



de
FER
♦ COFFEE & TEA ♦

HOURS

MON-FRI 8:30-8:30

SAT 9-4

CLOSED SUN

DRINK MENU

ESPRESSO

DOUBLE SHOT - \$3.60

MACCHIATO - \$4.20

CORTADO - \$4.75

FLAT WHITE - \$4.80

CAPPUCCINO - \$4.90

LATTE - \$5.00

AMERICANO - \$3.60

COFFEE

DRIP - HOT OR ICED

12OZ - \$3.25 16OZ - \$3.75

TEA

Black, Green, Oolong & Herbal Loose Leaf

HOT TEA - \$4.00 ICED TEA - \$4.00

SPECIALTY

LEMON BERGAMOT LATTE - \$5.75

CINNAMON TOAST ICED COFFEE -

12OZ - \$4.00 16OZ - \$4.50

ESPRESSO TONIC - \$5.50

MATCHA TONIC - \$5.50

MOCHA - \$5.75

HOT COCOA - \$4.50

CHAI LATTE - \$5.25

MATCHA LATTE - \$4.75

SIMPLE SYRUP +.75

VANILLA

CARAMEL

LAVENDER VANILLA

CINNAMON

CHOCOLATE

MAPLE

OAT OR ALMOND MILK +1.00

FOOD MENU

BAKED GOODS

House-made scones, muffins & cookies.

SMOOTHIES

STRAWBERRY BANANA - \$7.25 **GF**
Strawberries, banana, plain yogurt & OJ.
Sub oat milk to make it vegan. **V**

GREEN - \$8.00 **GF V**
Banana, baby kale, orange pineapple juice,
coconut milk.

CAFÉ FAVORITES

BLUEBERRY BANANA OAT BAR - \$3.25
Oats, bananas, blueberries, pecans, coconut
and spices topped with a blueberry drizzle.

TOMATO BASIL FRITTATA - \$6.50 **GF**
Roasted tomatoes, green onions, and basil
baked into eggs. Topped with whipped ricotta.

STEAMED OATMEAL - \$5.50
Oats, toasted coconut, almonds, dried
cranberries & apricots, crystallized ginger, and chia
steamed with your choice of milk and sweetener.

PANINI PRESS

BREAKFAST ENGLISH MUFFIN - \$9.80
Fresh cracked eggs baked with parmesan,
bacon, smoked cheddar, marinated sun-
dried tomatoes and chipotle garlic sauce on a
homemade buttermilk chive english muffin.

CHEESE FOCACCIA - \$7.50
Provolone, mozzarella & garlic cheese.

HAM & CHEESE FOCACCIA - \$8.50
Garlic and rosemary cured pork loin, cheddar
and minced shallot dijonaise.

VEGETABLE FOCACCIA - \$8.50
Zucchini, roasted red peppers, onions, arugula,
provolone and white bean spread.

PEPPERONI ROLL - \$7.25
House-made dough stuffed with pepperoni,
mozzarella and spices.

ZUCCHINI ROLL - \$7.25
House-made dough stuffed with roasted
zucchini, banana peppers and vegan pepita
pesto. **V**

GRAB & GO

BLUEBERRY LAV CHIA PUDDING - \$5.50
Chia seeds soaked in oat milk and lavender
blueberry purée. Topped with lemon coconut
cream, blueberries and candied sunflower
seeds. **GF V**

QUINOA SALAD - \$6.25
Quinoa, roasted zucchini, shallots, grape
tomatoes and white beans tossed with a creamy
tahini dressing. **GF V**

FRUIT AND NUT CUP - \$5.25
Grapes and blueberries with cinnamon roasted
almonds and cashews. **GF V**

HUMMUS AND VEGETABLES - \$5.00
Carrot and celery sticks, grape tomatoes and
white bean hummus. **GF V**

CHICKEN PESTO WRAP - \$10.00
Garlic herb wrap, sharp provolone cheese, mixed
lettuce, local chicken breast, tomato, pickled red
onion, house-made basil sunflower seed pesto
(no nuts). - NOT HEATED

ROASTED VEGGIE HUMMUS WRAP - \$9.25
Spinach wrap, roasted seasonal vegetables,
hummus (contains tahini), mixed lettuce,
balsamic vinaigrette. - NOT HEATED **V**