

 <p style="text-align: center;">DINNER</p> <p style="text-align: center;">craft coffee</p> <h1 style="text-align: center;">Ascension</h1> <p style="text-align: center;">wine + food</p>  <p style="text-align: center;">EVENING MENU</p>		<b>mains</b>	
		<p><b>chicken caesar salad</b> romaine, parmesan, soft boiled egg, croissant croutons</p> <p><b>tuscan kale salad</b> <i>gf</i> baby kale, romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette <i>add chicken 4, add shrimp 6</i></p> <p><b>chicken manchego pane aria</b> heirloom tomato, arugula, sundried tomato aioli, pane aria</p> <p><b>wagyu beef reuben</b> a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye</p> <p><b>ham + cheese melt</b> caramelized onion, raspberry jam, jack, brie, manchego cheese</p> <p><b>shrimp + ancient grain bowl</b> arugula, cherry tomato, cucumber, pickled beets, feta, agave-jalapeno vinaigrette</p> <p><b>pappardelle pomodoro</b> tomato-basil, parmesan, garlic, ricotta <i>add chicken 4, add shrimp 6</i></p> <p><b>wild mushroom gnocchi</b> tasso, parmesan cream <i>add chicken 4, add shrimp 6</i></p>	<p><b>11.5</b></p> <p><b>10.5</b></p> <p><b>11.5</b></p> <p><b>13</b></p> <p><b>10</b></p> <p><b>14</b></p> <p><b>12</b></p> <p><b>14</b></p>
<b>to share</b>			
<p><b>latin chicken tacos</b> house made corn masa tortilla, roasted pepper, corn, pickled onion, cilantro</p> <p><b>cheeseburger sliders</b> crystal creek wagyu, white cheddar, house pickles, spicy ranch</p> <p><b>heirloom tomato toast</b> brioche, whipped ricotta, roasted bell pepper, basil, balsamic, olive oil</p> <p><b>meat + cheese board</b> all you expect and some you don't, some assembly required</p> <p><b>edamame hummus</b> feta, lemon, garlic, togarashi, pita, pickled veg</p> <p><b>shrimp tacos</b> house made corn masa tortilla, avocado, pineapple salsa, guajillo vinaigrette, cilantro</p> <p><b>crispy flatbread</b> <b>caprese:</b> fresh mozzarella, tomato, basil <b>bbq chicken:</b> jack cheese, red onion, spicy ranch <b>chorizo:</b> oaxaca cheese, cilantro pesto</p>	<p><b>9</b></p> <p><b>10</b></p> <p><b>8</b></p> <p><b>19</b></p> <p><b>10</b></p> <p><b>11</b></p> <p><b>11</b></p>		
		<b>desserts</b>	
		<p><b>croissant bread pudding</b> coffee caramel sauce, paleo nut crumble, fresh berries</p> <p><b>warm chocolate cake</b> raspberry coulis, fresh berries</p>	<p><b>6</b></p> <p><b>7</b></p>
			

craft coffee + lattes			reg			lrg			craft cocktails					
ascension brew pearl snap or campfire	2.5	3				aperol spritz sparkling wine, aperol, orange, club soda			7					
espresso	3					h&h gin, carpano vermouth, rosemary, lemon			8					
cappuccino	4					matcha mojito rum, fresh squeezed lime juice, matcha, mint			8					
latte hot or iced	4.5	5				levitate espresso martini vodka, kahlua, levitate espresso			9					
mocha latte hot or iced	5	5.5				old fashioned bourbon, cardamom, orange + angostura bitters			8					
matcha latte hot or iced	5	5.5				boozy cold brew rum, cold brew, whipped cream, cinnamon			9					
bhakti chai latte hot or iced	5	5.5				fresh lime margarita tequila, cointreau, lime			8					
* shroom latte almond milk, maple, adaptogenic <i>add espresso +1</i>	5	5.5												
* pumpkin spice latte warming spice, nutmeg	5	5.5				wine								
syrups: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom	.75					sparkling			gl			btl		
<i>proud to offer all espresso drinks decaf, just ask your server</i>						ruffino prosecco 187ml, italy			8			red		
cold brew						juve camps cava brut rose, spain			10			40		
craft cold brew	3.5	4				gruet brut, new mexico			44			roco pinot noir, willamette valley		
salted vanilla cream	4	4.5				nicolas feuillate france			88			ken wright cellars pinot noir, willamette		
* pumpkin spice	4	4.5				whites						renato ratti nebbiolo, italy		
pour overs <small>please allow 4-5 minutes for steeping</small>						bieler pere et fils rose, aix en provence			9			vietti "tre vigne" barbera d'asti, italy		
premium reserve	4.5	5				whispering angel rose			64			maal biutiful malbec, argentina		
cup of excellence/rare	mkt					martin codax albarino spain			40			trivento golden reserve malbec, argentina		
la serrania decaf hints of vanilla, spiced peaches	5					drylands sauvignon blanc, new zealand			10			seven falls cabernet, washington		
beer ask your barista about our brew list						emmolo sauvignon blanc, napa			36			stags' leap cabernet sauvignon, napa		
						groth chardonnay, napa			80			the prisoner red blend, napa		
						simi chardonnay, sonoma			9			house wine 5th generation Australian family wine maker angove chardonnay or shiraz		
						1/2 PRICE WINE BOTTLES						sunday-thursdays after 3pm		