



Fresh Juice

CLASSIC GREEN Apple, celery, cucumber, spinach, kale, parsley, ginger and lemon. | 8oz. 6.75 | 12oz. 7.75 | 16oz. 8.75 |

DEEPLY ROOTED Carrot, beet, apple and lemon. | 8oz. 6.75 | 12oz. 7.75 | 16oz. 8.75 |

IMMUNITY BOOST Orange, carrot, lemon, turmeric and ginger. | 8oz. 6.75 | 12oz. 7.75 | 16oz. 8.75 |

CLEAN CARBON Filtered water, lemon, mint, lavender, agave nectar and activated charcoal. | 8oz. 6.75 | 12oz. 7.75 | 16oz. 8.75 |

JUST ORANGE 100% cold-pressed Valencia and Navel oranges. | 8oz. 4.95 | 12oz. 5.95 | 16oz. 6.95 |

GRAPEFRUIT | 8oz. 3.95 | 12oz. 4.95 | 16oz. 5.95 |

Cafe

Classic

HOT

AMERICANO | 12oz. 3.75 | 16oz. 4.25 | 20oz. 5.00 |

CAPPUCCINO | 12oz. 4.75 | 16oz. 5.50 | 20oz. 6.00 |

CARAMEL MACCHIATO | 12oz. 5.00 | 16oz. 6.00 | 20oz. 7.00 |

FLAT WHITE | 12oz. 4.75 |

LATTE | 12oz. 4.75 | 16oz. 5.50 | 20oz. 6.00 |

MOCHA | 12oz. 5.00 | 16oz. 6.00 | 20oz. 7.00 |

WHITE CHOCOLATE MOCHA

| 12oz. 5.00 | 16oz. 6.00 | 20oz. 7.00 |

FRESHLY BREWED COFFEE

| 12oz. 3.50 | 16oz. 4.25 | 20oz. 4.75 |

COLD

ICED COFFEE | 12oz. 3.50 | 16oz. 4.25 | 20oz. 4.75 |

COLD BREW | 12oz. 4.00 | 16oz. 5.00 | 20oz. 6.00 |

ICED VIETNAMESE COFFEE

| 12oz. 4.75 | 16oz. 5.25 | 20oz. 6.00 |

CINNAMON SWEET CREAM SPARKLING ESPRESSO

| 12oz. 4.75 | 16oz. 5.50 | 20oz. 6.00 |

Add sweet cream cold foam to any iced drink + 1.

DINE IN

REGULAR COFFEE | 4.50 unlimited refills |

HOT TEA | one bag 3.75 | two bags 4.50 |

Signature

MEXICAN LATTE Cinnamon brown sugar syrup, chili powder and espresso topped with cocoa, orange rind and milk. | 12oz. 5.00 | 16oz. 6.00 | 20oz. 7.00 |

MAPLE MUSHROOM LATTE A blend of 10 medicinal mushrooms, maple syrup and espresso topped with cinnamon, cocoa and milk. | 12oz. 6.00 | 16oz. 6.50 | 20oz. 7.00 |

SMOKED SEA SALT & CARAMEL LATTE Smoked sea salt caramel syrup and espresso topped with caramel sauce, smoked sea salt and milk. | 12oz. 5.00 | 16oz. 6.00 | 20oz. 7.00 |

ESPRESSO FREE LATTES

GOLDEN MILK TURMERIC LATTE Turmeric, cinnamon and honey syrup and a blend of spices topped with milk. | 12oz. 6.00 | 16oz. 6.50 | 20oz. 7.00 |

MATCHA LATTE Slightly sweet green tea matcha powder and milk. | 12oz. 6.00 | 16oz. 6.50 | 20oz. 7.00 |

CHAI LATTE Bhakti chai and milk.

| 12oz. 6.00 | 16oz. 6.50 | 20oz. 7.00 |

Make it dirty. Add espresso + 2.

Add mushroom extract to any latte + 2.

Additions & Substitutes

SYRUPS

VANILLA	CHOCOLATE	HAZELNUT	LAVENDER
ALMOND	TURMERIC	PEPPERMINT	SMOKED SEA SALT
CARAMEL	ROSE	SUGAR FREE VANILLA	
CINNAMON BROWN SUGAR			

Add any syrup + .75

DAIRY & NON-DAIRY OPTIONS

NON-FAT, WHOLE & 2% MILK
SOY MILK | 1.00 |
OAT MILK | 1.25 |
COCONUT MILK | 1.25 |
ALMOND MILK | 1.00 |

Refreshers

SPARKLING GREEN TEA LEMONADE

| 12oz. 4.75 | 16oz. 5.25 | 20oz. 5.75 |

BLUEBERRY LEMONADE | 12oz. 4.25 | 16oz. 4.75 | 20oz. 5.25 |

LAVENDER LEMONADE | 12oz. 4.25 | 16oz. 4.75 | 20oz. 5.25 |

OLIVE PALMER | 12oz. 4.25 | 16oz. 4.75 | 20oz. 5.25 |

ICED TEA | 3.50 |

HOUSE-MADE SODAS Ginger Beer, Cucumber Lime, Strawberry or Blueberry

| 5.00 unlimited refills |

Cocktails

PALOMA Tequila, freshly squeezed grapefruit juice, lime and soda. | 9.00 | *Sub mezcal +3.*

COOL AS A CUCUMBER Gin, cucumber syrup, lime and soda. | 8.00 |

FINCH'S MULE Ginger beer with your choice of vodka, gin or whiskey. | 8.00 |

UPTOWN RITA Tequila, basil, strawberry syrup, lime and soda. | 9.00 | *Sub mezcal +3.*

BLUEBERRY WHISKEY SMASH Whiskey, blueberry and ginger syrup, lemon and soda. | 9.00 |

SMOKY MANGO Mezcal, lime juice, mango, agave, chili and soda. | 10.00 |

SPARKLING SANGRIA Our secret recipe topped with champagne. | GLASS: 10.00/CARAFE: 38.00 |

GOOD MORNING MARY Our award winning house-made blood mary mix with vodka, tequila or beer. | GLASS: 9.00/CARAFE: 34.00 |
Sub mezcal +3 for glass. +7 for carafe.

GREYHOUND Fresh grapefruit juice with vodka. | GLASS: 8.00/CARAFE: 30.00 |

SCREWDRIVER Fresh orange juice with vodka. | GLASS: 8.00/CARAFE: 30.00 |

MIMOSA Fresh grapefruit juice, orange juice or blueberry lemonade with champagne. | GLASS: 8.00/CARAFE: 30.00 |
Upgrade any cocktail to premium liquors.

Wines

CHARDONNAY Angeline, CA
| GLASS: 9.00/BOTTLE: 34.00 |

SAUVIGNON BLANC Vina Cono Sur, Santa Elisa, Chile
| GLASS: 8.00/BOTTLE: 30.00 |

VINHO VERDE Aveleda Loureiro, Portugal
| GLASS: 10.00/BOTTLE: 38.00 |

CHENIN BLANC & VIOGNIER Pine Ridge, CA
| GLASS: 11.00/BOTTLE: 42.00 |

PINOT GRIGIO Borghi ad Est, Friuli, Italy
| GLASS: 12.00/BOTTLE: 46.00 |

ROSE OF CINSULT Mont Gravet, Pays d'Oc, France
| GLASS: 9.00/BOTTLE: 34.00 |

BRUT ROSE Bouvet Ladubay, Loire Valley, France
| GLASS: 12.00/BOTTLE: 46.00 |

SPARKLING GRUNER VELTLINER Norton 101, Mendoza, Argentina
| GLASS: 11.00/BOTTLE: 42.00 |

PINOT NOIR The Seeker, Vin de pays, France
| GLASS: 9.00/BOTTLE: 34.00 |

MONTEPULCIANO D'ABRUZZO DOC La Fiera, Abruzzo, Italy
| GLASS: 8.00/BOTTLE: 30.00 |

OVR LOT #70 Marietta Cellars, CA
| GLASS: 13.00/BOTTLE: 48.00 |

MALBEC Salentein, Valle de Uco, Argentina
| GLASS: 14.00/BOTTLE: 52.00 |

CABERNET SAUVIGNON Mon Frere, Central Coast, CA
| GLASS: 10.00/BOTTLE: 38.00 |

Beers

AMERICAN LAGER
Montucky "Cold Snack", Bozeman, MT (4.1%) | 6.00 |

AMERICAN PILSNER
American Pilsner, Good River, Denver, CO (6.0%) | 7.00 |

HAZY PALE ALE
Wowza!, Deschutes, OR (4.1%) | 6.00 |

INDIA PALE ALE
Fresh Squeezed, Deschutes, OR (6.4%) | 6.00 |

MEXICAN LAGER
Venga!, Cerveceria Colorado, Denver, CO (4.9%) | 6.00 |

FRUITED SOUR ALE
Sippin' Pretty, Odell, Fort Collins, CO (4.5%) | 7.00 |

FRUIT CIDER
Off Dry Apple Cider, Stem, Denver, CO (5.8%) | 8.00 |

Serving up
LOCAL LOVE
SINCE 2013

Three to Close. Happy Hour Everyday.

DIY BRUSCHETTA Medley of roasted tomatoes, goat cheese pesto, smoked sea salt, balsamic reduction, toasted baguette. | 8.00 |

ALBONDIGAS Beyond meatballs, Moroccan red sauce, garlic aioli. | 9.00 |

TUNA AGUACHILE Sashimi tuna* marinated in a leche de tigre sauce with tomatoes, granny smith apples, red onions, cucumbers, red bell peppers, jalapeños and cilantro served with house-made tortilla chips. | 12.00 |

MEDITERRANEAN BOARD House-made baba ghanoush and hummus, marinated olives, roasted tomatoes, feta, grape leaves & pita. | 14.00 |

ASK ABOUT TODAY'S BEER, WINE, COCKTAIL FOR \$5