

# Drink Menu

## Coffee

*All Brewed Coffee 16 oz*

16 oz Drip 1.5  
16 oz Butter Blend 4.0  
Pour Over 4.0  
*(Please, be prepared to wait)*  
Cold Brew 4.0

## Teas

*16 oz +\$1*

16 oz Hot Tea 2.5  
Organic House Chai Latte 3.5  
Organic Matcha Latte 3.5  
Organic Turmeric Latte 3.5

## Milk alternatives +1.0

*No Additional charge for skim milk*

Half and Half  
Heavy Whipping Cream  
Califia Almond *(Gluten Free, Vegan)*  
Pacific Soy *(Gluten free, Vegan)*  
Pacific Coconut *(Gluten and Soy Free, Vegan)*

## Syrup and Sauce +1.0

Vanilla	Splenda Vanilla	Splenda Chocolate
Caramel	Splenda Caramel	Simple Syrup
Hazelnut	Splenda Hazelnut	Agave
Chocolate	White Chocolate	

## Espresso Drinks

*Made with whole milk unless otherwise requested*  
*16 oz +\$1*

2 oz Espresso 2.0  
Latte 3.5  
16 oz Iced Latte 4.5  
Cappuccino 3.5  
Latte Macchiato 3.5  
Breve 4.5  
4 oz Cortado 3.0  
Americano 3.0  
Iced Americano 4.0

## Blended Drinks

*All Fraps come with whipped cream and espresso unless requested others*

### 16 oz In-House Fraps 5.0

Mocha  
Mocha Chip  
Salted Caramel  
Vanilla  
White Mocha

### Fresh Smoothies 4.0

Strawberry - Banana  
Chocolate Bananas  
Chocolate Strawberries  
Mixed Berry

## Maine Root Fountain Drinks

### 16 oz Soft Drinks 1.5

*(1 free refill)*

Mexicane Cola	Diet Mexicane Cola
Lemon Lime Soda	Root Beer

# Lunch Menu

*Lunch is served from 11:00 am - Close, Mon - Sat*

Call or text orders to 580-450-2527

**“A Little of Each”** Choose from one of ½ of the Usual, the Harvester, or the A-BLT. and pair it with either a small house salad or a cup of the Soup of the Day. **9.0**

## Sammies

All sandwiches come with chips or substitute side salad for 2.5/cup of soup for 2.5

**“The Harvester”** A chicken salad sandwich consisting of house roasted chicken, dried cranberries, pecans, diced apples, and celery, all mixed in a cinnamon mayo dressing on wheat berry bread, white bread, or a bed of fresh greens. **9.0**  
Gluten Free On Request

**“The Tauro”** Shredded slow-roasted beef, sauteed peppers and red onions, with provolone cheese and a side of house Au Jus, open faced on an artisan bun **9.5**

**“The High Steaks”** Slow roasted beef, tomato, cheddar, and garlic mayo, pressed on large baguette and with a balsamic drizzle **9.5**

**“The Usual”** Turkey, cheddar, ham, provolone, bacon, lettuce, tomato, and garlic mayo on wheat berry or white bread. **9.0**  
Gluten Free on Request

**“Grown up Grilled Cheese”** This grilled cheese is for adults. Mild cheddar, provolone, white american, bacon and garlic mayo on wheat berry or white bread. **8.0**

**“A-BLT”** Avocado spread, bacon, lettuce, and tomato stacked high on wheat berry or white bread, choose chipotle or garlic mayo. **9.0**

**“The Dagwood”** Turkey, ham, cheddar, white american, provolone, bacon, boiled egg, lettuce, tomato, olives, pickles, pickled mild peppers, and garlic mayo, and buttermilk ranch on wheat berry or white double stack. **12.0**

We appreciate our customers understanding, due to the use of high quality ingredients and purveying of specialty products, prices and availability may vary

# Lunch Menu

## Soup of the Day

Add a cup on to any sandwich or salad for 2.5 or enjoy a bowl with crackers for 6.

Ask about our daily house made soup.

## “The Roast” Spud

A large and loaded baked potato with slow-roasted beef, bacon, cheddar cheese, grilled onions and bell peppers, and sour cream.

Limited availability. **9.0**

## The Greens

Add roasted chicken to any salad for 1.0 and a cup of soup for 2.5

**“The Cob”** Chopped chicken, bacon, tomatoes, boiled egg, green onions, mild cheddar, house made croutons, topped with house-made buttermilk ranch dressing on a bed of fresh greens **8.5**

Gluten Free On Request

**“AVO”** Fresh greens topped with slow roasted chicken, bacon, green onions, tomatoes, house-made croutons, and a dollop of avocado spread, topped with house-made buttermilk ranch dressing and balsamic drizzle. **8.5**

**“Autumn Apple”**- Chopped chicken, bacon, apples, raisins, pecans, red onions, and feta cheese with House Balsamic Vinaigrette on a bed of greens. **9.0**

Gluten Free, Vegan on Request

## For the Littles

*All items come with chips and an Honest organic fruit drink.* **7.0**

**“Lil’ Sammie”** A hot or cold sammie with Turkey and white American Cheese on white bread; Mayo upon request

**“PB & Yay!”** Peanut butter and apricot preserves on white bread

**“The Free For All”** Sliced turkey, white American cheese, and a side of “ants on a log”

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