

# BREAKFAST TACOS \$3 each, served 'til noon

#### chorizo

scrambled egg, chorizo, roasted potato, cheese, housemade tortilla.

#### carne asada

scrambled egg, seasoned steak, potato, pepita salsa matcha, cheese, housemade tortilla.

#### bacon

scrambled egg, double smoked bacon, cheese, housemade tortilla.

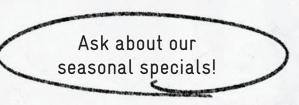
#### migas

scrambled egg, roasted poblano and onions, avocado, cheese, tortilla chips, housemade tortilla. (v)



# COFFEE

coffee 2.75 3 3.25
latte
espresso 3
americano3
cappuccino
cold brew 4 >
cortado
macchiato
oatly draft latte
<pre>puppuccino a drink for your furry friend :)</pre>





# NOT COFFEE

chai latte	3.50	4	4.50
matcha latte	3.50	4	4.50
loose leaf teaseasonally rotating flavors			3
iced teaseasonally rotating flavors			3
seasonal fizz			. 4.50
hot chocolate	3	3.	50 4



### WINE BY THE GLASS

POURS: \$7
HAPPY HOUR: \$5
M-F, from 4-6pm
(psst, get happy hour pricing all day as a

perks member!)

gruet brut

new mexico: fine bubbles with a rich mentality and orchard fruits. made by a champagne producer looking to explore american sparkling.

ostatu rosado

spain: thirst quenching aromas of grapefruit, tart berries, and melon. perfect for the patio, of course.

southern right sauvignon blanc

south africa: clean, zesty, and fruit-forward with aromatic tropical flavors. this style of wine from south africa is topping the trend charts, soconsider yourself in the know.

left coast white pinot noir

oregon: notes of yellow apple, ripe mango, and raw honey. the grapes of this unoaked wine are picked early to allow the freshness and acidity of the fruit to be preserved throughout. and yes, pinot noir can be white.

gc cellars pinot noir oregon: bing cherry, lavender, and baking spices. this wine comes from the willamette valley, one of the finest regions in the world for growing pinot noir.

no fine print cabernet sauvignon

california: dark fruits and warm baking spices. from chance the rapper's manager pat corcoran, and skrillex's manager tim smith, 'no fine print' was a collaboration inspired by the notion to make a no-b.s. tablewine.

#### OFF THE SHELF

Choose any bottle of wine or beer from our shelves and enjoy it here! We'll get you squared away with glassware and ice for no additional charge or corkage fee.



## LOCAL BEER ON DRAFT

POURS: \$5 HAPPY HOUR: \$3 M-F, from 4-6pm

-(psst, get happy hour pricing all day as a perks member!)

#### hopewell first pilsner

illinois: delicious bready and malty with a crisp and refreshing finish—there's not much else you can say about a tradition.

rotating half acre

illinois: rotating flavors from time-honored classics to experimental, sensory expanding releases.





### ETC.

#### charcuterie board

# EATS



6	ote	avo	cado	toast

heirloom tomato, roast corn, cotija cheese,	
cilantro, elote aioli, sourdough* (v)	9

#### avocado toast

orang	je, feta	cheese,	radish,	pea :	shoots,	hemp
seed,	calabri	an chili d	oil, sourc	dough	* (V)	9

#### ham & cheese

fancy ham, raclette, local arugula, jam,	
sourdough*	9.5
+ADD AN EGG	+1

#### veggie tartine

roasted delicata squash, feta, mashed	
white beans, kale, spiced tahini, pomegranate,	
sesame. (V)	ç

#### sausage biscuit

buttermilk biscuit*, local egg, spicy country	
breakfast sausage, hashbrowns, hot sauce,	
american cheese	9.5

### p.l.t.

local gem lettuce, sliced
prosciutto, sliced
beefsteak tomato, herby
mayo, focaccia* 9.5
ADD AN EGG +1



\* BREADS & BISCUITS ARE PROCESSED IN FACILITIES THAT MAY CONTAIN NUTS.

# SMOOTHIES

radiance					
cherries, r	mango, gr	apes,	green	tea extr	act,
raspberry	ketones,	organi	c oats,	choice	of milk

#### full recovery

oaxacan cocoa, banana, sunflower butter, plant-based protein, four sigmatic mushroom blend, collagen peptides, choice of milk............9

#### berry calm

#### green goodness

avocado, baby spinach, orange, yerba mate, turmeric, agave, vanilla, choice of milk (VE) ...... 8



