



groundwork®

ORGANIC COFFEE

ESPRESSO			3.00
AMERICANO			3.00
CAFFÈ MACCHIATO			3.25

	8 ^{oz}	12 ^{oz}	16 ^{oz}
CAPPUCCINO	4.00		
CAFFÈ LATTE	4.00	4.50	5.00
GROUNDWORK MOCHA	4.50	5.00	5.50
<small>HOUSE-MADE WITH CALLEBAUT® FAIR TRADE CHOCOLATE</small>			
MEXICAN MOCHA	4.50	5.00	5.50
GROUNDWORK CHAI	4.00	4.50	5.00
BELGIAN HOT CHOCOLATE	3.75	4.25	4.75
<small>HOUSE-MADE WITH CALLEBAUT® FAIR TRADE CHOCOLATE</small>			
DRIP COFFEE		3.25	3.50
RED EYE		4.00	4.25

COLD DRINKS

	16 ^{oz}	24 ^{oz}
CLASSIC COLD BREW	4.00	4.50
NITRO COLD BREW	4.50	5.00
ICED LATTE	5.00	5.25
ICED MOCHA	5.25	5.75
ICED CHAI	4.75	5.25
ICED AMERICANO	3.00	3.50

HOUSE SPECIALTIES HOT & COLD

POUR-OVER COFFEE	4.00+
<small>BREWED BY THE CUP</small>	
AFFOGATO	5.75
<small>HOUSE-MADE COCONUT ICE CREAM DROWNED IN ESPRESSO</small>	
THE ESPRESSO MILKSHAKE	8.00
<small>CHOOSE DAIRY OR VEGAN COCONUT ICE CREAM</small>	
<small>ADD MOCHA, SEA SALT CARAMEL, VANILLA, OR CHAI +\$0.75</small>	
VIETNAMESE ICED COFFEE	5.00
HORCHATA COLD BREW	5.25

ORGANIC TEA

ALL TEAS ARE PREPARED TO ORDER & CAN BE SERVED HOT OR ICED

HOT TEA: 16oz - \$3.00

ICED TEA: 16oz - \$3.25 | 24oz - \$3.75

* = DECAF AVAILABLE

BLACK

ASSAM
DARJEELING
EARL GREY
ENGLISH BREAKFAST*
MASALA CHAI
PASSIONFRUIT PEACH
PU-ERH

RARE^{+\$0.50}

KEEMUN MAO FENG
PAI MU TAN
RUBY OOLONG
SENCHA
TI KWAN YIN

EXTRAS

EXTRA SHOT.....	.50	ORGANIC VANILLA.....	.75
SEA SALT CARAMEL.....	.75	ORGANIC AGAVE.....	.75
DARK CHOCOLATE SAUCE.....	.75	ORGANIC WHIPPED CREAM.....	.50

GREEN

EARL GREY GREEN
GEN MAI CHA
GUNPOWDER
JADE CLOUD
JASMINE
MOROCCAN MINT

HERBAL

CHAMOMILE
HIBISCUS SUNRISE
MANGO FLIP
PEPPERMINT
ROOIBOS
YERBA MATE

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PLEASE BE AWARE THAT DURING NORMAL KITCHEN OPERATIONS, OUR PREP AREAS ARE SHARED. WE HAVE DESIGNATED AREAS TO HELP PREVENT CROSS-CONTAMINATION; HOWEVER, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY VEGAN, GLUTEN-FREE, OR FREE OF ALLERGENS. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



groundwork®

BRUNCH SERVED ALL DAY

Made fresh from our scratch kitchen

BREAKFAST BURRITO ^V 10.00
 Scrambled eggs, potatoes confit, roasted bell pepper, red onion, organic spinach, Tillamook® cheddar, guacamole, chipotle aioli, spinach tortilla, side harissa hot sauce and roasted tomato salsa
 Add bacon or vegan sausage +\$2 | Add short rib +\$4

VEGAN BREAKFAST BURRITO ^{VG} 10.00
 Organic seasoned tofu, potatoes confit, roasted red bell pepper, red onion, organic spinach, guacamole, chipotle aioli, spinach tortilla, side harissa hot sauce and roasted tomato salsa
 Add vegan sausage +\$2

BREAKFAST TACOS ^{GF} 10.00
 Scrambled eggs, potatoes confit, pico de gallo, pickled onion, avocado, chipotle aioli, queso fresco, corn tortillas, side harissa hot sauce and roasted tomato salsa
 Add bacon or vegan sausage +\$2 | Add short rib +\$4

VEGAN BREAKFAST TACOS ^{VG} 10.00
 Organic seasoned tofu, potatoes confit, pico de gallo, pickled onion, avocado, chipotle aioli, corn tortillas, side harissa hot sauce and roasted tomato salsa
 Add vegan sausage +\$2

THE FRIED EGG SANDWICH 12.00
 Two fried eggs, bacon, pepper jack, arugula, avocado, sourdough, side harissa hot sauce

DAYBREAKER 6.50
 Fried egg, bacon, gruyère, tomato, braised kale, harissa hot sauce, English muffin

CHIMICHURRI EGGS ^V 12.00
 Two poached eggs, whole avocado, chimichurri, organic greens, green onion, sourdough toast

BITCHES BREW HASH 13.00
 Two poached eggs, grass-fed short ribs braised in Bitches Brew coffee, potatoes confit, organic spinach, harissa hollandaise, English muffin

HOUSE-CURED LOX 13.00
 Cured salmon, herbed cream cheese, cucumber, tomato, shallots, capers, bagel of your choice

D.I.Y. 12.00
PICK THREE: Eggs (any style), organic seasoned tofu, potatoes confit, bacon, vegan sausage, seasonal veggies, sourdough toast, English muffin

HOUSE GRANOLA ^{GF V} 8.50
 House-baked granola, organic yogurt, seasonal berries, toasted nuts

TOASTS

Toasts are prepared on house-made baguette & perfect for sharing

AVO & EGGS ^V 10.00
 Soft-boiled eggs, guacamole, roasted corn, queso fresco, sweet chili sauce, green onion, baguette

SMOKED TROUT 12.00
 Smoked trout, herbed cream cheese, pickled radish, dill, baguette

HOUSE-MADE RICOTTA & JAM ^V 11.00
 Seasonal chia seed preserves, fresh ricotta, spiced pecans, honey, baguette

EXTRAS

AVOCADO	1.00	SWISS	1.50
HICKORY-SMOKED BACON	2.00	TILLAMOOK® CHEDDAR	1.50
GRASS-FED SHORT RIBS	4.00	QUESO FRESCO	1.50
FIELD ROAST® VEGAN CHORIZO	2.00	GRUYÈRE	1.50
ORGANIC SEASONED TOFU	2.00	PEPPER JACK	1.50
PASTURE-RAISED EGG (ANY STYLE)	2.00	CHIPOTLE AIOLI	1.00
EGG WHITES	1.50	FRESH BERRIES	1.50
ENGLISH MUFFIN	2.00	CHIPOTLE HASH	4.00
SOUREDUGH TOAST	2.00	PICO DE GALLO	1.50

^{GF} = GLUTEN FREE

^{VG} = VEGAN

^V = VEGETARIAN

Please let us know if you have any allergy restrictions. We will try our best to accommodate them.
We only source antibiotic-free meats, pasture-raised, organic eggs & non-GMO soy