



CAFÉ OFFERINGS:

Irish Cream for | \$5.00

PERC Batch Brew Coffee | \$3.20

Cold Brew | \$5.00

Orange Juice | \$4.00

Grapefruit Juice | \$4.00

Milk | \$3.00

Chocolate Milk | \$3.50

Hot Chocolate | \$4.00

Golden Almond Milk | \$4.50

Golden Almond Milk Latte | \$6.00

Espresso | \$3.25

Americano | \$3.75

Cappuccino | \$4.25

Cortado | \$4.25

Latte | \$4.25

Add Syrup | \$1.00

Vanilla, Caramel, Chai, Mocha,

Turmeric, Lavender, Cinnamon, Matcha

Milk Substitutions | 0.50

Almond, Oat

BEER:

Famosa | \$5.50

Classic City Lager | \$5.00

Tropicalia IPA | \$6.00

High Noon- (Mango, Grapefruit) | \$ 4.50

HOUSEMADE CRAFT SODAS | \$4.75

Add Champagne | \$6.00

Add Gin, Bourbon, Tequila | \$7.00

Add Grey Goose Vodka or Resurgens Rye | \$9.00

Rose Lemonade

Blackberry Lemonade

Rosemary Cucumber Limeade

Strawberry Turmeric Limeade



COCKTAILS:

FRENCH 75 | 11 |

Watershed gin, simple syrup, elderflower liqueur,
brut, lemon

BITTER BITCH | 13 |

Vodka, hibiscus syrup, campari, lemon, brut

RASCAL | 13 |

Tequila, aperol, blackberry combier, mezcal,
lime

GOLD FASHIONED | 13 |

Bourbon, turmeric citrus syrup, orange bitters

APPLE REVOLVER | 13 |

Apple brandy, coffee liqueur, nocino,

STRAWBERRY MARTINI | 11 |

Strawberry infused gin, elderflower liqueur, brut

PETIT CUP | 13 |

Cucumber infused gin, pimms, simple syrup,
Lime, ginger beer

WINE:

Chardonnay, False Bay | 9/34 |

Rose, La Galope | 10/38 |

Poseco, La Marca | 10/38 |

Bordeaux Blanc, Chateau Recogne | 11/38 |

Pinot Gris, J Vineyards | 12/38 |

Rosé, Fleur de Mer | 14/42 |

Brut Rosé, Clara Vie | -/42 |

Cabernet Sauvignon, La Noble | 10/38 |

Pinot Noir, Domaine de Valmoissine | 10/43 |

Bordeaux Rouge, Chateau Recogne | 14/42 |

Malbec, Chateau De Cedre Marcel | 12/45 |

Bordeaux, Location F | -/60 |

Château Haut-Beauséjour, Saint-Estèphe | -/80 |

Chateaunef-Du-Pape Les Sinard | -/120 |