

Drinks

ESPRESSO BAR

Espresso / 3
Americano / 3
Macchiato / 3.25
Cappuccino / 3.5
Latte / 3.5 (8 oz) / 4 (12 oz)
Mocha / 4.5 (8 oz) / 5 (12 oz)
Drip / 2.5
Fulcrum Fizzy / 4

BREW BAR

V60 / 4.5
A popular brewing device made in Japan that gives more control for precise extraction. Choose a coffee from our single origin offerings.

SIGNATURE BEVERAGES

Root Beer Rumble / 4
espresso, root beer syrup, carbonated whipped cream

Snuggle Me, Sesame / 4
espresso, toasted black sesame sauce, brown sugar syrup, oat milk

Nimbus / 4
chilled espresso, mulled apple-rosehip-cascara syrup, orange zest, foam

NON-COFFEE BEVERAGES

Chai Latte / 3.5 (8 oz) / 4 (12 oz)
Hot Chocolate / 4 (8 oz) / 4.50 (12 oz)
Sodas & Steamers / 4
soda water or steamed milk w/ any house-made syrups

Tea / 4
Ancient Sunrise (*b*)
Lavender Orange Grey (*b*)
Jasmine Green (*g*)
The Village Green (*g*)
Bluebird Morning (*h*)
Twilight Mint (*h*)
Tummy Coat (*h*)

House-made Syrups / +0.75
Brown Sugar
Ginger
Root Beer
Vanilla
Mulled Apple (w/ rosehip and cascara)

Alternative Milks / +0.75
Almond
Oat

(*b*) *black*
(*g*) *green*
(*h*) *herbal*

ABOUT OUR DRINKS

We source fresh ingredients from local partners including: Bellflower Chocolate Co. (WA), Pure Eire Dairy (WA), Flying Bird Botanicals (WA) and DragonFly Chai (OR).

Please inform us of any severe food allergies or dietary restrictions.

Food

ASSORTED

Overnight Muesli / 4

wildberry muesli, oat milk, house-made coconut yogurt, toasted walnuts, seasonal fruit, maple syrup, house-made blackberry sauce

(vg, gf)

Salad / 6.5

kale & purple cabbage, roasted hazelnuts, pear, pomegranate, crumbled goat cheese, lemon vinaigrette, house-made blackberry sauce

(v, gf)

Platter / 12

rotating selection of charcuterie & cheese, roasted vegetables, fresh fruit, roasted hazelnuts, kimchi-spiced sauerkraut, sea salt crackers

oat crackers *(gf)* **+0.50**

GRAB-AND-GO BREAKFAST SANDWICHES

Avocado / 6

egg, fresh herbs, avocado, cheese, greens, kimchi-spiced sauerkraut

(v)

Bacon / 7

egg, fresh herbs, bacon, cheese, greens, plum preserves

Made with Ciabatta bread by The Essential Baking Company

TOAST

Classic / 3.5

butter & plum preserves

(v)

Egg / 8

poached egg, avocado, fresh herb ricotta, greens, kimchi-spiced sauerkraut

(v)

Squash / 7

delicata squash & fresh herb tahini spread, house-made coconut yogurt, greens, pickled sweet & hot peppers

(vg)

Made with Skagit Valley Artisan Reserve bread by The Essential Baking Company

ABOUT OUR FOOD

We source fresh ingredients from local partners

including: The Essential Baking Company (WA), Mama Lil's (OR), Firefly's (WA), Ayako & Family (WA), Ferndale Farmstead (WA) and Salt Blade (WA).

Please inform us of any severe food allergies or dietary restrictions.

(v) vegetarian / (vg) vegan / (gf) gluten free