

MOM 'N 'EM

COFFEE

Espresso	3
Macchiato	3.75
Gibraltar	4.25
Cappuccino	4.5
Latte	5
Honey Latte	5.5
Vanilla Latte	5.5
Mocha	5.5
Hot Chocolate	4
Franklin's Coconut Cold Brew	5.25
lightly sweetened with coconut, served with milk	
Affogato	8
scoop of uGO vanilla gelato with a shot of espresso	
Kid's Steamer	3
Quick Drip Cup of Coffee	2.5/3.5
Cup of Single Origin Drip	4.5
96oz Box of Hot Brewed Coffee	30
serves 8 with cups, sugar & cream	

w/ oat (or) almond milk +.75

add a shot of espresso (+1.5) or matcha (+2)

add vanilla, honey, chocolate or lavender +.50

add a shot of booze +6



TEAS

Chai Latte black	5
Matcha Latte ceremonial stone ground green	5.50
lightly sweetened with vanilla, served with milk	
Classic Black amber assam	3.25
Supertwist green	3.25
House Tisane herbal	3.25
spearmint, peppermint, lemon verbena	
Bernal Hill herbal	3.25
lemon verbena, ginger, turmeric, pink peppercorn, chamomile	
Iced Blush herbal	3.25
lemon verbena, peppermint, hibiscus, stevia leaf	
Iced Black Tea black	3.25

OTHER

Orange Juice 16oz, all natural	5
Ghia classic, lime + salt, or ginger	5
House Italian Soda n/a aperitif	4.25
Agua de Piedra sparkling agua mineral	3.5 / 5
Coca-Cola de Mexico 500mL	5

WINE & BEER

Glass of Wine	see below
Ramona, Sparkling Rose of Sangiovese, Abruzzo, Italy NV (\$9)	
Companion Wine Company, Sauvignon Blanc, 'Sunny B', Edna Valley, Ca '21 (\$12)	
Companion Wine Company, Grenache, 'Chill Red', Edna Valley, Ca '22 (\$12)	
Bottle of Wine please see retail shelf, corkage fee	10
Modelo Especial	3
Jackie O's 'Who cooks for you' IPA	3
Stiegler Radler Limone	3
Narragansett Lager	3
Jolly Pumpkin Witbier	3
Elvis Juice IPA	3
Gumballhead Pale Wheat	3

HOUSE COCKTAILS

Mimosa	11
Aperol Spritz	9
Mom's Secret Milkshake	12
uGO vanilla gelato, fernet branca, mint	
House Negroni	12
beefeater gin, carpano antica, campari	
Manhattan	11
bourbon, angostura, cherry	
The Last Word	12
chartreuse, lime, gin	
House Espresso Martini	12
vodka, cacao, espresso	
The Maxwell Monroe	12
yellow chartreuse, cacao, cardamom	
The Ferrari	9
campari, fernet, orange	
Shot & a Beer	10

BREAKFAST ALL DAY

+ egg 3, + chopped bacon 3.50, + avocado 4

Dirty 'Nati Egg Samich	10
english muffin, aioli, local egg, bacon, provolone & greens	
Housemade Granola	8
choice of milk or yogurt	
Overnight Oats	8
crunchy granola, housemade fruit preserve	
add almond butter +2.25	
Mom's Cinnamon Sugar Toastie	6
Almond Butter & Banana Toastie	9
honey, maldon salt	
Crispy Potatoes	8
aleppo, house aioli	
Grilled Bread & Sherry Butter	5

LUNCH ALL DAY

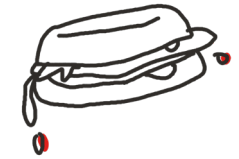
+ egg 3, + chopped bacon 3.50, + avocado 4

Mom's Classic Cold Cut Samich	13
turkey, capocollo, provolone, italian dressing, banana peppers, mustard	
- add bag of bbq grippo's +2	
- vegetarian option available	
Farro & Spring Vegetable Salad	13
greens, feta, sunflower seed, pickled onion, mustard poppy vinaigrette	
Smoked Salmon Toastie	13
scallion caper schmear, dill & radish	
Avocado Toastie	12
aioli, lemon, flake salt, cilantro, crispy garlic, black sesame	
Cheese & Charcuterie Plate	18
with toasted bread, dijon mustard & caper berry	
Grilled Bread & Sherry Butter	5

TINNED FISHES

*served with caper-berries, lemon & grilled bread

Matiz Sardines olive oil, Spain, 4oz	8
Bela Smoked Sardines lemon oil, Portugal, 4oz	7.5
Nuri Sardines spicy tomato, Italy, 4oz	9
Ortiz Anchovies olive oil, Spain, 2oz	9
Bogar Clams brine, Spain, 4oz	16
La Brujula Mussels escabeche, Spain, 4oz	11.5
Donista Squid in its ink, Spain, 4oz	11
Patagonia Mackerel in lemon caper, USA, 4oz	12
Patagonia Smoked Mackerel in olive oil, USA, 4oz	12
Espinaler Bonito olive oil, Spain, 4oz	10
Conservas de Cambados scallops spain, 4oz	11
El Carpicho Sturgeon olive oil, Spain, 4oz	20
Grilled Branzino olive oil, Italy, 5oz	13
Jose Gourmet Trout olive oil, Portugal, 4oz	15
Fishwife Smoked Salmon olive oil, Norway, 3.5oz	15
Abba Herring pickle sauce, Sweden, 8oz	10
ICC Kabayaki Saury sweet soy, Japan, 4oz	11
Fangst Sprats salted & dried, Denmark, 4oz	13
Nissui Sardine Ajitsuke sweet soy, Thailand, 4oz	6
Nissui Sardine Misoni miso, Thailand, 4oz	6
La Narvel Octopus garlic sauce, Spain, 4oz	14
Minnow Cod Liver cod oil, Iceland, 4oz	14
Conservas de Cambados baby eels spain, 4oz	25



TO TAKE HOME

Franklin's Coconut Cold Brew Growler	22/35
Bag of Ferrari Bros Blend Coffee 12oz	16.75
Bag of Wake it Up! Shake it Up! Coffee 12oz	16.75
Bag of Huila & Narino Decaf Coffee 12oz	16.75
Housemade Granola	11
Housemade Garlic Aioli	8
Housemade Almond Butter	10
Housemade Salsa Verde	9
Housemade Sherry Brown Butter	8

SEASONAL

The Whip espresso, vanilla, sparkling, house whipped cream	6	Lavender Latte	5.5
Matcha Whip vanilla, sparkling, house whipped cream	6	Cup of Single Origin Drip Coffee	4.5
Cherry Float almond date, house whipped cream, cherry	5	'Congratulations!' Red & Yellow Caturra, El Vergel Estate, Tomila, Columbia	

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