Seasonal Sips

NEW!	Pumpkin Pie Latte (V)\$4.25
House esp	resso incorporated with pumpkin pie sauce & your choice
of milk. Ga	rnished with ground Biscoff cookies & cookie butter
whipped co	ream. Try it iced!
5 Mile Mocl	arshmallow Hot Chocolate (V)\$4.25 na sauce mixed with toasted marshmallow syrup & vanilla. a shot of espresso!
•	Toddy (V)\$4.25 s Rooibos chai brewed with pear, ginger, & vanilla syrups.



Smoothies

Desert Detox Smoothie (VE)......\$9 Cactus pear, orange, pineapple, blood orange juice, agave nectar, Irish sea moss*, & burdock root blended with oat milk.



Breakfast Tacos SERVED (TIL NOON, \$3.50 EACH

Made with Vital Farms pasture-raised eggs wrapped in handmade tortillas from Austin, TX. Comes with your choice of red or green salsa.

Migas (V)

Fire-roasted peppers & onions, cheddar, jack cheese, & scrambled eggs.

Bean & Cheese (V)

Refried pinto beans, cheddar, jack cheese, & scrambled eggs.

Barbacoa

Braised short rib, cheddar, jack cheese, & scrambled eggs.

Bacon

Thick-cut double-smoked bacon, cheddar, jack cheese, & scrambled eggs.

*Caution: May cause an allergic reaction. If you are pregnant, nursing or have a medical condition, consult your physician before consuming supplements.

V:VEGETARIAN
VE:VEGAN

HOUSE POURS MEMBERS ONLY, WEEKDAYS 4-6PM

HAPPY HOUR FOR

Local Draft Beer.....\$6 / \$4 FOR MEMBERS

American Lager Middle Brow, Bungalow

Hopewell, Going Places IPA

Wine By The Glass\$10 / \$7 FOR MEMBERS

Rosé Sun Lips Rosé

Sauvignon Blanc Grass Stains Sauvignon Blanc

In Sheep's Clothing Cabernet Cabernet

GRAB IT OFF THE SHELF!

\$5 CORKAGE FEE (FREE FOR MEMBERS!) FOR ANY BOTTLE. PAIR WITH A CHARCUTERIE OR CHEESE BOARD AND WE'LL PLATE IT FOR YOU.

