

## COFFEE

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### DRIP COFFEE (HOT | ICED | OVER ICE)

Coffee from a drip machine. Can be made iced, or hot and poured over ice.

### POUR OVER (HOT | ICED)

Coffee brewed with a V60. Can be made hot or Japanese style iced.

### FRENCH PRESS (HOT | OVER ICE)

Coffee made in a French press for a heavier body.

### CAFE AU LAIT

Brewed coffee is mixed 1:1 with steamed milk.

### AMERICANO (HOT | ICED)

A double shot of espresso with 8oz hot water.

### RED EYE

8oz brewed coffee with a double shot of espresso.

### ESPRESSO (HOT | OVER ICE)

A double shot of espresso, optionally poured over ice.

### LATTE (HOT | ICED) [+ VANILLA]

8oz steamed milk poured over a double shot of espresso. Optionally, add vanilla syrup.

### CAPPUCCINO (HOT | ICED) [+ VANILLA]

8oz steamed milk with more foam than a latte, poured over a double shot of espresso. Expect a lighter mouthfeel. Optionally, add vanilla syrup.

### MOCHA (HOT | ICED)

8oz of steamed milk is poured over a mix of a double shot of espresso, chocolate syrup, and cocoa powder. Optionally, topped with whipped cream.

### LATTE MACCHIATO (HOT | ICED)

An upside-down latte! A double shot of espresso "marks" 8oz of steamed milk.

### BLACK AND TAN MOCHA (ICED)

Inspired by Port City Java, chocolate, caramel, and white chocolate syrups are layered over crushed ice, topped with a double shot of espresso and 8oz cold milk, followed by whipped cream, another triple drizzle, and powdered sugar for extra decadence.

### CARAMEL MACCHIATO (HOT | ICED)

8oz of steamed milk is layered on top of vanilla syrup and caramel syrup, then topped with a double shot of espresso and finished with a caramel drizzle. A Starbucks favorite.

### MOCHA COOKIE CRUMBLE FRAPPUCCINO

Instant coffee, chocolate syrup, ice, milk, and chocolate chips are blended together, poured over whipped cream and chocolate syrup, and topped with

more whipped cream and chocolate syrup. Cookie crumbs garnish this dessert.

## TEA

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### CHAI LATTE (HOT | ICED)

Chai concentrate mixed with steamed milk. Optionally, prepared iced.

### CHAI TEA (HOT)

Indian Chai tea brewed at 4% strength for 5 minutes. A splash of milk and sugar are recommended.

### TEA (HOT | ICED)

Black tea brewed at 2% strength for 5 minutes.

## UNCAFFEINATED

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### HOT CHOCOLATE

Chocolate syrup meets 8oz of steamed milk.

### CHOCOLATE FRAPPUCCINO

A mocha cookie crumble frappuccino without the coffee.

## SPECIAL REQUEST

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### COLD BREW [+ SWEET CREAM | VANILLA]

Coarse-ground coffee and cold water hang out for 18 hours in a refrigerator for this cold beverage, served over ice. Optionally topped with sweet cream and/or vanilla syrup.

### S'MORES LATTE

Following the recipe by MorganDrinksCoffee, liquid smoke, espresso, and chocolate syrup are topped with 8oz of steamed milk in a glass coated with toasted Graham crackers and chocolate syrup, then served with toasted marshmallows on a skewer on top.

### TOMATO & MOZZARELLA SANDWICH

Ciabatta bread, drizzled with olive oil, is topped with spinach, fresh mozzarella, and roasted tomatoes, then baked and served hot.

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SYRUPS: Chocolate, white chocolate, caramel

NON-DAIRY MILK: Almond, oat