



Signature Beverages

Crafted from scratch with fresh juices, house-made syrups, and bitters—our drinks reflect the same plant-based, sustainable values at the heart of our kitchen.

Specialty Coffees


Add syrup: Pumpkin Spice, Spiced Brown Sugar, Hazelnut, Vanilla
Your choice of milk: Oat Milk, Soy Milk, Unsweetened Almond Milk

Americano (organic) _____ 4.00

Brewed Coffee (organic) _____ 3.50

Iced Coffee _____ 4.00

Cappucino _____ 5.50

Latte _____ 5.50

Lavender Earl Grey, Masala Chai Latte, Organic
Turmeric Latte or Matcha Latte

Signature Tea Selection



Premium Tea _____ 3.50

Elderberry Hibiscus, Everygreen Peppermint,
Lemongrass Chamomile, Blue Delta or
Lavender Earl Grey

Breakfast Tea _____ 3.00

Orange Pekoe or Earl Grey

House-made Iced Tea _____ 3.50

Sweetened or Unsweetened

Red Wine



100% Sangiovese Chianti Montespertoli

Fattorie Parri, Tuscany, 2021

6oz _____ 13.00 • 9oz _____ 18.00 • Bottle _____ 55.00

Primitivo

Flaio Primitivo, Salento, Puglia, 2022

6oz _____ 12.00 • 9oz _____ 17.00 • Bottle _____ 52.00

Montepulciano

Arboretto, Montepulciano d'Abruzzo, 2023

6oz _____ 11.00 • 9oz _____ 16.00 • Bottle _____ 49.00

Organic Kombucha



Booch Cans _____ 6.50

Ginger, Raspberry Lemonade or Strawberry Apple

Booch Pour _____ 7.00

Changing Selection

Other Non-Alcoholic



Perrier _____ 4.00

Ginger Ale _____ 4.00

Ginger Beer _____ 4.00

Lemonades



Fresh Lemonade _____ 4.00

Lavendar Lemonade _____ 5.50

Blue Delta Lemonade _____ 5.50

White Wine



Pinot Grigio

Cantine Salvalai, delle Venezie, DOC, Veneto, Italy, 2023

6oz _____ 11.00 • 9oz _____ 16.00 • Bottle _____ 49.00

Sauvignon Blanc / Semillon

Château Pichon-Bellevue, Graves de Vayres, Bordeaux,
France, 2023

6oz _____ 13.00 • 9oz _____ 18.00 • Bottle _____ 55.00

Prosecco Superiore

Loredan Gasparini, Asolo, Treviso, Veneto, DOCG, 2023

5oz _____ 12.00 • Bottle _____ 55.00

Signature Coup Cocktails

Espresso Martini _____ 13

Vodka, Coffee Liqueur, Creme de Cacao, Chocolate Bitters, Espresso, Brown Sugar Cube

Cucumber Gimlet _____ 12

Gin, Fresh Lime Juice, Aquafaba, Muddled Cucumber, Cucumber-Infused Simple Syrup

Aperol Gin Sour _____ 12

Aperol, Gin, Fresh Lemon Juice, Simple Syrup,

Empress Gin Sour _____ 13

Empress Gin, Fresh Lemon Juice, Aquafaba, St-Germain Elderflower Liqueur, Orange Bitters

Margarita Sour _____ 12

Tequila, Orange Liqueur, Aquafaba, Fresh Lime Juice, Orange Bitters, Simple Syrup

The Earl _____ 12

Earl Grey-Infused gin, Fresh Lemon Juice, Simple Syrup, Aquafaba

Spritz Cocktails _____ 12

Bee's Knees

Gin, Elderberry Liqueur, Rosemary-Thyme Honey Syrup, Fresh Lime, Aquafaba, Soda Water

Aperol Spritz

Prosecco, Aperol, Soda Water

Blue Delta Spritz

Gin, Blue Delta Lemonade, Orange Liqueur, Soda Water

The Big G&T

Gin, Fever-Tree Tonic, Cucumber, Lime

Canned Beer & Cider

Amber Ale _____ 9.50

Local 117, London Co-op, 473 ml, ABV 4.8%

Pilsner _____ 9.50

Organic London Co-op, 473 ml, ABV 5%

Hazy State IPA _____ 10.50

Organic London Co-op, 473 ml, ABV 6.5%

Dry Cider _____ 10.50

Thornbury Craft Co., 473 ml, ABV 5.6%

Draft Beer

16oz _____ 9.00

10oz _____ 7.00

Organic Lager

London Brewing Co., ABV 4.7%

Rotating Tap

Seasonal Selection

Front Porch Organic IPA

London Brewing Co., ABV 4.0%

Popular Cocktails

Ginger Spiced Mule _____ 12

Spiced Rum, Fresh Lime Juice, Fever-Tree Ginger Beer, Orange Zest

Bloody Caesar _____ 12

Vodka, Fresh Lime Juice, Hot Sauce, Worcestershire, Walter's Craft Caesar, Spicy Bean Garnish

Mimosa _____ 13

Prosecco & Orange Juice

