

Ascension

craft coffee + wine + food

EVENING MENU

to start

- house avo dip** 11
venezuelan recipe: fresh lime, cilantro, dill, chile crisp, bagel chips
- frites** 6
avo dip, smoky sauce, ketchup
- tomato-garlic bruschetta** 9
ricotta, chile crisp, spicy honey, sourdough
- seasonal soup** bowl 7
poblano white cheddar fresh bell pepper, cilantro, sourdough toast
tomato + basil sourdough toast

crispy flatbreads

- all the meats** 12.5
calabrese salami, prosciutto, tomato sauce, jack cheese, green onions, spicy honey
- french onion** 11.5
boursin cheese, caramelized onions, manchego, pickled red onion, arugula
- spicy sausage** 12
jack cheese, roasted peppers, arugula, chile crisp
- classic** 11
jack cheese, tomato, fresh basil

craft sammies paired with frites or house salad

- chicken manchego pane aria** 12.5
tomato, arugula, roasted red pepper aioli
- italian pane aria** 14
spicy salami, ham, manchego, tomato, arugula, pickled red onion, italian vinaigrette, roasted red pepper aioli
- mediterranean chicken wrap** 12.5
arugula, cherry tomato, cucumber, pickled red onion, feta, roasted pepper aioli, tzatziki, naan
housemade falafel upon request
- ham + cheese melt** 12
melted cheese, caramelized onion, raspberry jam
- smoked turkey club** 13.5
bacon, dill-caper spread, white cheddar, tomato, romaine, toasted hippie bread
- brunch burger** 14
white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch, toasted brioche bun
add fried egg 1.5
- fried chicken sammie** 12.5
house pickles, spicy ranch, toasted brioche bun
- grilled steak pane aria** 15
sliced filet, caramelized onions, arugula, tomato, avocado, horseradish cream, chipotle vinaigrette

salads + bowls add chicken 4

- the hippie bowl** v d f 12
ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette
- latin chicken + grain bowl** 13
ancient grains, avocado, roasted pepper, pepitas, cilantro, kale, pickled red onion, manchego, spicy chipotle vinaigrette
- mediterranean bowl** gf 12.5
housemade falafel, kale, romaine, feta, kalamata olives, cucumber, radishes, tomatoes, pickled red onion, hard-boiled egg, green apple vinaigrette, tzatziki sauce
- asian noodle bowl** 14
seared chicken, soba noodles, kale, toasted coconut, roasted red bell peppers, cucumbers, avocado, smoky sauce, chile crisp, red pepper-miso vinaigrette
- chicken caesar salad** 12.5
romaine, parmesan, soft-boiled egg, housemade croutons

desserts

- cafe affogato** 6
henry's vanilla ice cream, levitate espresso
- espresso cookie sammie** 9
chocolate, henry's vanilla ice cream, seasonal berries

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• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity added for parties of 8 or more.

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craft cocktails		wine		signatures hot or iced			
		gl	btl	reg	lg		
frosé rosé, vodka, strawberry, mint	9	mimosa orange, grapefruit	4.5	15	mocha latte	5.5	5.75
aperol spritz sparkling wine, aperol, orange, club soda	8	sparkling	8	15	matcha latte	5.25	5.75
h&h gin, rosemary, lemon, hibiscus	8	ruffino prosecco - 187ml, italy	10	30	horchata latte oat milk, cinnamon, vanilla	5.5	5.75
matcha mojito rum, matcha, mint, lime, club soda	9.5	vilarnau cava brut rosé, spain			bhakti chai latte	5.25	5.75
levitate espresso martini available decaf	9	rosé	10	30	lavender latte	5.5	5.75
vodka, kahlúa, levitate espresso		the beach by whispering angel, provence			salted caramel mocha latte	5.25	5.75
paloma tequila, grapefruit, lime	8	whites	8	30	salted vanilla cream cold brew	5.25	5.75
old fashioned bourbon, warm spices, orange + angostura bitters	9	house wine, sauvignon blanc, new zealand	10	30	shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple <i>add espresso +1</i>	5.25	5.75
boozy cold brew rum, cold brew, house whipped cream, cinnamon	9	nobilo sauvignon blanc, new zealand	11	40	golden milk latte spiced turmeric, vanilla, hemp milk <i>add espresso or matcha +1</i>	5.25	5.75
fresh lime margarita tequila, cointreau, lime	9.5	lincourt chardonnay, sta. rita hills			blood orange e'spritzo	5.5	
hibiscus margarita fresh lime, mint, frozen	10	reds	8	30	blood orange, vanilla, sparkling water, espresso		
bloody mary vodka, house pickles, olives, fresh lime	8	house wine, pinot noir, new zealand	12	40	white bloom latte	5.5	5.75
espresso martini flight available decaf	15	four graces pinot noir, willamette valley	12	40	lavender, white chocolate, espresso		
classic levitate, blood orange, white chocolate		banshee cabernet sauvignon, sonoma	11	40	strawberry matcha	5.5	5.75
this + that beverages	reg	mcbride sisters red blend, central coast ca			seasonal flight	12	
blueberry hibiscus tea	3	1/2 OFF HOUSE WINE BOTTLES			blood orange e'spritzo, white bloom latte, strawberry matcha		
lightly sweetened, naturally caffeine-free		sunday-thursday after 3pm			kyoto-style cold brew		
violet lemonade iced or frozen	5	beer ask your barista about our brew list			doki doki	4.5	
london fog	4.5	slow bar			Doki-doki comes from the japenese word that refers to the sound of a beating heart. This kyoto-style cold brew is the earliest known process for producing cold brew coffee, dating back to the 1600's.		
earl grey tea, vanilla, steamed milk		reg			cold fashioned	5	
house tropical iced tea sparkling / still water	2.5	<i>please allow 5-7 minutes to deliver this handcrafted pour over experience</i>			bitters, luxardo cherry, orange zest		
sparkling / still water	2.5	grace morales, ecuador	11		doki elderwand	5	
fresh juices	3	fruit punch, brown sugar, date			elderflower, tonic water, luxardo cherry		
sodas	2.5	shanteweyne, ethiopia	8				
hot chocolate	3.5	honeydew, tutti frutti, rainbow sherbet					
frappes housemade whipped cream	6	diluvina roblero, mexico	9				
chocolate, vanilla, white mocha, caramel, matcha, lavender		blood orange, chocolate, butterscotch					
		espresso	3.75				
		levitate <i>traditional</i> – complex fruit, dark caramelized sugar					
		shanteweyne <i>single-origin</i> – tutti frutti, candy-like sweetness					
		decaf las esmeraldas <i>exclusive</i> – citrus, brown sugar					
		we source exceptional coffees from around the globe, prioritizing women producers.					

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