)	3.25
ENGLISH BREAKFAST	3.5
brisk, chocolaty.	
EARL GREY	3.5
robust, floral.	
OTHER	
JASMINE GREEN	4.25
green tea, floral.	
PEACH BLOSSOM	4.25
white tea, juicy.	
TROPICAL COCONUT	4.5
oolong tea, creamy.	

BEER

16 OZ DRAFT

Featured Brewery

ATOMIC CLOCK | Durham

Ask server about seasonal selections and pricing.

WINE

WHITE	by the glass or bottle
VENCHIAREZZA	9 / 36
Pinot Grigio	
QUIVIRIA "Sonoma County"	10 / 38
Savignon Blanc	
ROSÉ	by the glass or bottle
L'AMARANTE COTES DU RHONE	10 / 38
Rosé	

ALL CAN BE SERVED ICED

HERBAL	(all caffeine-free)
ICED HIBISCUS BERRY	3.75
fruity, tart.	
TURMERIC GINGER	4
spicy, zesty.	
GINGER LIME ROOIBOS	4
bright, citrusy.	
TEA LATTES	5.25
latte made with your choice of loose leaf tea.	

BOTTLE/CAN

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RED	by the glass or bottle
DOMAINE DU FOURNIER	9 / 36
COTES DU RHONE VILLAGES	
CRU MONTREY	9 / 36
Pinot Noir	
SPARKLING	by the glass or bottle
'84 EXTRA DRY DCOG	8 / 24
Prosecco Asolo, ITA	

See back for our full cocktail menu.