



A M

Place your order at the counter
and we'll take it from there!



M E N U

BREAKFAST TACOS

\$3 each, served 'til noon

chorizo

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

bacon

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

migas

scrambled egg, roasted poblano and onions, avocado, cheese, tortilla chips, flour tortilla. (V)

V:VEGETARIAN

VE:VEGAN

GF:GLUTEN FREE



COFFEE

coffee	2.75	3	3.25
latte.....	3.50	4	4.50
espresso			3
americano.....			3
cappuccino.....			3.50
cold brew		4	
snowing in space on tap			
cortado.....			3.50
macchiato.....			3.50



Ask about our seasonal specials!



NOT COFFEE



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



P M

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M E N U

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!)

masot prosecco

italy: this is what a dry well crafted
prosecco should taste like—nothing overly
sweet about it.

triennes rosé

southern france: it's from a region in france
that sets the benchmark for good rosé.

mokoroa sauvignon blanc

new zealand: don't sleep on this
exceptional wine from judy fowler.
notes of peach and grapefruit.

amity white pinot noir

oregon: an unoaked, fresh wine with notes
ofcanned pineapple, lemon curd, and toasted
almonds. did you know that pinot noir can also
be a white wine? the more you know.

bacchus 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.

in sheep's clothing cabernet sauvignon

washington: the wine expresses a ripeness of
fruit flavors, dried herbs like thyme and bay
leaf, while overall maintaining a food-friendly
acidity perfect for cooler weather.

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!)

right proper raised by wolves
washington, dc: not quite an ipa, not quite an apa—this beer highlights the rich flavors and aromas of hops, with a juicy body.

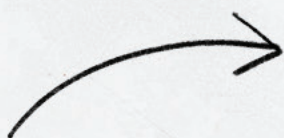
port city optimal wit
washington, dc: ah yes, notes of happiness and sunshine. citrus peel and coriander shine out in this warm-weather friendly brew giving us super bright and citrusy vibes.



ETC.

charcuterie board
fennel salami, prosciutto and calabrese salami, cornichons, dijon, olives, housemade parma dip. 13

EATS



elote avocado toast

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

avocado toast

orange, feta cheese, radish, pea shoots, hemp seed, calabrian chili oil, sourdough* (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)..... 9

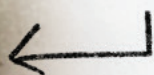
sausage biscuit

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, mango, grapes, green tea extract, raspberry ketones, organic oats, choice of milk (VE) 8

full recovery

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

berry calm

acai, blueberry, banana, raw bee pollen, moon juice adaptogens, choice of milk (V) 9

green goodness

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

