

## BUBBA'S ROASTERY

Black coffee	B60	espresso, double espresso, long black
White coffee	B80	latte, cappuccino, flat white, mocha
Pour over	B120	V60 filter coffee
Cold brew	B80	cold drip coffee served over ice
Hot chocolate	B80	local Chumphon chocolate
Chai latte	B80	homemade masala chai blend
Matcha	B80	Green tea powder latte
Large size +30	Iced +20	Non dairy milk + 30 soy, coco, almond

Our milk coffees are made with organic, grass-fed milk.

We source our coffee direct from farms in **Chiang Mai, Chiang Rai** and **Tak** provinces, where we build ongoing relationships with the farmers over our shared love, coffee.

[bubbascoffee.com/blogs/coffeefarm](http://bubbascoffee.com/blogs/coffeefarm)

## I FARM TO CUP COFFEE I

## MONSOON TEA

B70

Lahu black  
Monsoon blend white  
Monsoon blend green  
Lana oolong  
Tropical sunset  
Banana dream

slightly fruity, earthy black tea  
earthy white tea with sweet peach, floral rose and jasmine flower  
slightly sweet, grassy, green tea with sweet peach, floral rose and jasmine flower  
nutty, earthy flavour, with a golden-colour infusion  
green & black tea blend with tropical fruit flavours including passion fruit & mango  
black tea blend with tropical fruit flavours including banana, coconut & mango

## I FOREST & SHADE GROWN TEA I

## COLD DRINKS

Orange juice freshly squeezed	B100
Coconut local Koh Phangan coconut	B80
Lavender lemonade aromatic fizzy lavender lemonade	B100
Old fashion lemonade lemons, limes, mint & sparkling soda	B100
Passionfruit sunrise Bubba's iced mango tea with fresh passionfruit	B100
The pink drink pitaya, mango, pineapple and coconut milk smoothie	B150

## PASTRY & DESSERT

Croissant / Pain au choco	B70
Almond croissant	B80
Small croissant	B50
Passionfruit cheesecake	B150
Chocolate tart	B150
Carrot cake	B140

Bubba's uses **free-range eggs & poultry** from Khao Yai national park,  
**grass fed dairy** from Nakhon Ratchasima, high quality **cheeses** from Chiang Rai.  
Our **Salads** are grown locally by Happy Hydro.  
The **breads** are baked by local french artisan Loic Morin,

Please inform staff about any dietary needs, feedback on our food and ingredients is welcome.

## ALL DAY BREAKFAST

<b>Granola</b> homemade granola, probiotic yoghurt, seasonal fruits for vegan coconut yoghurt add <b>30 baht</b> (VE)	B130
<b>Chia pudding</b> (VE) chia seeds set in coconut milk, mango coulis, fruits, toasted coco-flakes	B160
<b>Pancakes</b> white chocolate yoghurt, fresh berries, salted almonds & coconut nectar	B160
<b>Acai smoothie bowl</b> (VE) acai & banana smoothie bowl, fresh fruits, shaved coconut	B190
<b>French toast</b> Wine poached pear, vanilla mascarpone and crushed pistachio	B160

## ALL DAY BRUNCH

<b>Eggs your way</b> poached, fried or scrambled on toast add sides as you wish	B120
<b>Egg benedict / royale</b> poached eggs on sourdough with homemade hollandaise - butcher ham - house cured salmon	B180 B220
<b>Avocado toast</b> truffled avocado, feta, poached egg & dukkah on sourdough	B200
<b>Tofu scrambled</b> (VE) homemade harissa, green avocado salad, spiced pumpkin seeds & dark rye	B180
<b>Mushies &amp; green</b> (VE) sauteed mushrooms & kale, beetroot hummus, cashew feta, zaatar on sourdough	B180
<b>Potato hash</b> (GF) fried eggs, chorizo, tomato & herb dressing	B180
<b>Breakfast taco</b> (GF) chilli scrambled eggs, bacon bits, chiang rai blanco cheese, corn tortilla	B180
<b>BLET</b> fried eggs, bacon, tomato & lettuce burger with homemade BBQ sauce	B180
<b>Shakshuka</b> baked eggs in spiced tomato sauce with toast and dukkah	B200
<b>The lox</b> house cured salmon, dark rye, cream-cheese, avocado	B220
<b>Reuben</b> pastrami sandwich with Gruyere, sauerkraut, pickles and 1000 island dressing	B220
<b>Buddha bowl</b> roasted sweet potato, seasoned veggies, fried tofu avocado & quinoa	B220

## SIDES:

B30 per item  
fresh tomato, cream cheese, hollandaise

B40 per item  
bacon, sausages, eggs, hummus,  
grilled tomato, granola, feta

B60 per item  
cured salmon, pastrami, avocado, Gruyere

FOR FOOD  
PICTURES  
SCAN :

