

Little Finch

CAFE AND BAKERY

FOOD

Breakfast All Day

SOUTHWEST BREAKFAST SANDWICH scrambled eggs, green chilis, caramelized onions, ancho aioli and cheddar cheese on an english muffin	5.95
CLASSIC BREAKFAST SANDWICH scrambled eggs, sausage and cheddar cheese on an english muffin	6.25
EGG & CHEESE BURRITO scrambled eggs, roasted potatoes, cheddar cheese and green chili sauce in a flour tortilla	7.75
BACON, EGG & CHEESE BURRITO scrambled eggs, roasted potatoes, bacon, cheddar cheese and green chili sauce in a flour tortilla	8.75
CHORIZO, EGG & CHEESE BURRITO scrambled eggs, roasted potatoes, chorizo, cheddar cheese and green chili sauce in a flour tortilla	8.75
QUICHE LORRAINE black forest ham, applewood bacon, gruyere cheese, caramelized onions	10.00
QUICHE FLORENTINE feta, gruyere cheese, spinach	10.00
CROQUE MADAME DANISH black forest ham, bechamel, egg, gruyere cheese, parsley	6.50
SHAKSHUKA DANISH roasted tomato, spices, egg, feta, cilantro	6.50
BAGEL & CREAM CHEESE choice of plain or everything bagel, cream cheese	5.00
OVERNIGHT OATS	7.75
YOGURT PARFAIT	7.75

Salads & Sandwiches

KALE & CARROT SALAD rainbow kale, carrots, red onions, cranberries, sunflower seeds, citrus-herb vinaigrette	7.00 / 12.00
COLD ASIAN NOODLE SALAD chilled bean thread noodles, cucumbers, carrots, red cabbage, green cabbage, red onions, roasted peanuts, toasted sesame seeds, cilantro, sesame soy vinaigrette	14.00
CUBANO SANDWICH pulled pork, smoked ham, mustard, pickles, swiss, butter, ciabatta	13.00
TOMATO, CHEESE & PESTO SANDWICH roasted tomatoes, herbed cheese, mozzarella, basil pesto, ciabatta	11.00
CURRY CHICKEN SALAD ON CROISSANT herb roasted chicken breast, red onions, celery, golden raisins, curry sauce, butter croissant	11.00

Flatbreads, Pies & Plates

ITALIAN FLATBREAD salami, parmesan, garlic, crushed red chili flakes, mozzarella	15.00
MARGHERITA FLATBREAD garlic, tomatoes, parmesan, fresh basil, mozzarella	14.00
PORK GREEN CHILE POT PIE slow braised pork and green chili stew with sharp cheddar	12.00
CHICKEN TIKKA MASALA seared chicken breast, peas, onions, garlic, spiced tomato cream sauce, basmati rice	14.00
CHICKEN, SPINACH & ARTICHOKE PASTA pasta with chicken, spinach, artichokes, asiago cream sauce, mozzarella, feta cheese	14.00

Little Bites

MARINATED OLIVES	4.00
ROASTED NUTS	4.00
SARDINES & BUTTER sardines, olive butter, lemon, baguette	15.00
BAGUETTE & CHEESE toasted baguette, herbed cheese	8.00
WARM ARTICHOKE SPREAD roasted artichokes, roasted tomatoes, bell peppers, trio of cheese, herbs, crostini	9.00
ROASTED TOMATOES & GOAT CHEESE PESTO served warm with toasted baguette	11.00

Soups & Sides

CREAMY TOMATO BASIL BISQUE (GF) served with baguette	5.00 / 9.00
CHICKEN & WILD RICE (GF) served with baguette	5.00 / 9.00
<i>bonne maman honey or jams</i>	1.25
<i>whipped olive or regular butter</i>	1.50

Grab & Go CHECK OUT OUR FRONT COUNTER FOR FRESHLY PREPARED GOODS TO GO

Happy Hour



EVERYDAY 4pm-7pm
ALL DAY SUNDAY



FEATURED COCKTAIL	8.00
CLASSIC COCKTAIL soda with rum, vodka, tequila, gin, or whiskey	7.00
WINE & SANGRIA	7.00
BEER	5.00
BEER BACK	10.00
BITE & BOTTLE a bottle of wine from our select list and any one of our "little bites"	30.00

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COFFEE

Classic

CAFÉ LATTE espresso, steamed milk	4.75 / 5.50 / 6.00
FLAT WHITE espresso, micro foam	4.75
CAPPUCCINO espresso, steamed milk, foam	4.75 / 5.50 / 6.00
AMERICANO espresso, hot water	3.75 / 4.25 / 5.00
CAFÉ AU LAIT fresh brewed coffee, steamed milk	4.75 / 5.25 / 5.75
CORTADO espresso "cut" with steamed milk	4.25
ESPRESSO MACCHIATO espresso "marked" with milk foam	solo 3.75 / doppio 4.25
ESPRESSO single or double espresso	solo 3.50 / doppio 4.00
ESPRESSO CON PANNA espresso, whipped cream	solo 4.00 / doppio 4.50
HOT CHOCOLATE dark chocolate sauce, steamed milk, whipped cream	3.50 / 4.25 / 4.75
DRIP COFFEE fresh brewed coffee	to go 3.50 / 4.25 / 4.75 unlimited (dine in) 4.50

ADDITIONS & SUBSTITUTES

vanilla sweet cream 1.00 | soy or almond milk 1.00 | coconut or oat milk 1.25 | syrups .75

Specialty

CAFÉ CUBANO espresso, steamed milk, topped with turbinado sugar foam, cinnamon	5.00 / 6.00 / 7.00
CAFÉ MOCHA espresso, steamed milk, dark or white chocolate, whipped cream	5.00 / 6.00 / 7.00
CARAMEL MACCHIATO steamed milk "marked" with espresso, caramel drizzle	5.00 / 6.00 / 7.00
CAFÉ CAJETA espresso, steamed milk, smoked sea salt, cajeta sauce	5.00 / 6.00 / 7.00
CAFÉ DE OLLA espresso, steamed milk, turbinado, cocoa, cinnamon, orange zest	5.00 / 6.00 / 7.00
HONEY & LAVENDER SHAKEN ESPRESSO espresso, milk, honey, lavender syrup, ice	4.75 / 5.50 / 6.00
ICED VIETNAMESE chicory coffee, sweetened condensed milk, ice	4.75 / 5.25 / 6.00
ICED COFFEE fresh brewed coffee served cold, ice	3.50 / 4.25 / 4.75
COLD BREW 24-hour house cold steeped coffee, ice	4.00 / 5.00 / 6.00
NITRO COLD BREW nitrogen infused cold brew	5.50

NOT COFFEE

MATCHA TEA LATTE lightly-sweetened matcha green tea, steamed milk	6.00 / 6.50 / 7.00
CHAI TEA LATTE lightly-sweetened spicy chai, steamed milk	6.00 / 6.50 / 7.00
GOLDEN MILK LATTE lightly-sweetened ginger, turmeric golden spices, steamed milk	6.00 / 6.50 / 7.00
CAMBRIC earl grey tea, honey, steamed milk	4.25 / 4.50 / 5.00
HOT TEA	one bag 3.75 / two bags 4.50

Cold Pressed Juices & More

JUST ORANGE valencia and navel oranges	4.95 / 5.95 / 6.95
DEEPLY ROOTED carrot, beet, apple, lemon	6.75 / 7.75 / 8.75
CLASSIC GREEN apple, celery, cucumber, spinach, kale, parsley, ginger, lemon	6.75 / 7.75 / 8.75
IMMUNITY BOOST orange, carrot, lemon, turmeric, ginger	6.75 / 7.75 / 8.75
CLEAN CARBON filtered water, lemon, mint, lavender, agave nectar, activated charcoal	6.75 / 7.75 / 8.75
STRAWBERRY & ROSEMARY LEMONADE	6.00
PASSIONFRUIT LEMONADE	6.00
ICED TEA	3.50
ITALIAN CRÈME SODA	6.00
soda water, cream, choice of syrup	
FOUNTAIN SODA coke, diet coke, or sprite	3.00

Bottles & Cans

CBD SODA	6.00
COCONUT WATER	4.00
STILL WATER	1.50
SPARKLING WATER	4.00
KOMBUCHA	6.00
LA CROIX	2.00
SAN PELLEGRINO SODA	3.00
COKE, DIET COKE OR SPRITE	2.00
TROPICANA grapefruit	4.00
HORIZON ORGANIC MILKBOX	3.00
APPLE & EVE JUICEBOX	3.00
COLD PRESSED JUICE	8.00

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COCKTAILS

Specialty

HAVANA NIGHTS tequila, passionfruit, chile, lime	11.00
PAPILLON gin, butterfly pea tea, lavender, lemon	12.00
RUBY SAN LUIS mezcal, pamplemousse, honey, lime	11.00
GREEN MARTIAN vodka, matcha, sweet cream cold foam	13.00
BOJITO rum, mint, blueberries, honey lavender, lime	11.00
SEASONAL SANGRIA	10.00 / 38.00
COFFEE MARTINI vodka, coffee liquer, vanilla, vietnamese coffee	12.00

Classic

EARL FASHION whiskey, bitters, earl grey	11.00
FRENCH 75 gin, bubbles, lemon, simple	10.00
MAISON APEROL SPRITZ aperol, fino sherry, bubbles	10.00
NEGRONI campari, gin, barrel aged vermouth rosso, orange	11.00
MIMOSA bubbles, jus d'orange ou pamplemousse	8.00 / 30.00
BLOODY house-made bloody mix with vodka, tequila or mezcal	9.00 / 34.00

UPGRADE ANY DRINK WITH OUR PREMIUM ALCOHOL OPTIONS

MOCKTAILS

JULE'S BLUES blueberries, mint, honey & lavender syrup, lime, soda	8.00
STRAWBERRY FIELDS strawberries, cucumber syrup, basil, coconut water & milk, lime, soda	8.00
MONSOON RAIN honey-turmeric & ginger syrups, lemon, pineapple, soda	7.00
TROPIC THUNDER mango, passionfruit, green tea, dash of sweet	8.00

TURN ANY MOCKTAIL INTO A COCKTAIL FOR 3.00

Wines

CHARDONNAY angeline, ca	9.00 / 34.00
SAUVIGNON BLANC vina cono sur santa elisa, chile	8.00 / 30.00
VINHO VERDE aveleda loureiro, portugal	10.00 / 38.00
CHENIN BLANC & VIOGNIER pine ridge, ca	11.00 / 42.00
PINOT GRIGIO borghi ad est, friuli, italy	12.00 / 46.00
ROSE OF CINSAULT mont gravet, pays d'oc, france	9.00 / 34.00
BRUT ROSE bouvet ladubay, loire valley, france	12.00 / 46.00
SPARKLING GRUNER VELTLINER norton 101, mendoza, argentina	11.00 / 42.00
PINOT NOIR the seeker, vin de pays, france	9.00 / 34.00
MONTEPULCIANO D'ABRUZZO DOC la fiera, abruzzo, italy	8.00 / 30.00
OVR LOT #70 marietta cellars, ca	13.00 / 48.00
MALBEC salentein, valle de uco, argentina	14.00 / 52.00
CABERNET SAUVIGNON mon frere, central coast, ca	10.00 / 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 bend, or (4.0%)	6.00
INDIA PALE ALE wook bait, left hand longmont, co (6.0%)	7.00
INDIA PALE ALE fresh squeezed, deschutes, bend, or (6.4%)	6.00
MEXICAN LAGER vengal!, cervceria colorado denver, co (4.9%)	6.00
MILK STOUT ALE churro stout, cervceria colorado denver, co (6.0%)	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

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