CAFÉ DRINKS

8 oz / 12 oz / 16 oz

Drip Coffee 5 / 6 / 7

Cold Brew 7 / 8

Espresso 4.5

Cortado 6

Macchiato 5

Cappuccino 7

Flat White 7

Latte 9 / 10

Americano 5 / 6 / 7

Rishi Select Teas 5 / 7

Chai Latte 6 / 7 / 8

Golden Latte 6 / 7 / 8

Matcha Latte 5 / 6 / 7

Hot Chocolate 6 / 7 / 8

Extra Shot 2.50

Alternative Milks
soy, oat, almond, skim

Syrups
cinnamon, honey, caramel, mocha, vanilla

Grain Bowl 17 (VEG)
barley, quinoa, mixed rices, roasted squash puree, grilled turnip, roasted parsnip, pepitas, lemon
*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

BLAT 24
niman ranch maple-chile bacon, heirloom tomato, romaine, avocado, smoked aioli, toasted wheat, corkscrew fries
add fried egg* (+3), gluten free (+3)

MOLLIE Burger* 27
house blend of CAB cuts ground fresh daily, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries
gluten free (+3)

Winter Salad 24 (VEG)
house greens, farmer's cheese, seasonal vegetables, pickled shallots, sunflower crumble, charred lemon vinaigrette
*add steak (+18), kvaroy salmon (+18), chicken (+13), shrimp (+17), tofu (+9)

Nashville Hot Chicken Sandwich 28
crispy chicken breast, nashville hot sauce, house-made dill pickles, aioli, brioche bun, corkscrew fries
sub lions mane mushroom
gluten free (+3)

French Onion 19
charred mushroom broth, caramelized onion, gruyere sandwich

COCKTAILS

Bloody Mary 19
vodka, house spices, tomato juice

Irish Coffee 19
jameson irish whiskey, demerara sugar, drip coffee, whipped cream

Mimosa 19
prosecco, orange juice

SIDES

Corkscrew Fries 9

Kennebec Chips 5

Greens Salad 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.
The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff if you have an allergy or for more information about these ingredients.