BRUNCH CLASSICS

MIMOSAS

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

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

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

FRENCH 77 ..... *12*
Weldon Mills Gin, Elderflower liqueur, lemon juice.

APPLE PIE MIMOSA *12*
Tito's Vodka, apple cider, brown sugar.

BLOODY MARYS

BLOODY MARY *12*
vodka.

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

CLASSIC COCKTAILS

ESPRESSO MARTINI *15*
Tito's Vodka, espresso, Tia Maria Coffee Liqueur, oat milk, demerara syrup.

OLD FASHIONED *15*
bourbon, bitters, orange bitters, simple syrup, lemon twist.

MARGARITA *15*
tequila, lime juice, triple sec, simple syrup, Tajín rim.

CHOCOLATE MANHATTAN *16*
Bulleit Bourbon, sweet vermouth, chocolate liqueur, bitters.

SEASONAL COCKTAILS

APPLE OF MY EYE *16*
Jameson, apple cider, honey syrup.

BLUEBERRY PIE ESPRESSO MARTINI *16*
Tito's Vodka, Tia Maria, blueberry syrup, oat milk, espresso.

APPLE CIDER MARGARITA *16*
tequila, apple cider, lemon juice, lime juice, simple syrup, brown sugar rim.

OATMEAL CREAM PIE MARTINI *16*
Tito's Vodka, chai concentrate, Bailey's Salted Caramel, and demerara syrup. dusted with nutmeg.

PRESS
COFFEE • COCKTAILS • CREPES

Beverages

COFFEE & ESPRESSO

CAN BE SERVED ICED

DAILY BREW	12oz / 16oz	3.75 / 4.25
POUR OVER *see our current offerings*		MKT
ESPRESSO *double shot*	2oz	3.75
MACCHIATO	3oz	4
CORTADO	4oz	4.25
FLAT WHITE	5oz	4.5
CAPPUCCINO	6oz	4.75
LATTE	12oz	5.25
AMERICANO	8oz	4
AU LAIT	12oz	4.25
NITRO COLD BREW	12oz	6.25
COLD BREW	12oz	5.75

SIGNATURE DRINKS

SALTED PISTACHIO MOCHA 12oz 6.5
espresso, pistachio syrup, mocha syrup, salt, choice of milk.

PURPLE RAIN 12oz 5.75
lemonade, butterfly pea flower, honey, mint bitters.

SEASONAL ALL SYRUPS ARE HOUSE MADE

ALMOND CROISSANT LATTE 12oz 6.5
espresso, frangipane syrup, choice of milk.

CINNAMON BUN LATTE 12oz 6.5
espresso, cinnamon bun syrup, choice of milk.

SMOKED BUTTERSCOTCH LATTE 12oz 6.5
espresso, butterscotch syrup, smoked salt, choice of milk.

SPICED ORANGE LATTE 12oz 6.5
espresso, spiced orange syrup, choice of milk.

HARVEST TONIC 12oz 6.5
espresso, spiced orange syrup, tonic water.

MORE DRINKS

CHAI LATTE	12oz	6
MATCHA LATTE	12oz	6
AFFOGATO espresso over vanilla ice cream.		5.5
HOT CHOCOLATE	12oz	4.25
KOMBUCHA *on tap or canned*		5
CHOCOLATE MILK		3.25
ORANGE JUICE		3.25
APPLE JUICE		3.25
LEMONADE		3.25
SAN PELLEGRINO	.5L	3
HOUSE SELTZER		2

Edits

ALTERNATIVE/NON-DAIRY MILKS almond, macadamia, oat	1
HOUSE-MADE SYRUPS honey, vanilla, caramel, mocha, or lavender	1
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

ALL CAN BE SERVED ICED

BLACK

BLACK ICED TEA (SWEET OR UNSWEET) 3.25

ENGLISH BREAKFAST 3.5
brisk, chocolaty.

EARL GREY 3.5
robust, floral.

OTHER

JASMINE 4.25
green tea, floral.

RASPBERRY GREEN 4.25
green tea, fruity.

PEACH BLOSSOM 4.25
white tea, juicy.

HERBAL (all caffeine-free)

HIBISCUS BERRY 3.75
fruity, tart.

TURMERIC GINGER 4
spicy, zesty.

PEPPERMINT ROOIBOS 4
rich, refreshing.

TEA LATTES 5.25
latte made with your choice of loose leaf tea.

BEER

16 OZ DRAFT

Featured Brewery

TROPHY BREWING | *Raleigh*

PILSNER/LAGER • IPA • DARK • ROTATING

Ask your server for specific selections.

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

RED *by the glass or bottle*

DOMAINE DU FOURNIER COTES DU RHONE VILLAGES 9 / 36

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.