

## WINT3RSIPS

tart blackcurrant simple syrup

we're proud to partner with chicago-based Metric Coffee to bring you locally roasted coffee every day

peppermint white chocolate mocha4.5
our wintertime classic made with silky white chocolate, peppermint simple syrup, & locally roasted espresso.
steamed with your choice of milk
cascara cider 4.5
housemade cascara concentrate made from the dried fruit of the coffee cherry, paired with apple cider
ADD A SHOT OF HOUSE BOURBON FOR +3
blackcurrant sencha tea
Spirit Tea's kodama sencha tea paired with a touch of

# BREAKFAST TACOS

\$3 EACH, SERVED
'TIL NOON WITH
CHEESE ON A WARM
FLOUR TORTILLA.
COMES WITH RED
OR GREEN SALSA.

#### chorizo

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

#### carne asada

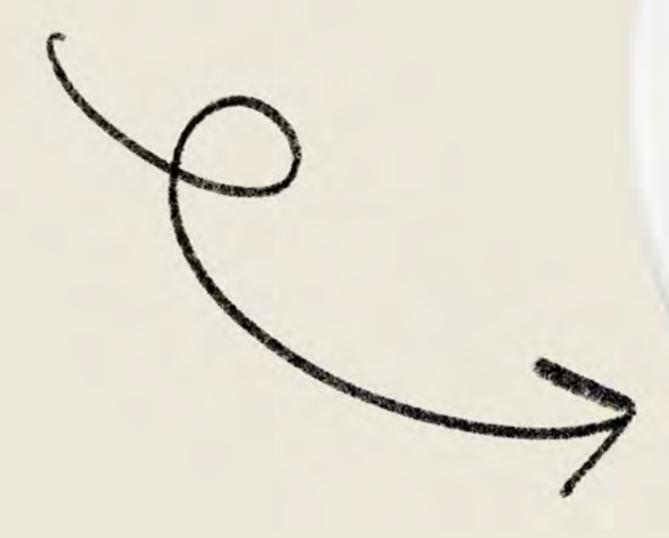
scrambled egg, seasoned steak, potato, pepita salsa macha, cheese, flour tortilla

#### bacon

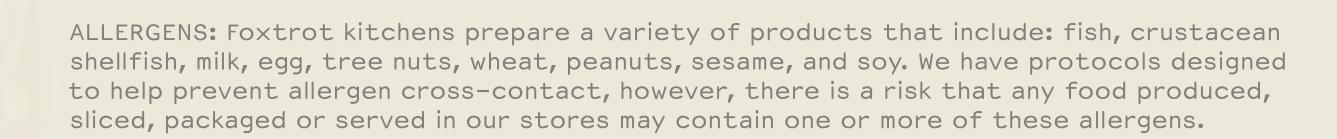
scrambled egg, double smoked bacon, cheese, flour tortilla

### migas (V)

scrambled egg, roasted poblano & onions, avocado, cheese, tortilla chips, flour tortilla



V:VEGETARIAN VE:VEGAN



### HOUSEPOURS

HAPPY HOUR WEEKDAYS 4-6PM

local draft beer ...... \$3 happy hour / \$5 after 6pm

wine by the glass..... \$7 happy hour / \$10 after 6pm

ca' furlan, prosecco Earmark Italian prosecco

that's not too dry & not too sweet. Our go-to for brunch

food pairings.

marine dubard coeur this crispy, unique, & fun french du mont, sauvignon blanc sauvi blanc is the 1st wine that the winemaker released in her

own name.

amity white pinot noir yes, red grapes can make white

wine. unoaked & crisp with

aromas of yellow apples, white

flowers, and almonds.

bacchus, pinot noir a dry, everyday table pinot with

a smooth finish—commonly found 'by the glass' at our favorite

restaurants.

featured wine...... \$5 happy hour / \$7 after 6pm

a bold, fruit-forward cabernet with notes of raspberry, strawberry, violets, mocha, & oyster shells & a subtle oceanic

minerality.

a light-bodied, organic rosé with bone-dry sweetness, made from 50% grenache & 50% syrah.