



LAMPLIGHTER

COFFEE ROASTERS

ESPRESSO

ESPRESSO	a double shot of Swiftwalker espresso	2.75
AMERICANO	espresso and 10 oz of hot water	2.75
ONE & ONE	espresso split into two cups, one with 1.5 oz of steamed milk	3.00
CORTADO	espresso and 2.5 oz of steamed milk	3.25
CAPPUCCINO	espresso and 4.5 oz of steamed milk	3.50
LATTE	espresso and 10.5 oz of steamed milk	3.75
MOCHA	latte with house made chocolate sauce	4.25

COFFEE

	8oz	12oz	16oz	20oz	
BATCH BREWED TALL BIKE BLEND	2.00	2.50	3.00	3.50	
BATCH BREWED SINGLE ORIGIN	rotating selection	2.50	3.00	3.50	4.00
AU LAIT	batch brew coffee with steamed milk	3.00	3.50	4.00	4.50
BLACK EYE	batch brew with a double shot of espresso	2.50	3.00	3.50	4.00
THAI COFFEE	coffee, espresso, and sweetened condensed milk		3.50		

SANS COFFEE

	8oz	12oz	
HOT COCOA/STEAMER	steamed milk with syrup	2.75	3.50
LOOSE LEAF TEA	rotating selection from Rishi and Royal Tea		3.00
GOLDEN MILK LATTE	turmeric ginger tea with steamed milk, vanilla and ginger syrups		3.75
CHAI TEA LATTE	spiced black tea with steamed milk, vanilla and ginger syrups		3.75
MATCHA LATTE	finely ground green tea with steamed milk and vanilla syrup		4.00

COLD

	12oz	16oz	20oz	
COLD BREWED TALL BIKE BLEND	2.75	3.25	3.75	
FLASH BREWED SINGLE ORIGIN	rotating selection	3.00	3.50	4.00
ICED BLACK EYE	cold brew with double shot of espresso	3.75	4.25	4.75
ICED LATTE	cold milk with a double shot of espresso	3.75	4.25	4.75
ICED THAI COFFEE	coffee, espresso, and sweetened condensed milk	3.75	4.50	5.25
ICED CHAI TEA LATTE	housemade concentrate, milk, ginger and vanilla syrups	3.75	4.25	4.75
ICED BLACK TEA	classic black tea from Rishi	2.25	2.75	3.25
GINGER SNAP ICED TEA	classic black tea with housemade ginger syrup	2.75	3.25	3.75
HOUSEMADE GINGER ALE	club soda with housemade ginger syrup and a lemon	2.75	3.25	3.75

ADD A SYRUP house made vanilla, chocolate, brown sugar, or maple syrup .50

EXTRA DOUBLE SHOT 1.50

ALL ESPRESSO DRINKS ARE SERVED WITH A DOUBLE SHOT OF ESPRESSO AND WHOLE MILK
DECAF ESPRESSO, ALMOND OR OAT MILK ARE AVAILABLE UPON REQUEST

BREAKFAST

HOUSE MADE GRANOLA BOWL (V) served with fresh fruit and choice of yogurt or milk 6.00
SIDE OF FRESH FRUIT 1.75

BAGELS

EVERYTHING, WHOLE WHEAT, ASIAGO CHEESE OR CINNAMON RAISIN - FROM CUPERTINO'S

BAGEL with cream cheese, tofutti, house made cashew ricotta 3.75
KATIE avocado, tomato, red onion and mixed greens with choice of spread 5.50
THE SLAYER maple sriracha glazed pork sausage with cream cheese 6.00
THE SLAMMER (V) maple sriracha glazed vegan sausage with tofutti 6.00
LOX smoked salmon, with cream cheese, tomato, red onion, and capers* 9.00
THE WORKS tomato, red onion, and capers with choice of spread 5.00

BREAKFAST SANDWICHES

SERVED ON FRESH BAKED CIABATTA (V), BAGEL, OR A BED OF ARUGULA

FRIED EGG with sharp cheddar 4.75 *substitute havarti by request*
SOYRIZO fried egg and twin oaks soy chorizo with havarti, avocado, and tomato* 6.50
FLAVOR WHEEL fried egg and choice of protein with sharp cheddar, avocado, and house made salsa* 6.75
TOFU SCRAMBLE AND NOTZ "CHEESE" (V) 6.50

ADD A PROTEIN

bacon	1.50
pork sausage w/ maple sriracha glaze	1.50
vegan sausage w/ maple sriracha glaze	1.50
twin oaks soy chorizo	1.50
extra egg*	1.00
substitute Notz "cheese" (V)	1.00

SPECIALTY TOPPINGS

arugula	.75
avocado mash	.75
house made salsa	.75
pickled onions	.75
balsamic glazed onions	.75
house made cashew ricotta	.75

VEGGIES

tomato	.25
capers	.25
fresh red onion	.25
mixed greens	.25

SANDWICHES

ALL LUNCH SANDWICHES ARE SERVED ON SLICED LYON BAKERY SOURDOUGH WITH A DILL PICKLE SPEAR
SUBSTITUTE ANNA B'S GLUTEN FREE BREAD +2.00

THE MUNA bacon and a fried egg, with avocado, tomato, red onion, mixed greens, and garlic aioli* 8.50
BOTTOM BRACKET turkey and havarti with sliced apples, arugula, and horseradish honey mustard 8.00
GRAY MATTER (V) agave-chipotle marinated tofu with cashew ricotta, arugula, radishes, and pickled onions 8.00
TLTNA (V) bbq plum sauce marinated tofu with avocado, tomato, mixed greens, and vegenaïse 8.00
COLD CHICKEN OR TUNA SALAD with tomato, red onion, mixed greens, and mayo 7.50
CURRY TOFU SALAD (V) curried twin oaks tofu salad with sliced apples, red onion, mixed greens, and vegenaïse 8.00

HOT PRESSED SANDWICHES

GRILLED CHEESE Choice of sharp cheddar or havarti 7.00
VEGAN GRILLED "CHEESE" (V) w/ locally made Notz cashew based "cheese" 8.00
TUNA MELT tuna salad with capers and onions, grilled to perfection with sharp cheddar and tomato 8.00
17½ turkey and havarti with balsamic glazed onions and jerk spiced aioli 8.00
VEGAN 17½ (V) marinated tofu and Knotz "cheese" with balsamic glazed onions, and jerk spiced vegenaïse 9.00

SALADS

SERVED WITH CHOICE OF HOUSE MADE (V) DRESSING: GODDESS, BALSAMIC VINAIGRETTE
ADD CHICKEN, TOFU, OR TUNA SALAD +2.00

VEGGIE SALAD (V) arugula, radish, pickled onions, pepitas 6.50
LAMPLIGHTER SALAD (V) mixed greens, fresh fruit, red onion, and walnuts 7.50

*THESE ITEMS CAN BE PREPARED RAW OR UNDERCOOKED--CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

(V)-VEGAN