

craft coffee
Ascension
wine + food

start small black rooster bakery european-style pastries

espresso cruffin (weekend only) levitate espresso filling, seasonal cruffin: ask your server	4.5
french croissant add butter + jam .5	3.5
australian hand pies savory, made in house	6
muffins ascension banana bread recipe, fresh blueberry	3.5
black rooster croissants chocolate, almond	4
blueberry lemon scone	4

fresh-baked h&h bagels proudly serving NYC since 1972

plain or everything	2.5
with plain cream cheese	3
with house-made veggie lovers, honey cinnamon, sun-dried tomato + bacon cream cheese	3.5

light start

almond-coconut granola local honey, greek yogurt, fresh berries	8
the sunrise bowl <small>gf df</small> roasted paleo nut mix, coconut yogurt, passion fruit puree, banana, berries, toasted coconut	9
coconut-chia seed pudding <small>gf df v</small> banana, berries, roasted paleo nut mix, passion fruit puree	9
the original avocado toast hippie toast, whipped ricotta, poached eggs, cilantro, roasted pepper salad, lemon vinaigrette, feta	10

all-day brekky

simple brekky cage-free eggs your way, bacon, hippie toast, sweet potato-yukon hash, jam and butter	10
bacon + egg protein brekky <small>gf df k</small> roasted mushrooms, avocado, blistered cherry tomatoes	12
a-bar-n wagyu pastrami hash <small>gf</small> sunny-side up egg, roasted red pepper blend, caramelized onion, sweet potato-yukon hash, scallion	10.5
pane aria benedict black forest ham, swiss cheese, roma tomato, poached eggs, brown butter hollandaise, sweet potato-yukon hash	12.5
house-cured lox + bagel everything bagel, heirloom tomato, whipped cream cheese	12.5
ascension omelette cage free eggs, jack cheese, sweet potato-yukon hash, choice of: black forest ham 11.5 veggie: mushroom, arugula, tomato, onion 10.5	11.5 10.5

brekky sammies choice of bagel or croissant

add sweet potato-yukon hash to any brekky sammie **3**

bacon + egg + cheese applewood-smoked bacon, sundried tomato aioli	8.5
sausage + cheddar eggs, bbq aioli	8.5
veggie sammie eggs, white cheddar, avocado, mixed greens, sundried tomato aioli	8.5
aussie bacon + egg roll australia's recovery breakfast. sunny-side up egg, bacon, aussie bbq sauce, mayo, brioche bun downunder double: double bacon, double egg <i>add</i> 4	7.5

craft sammies paired with potato crisps or house salad

chicken manchego pane aria heirloom tomato, arugula, sundried tomato aioli	11.5
wagyu beef reuben a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye	13
spicy italian pane aria soppressata, mortadella, arugula, tomato, giardiniera, boursin, black pepper aioli	11.5
ham + cheese melt caramelized onion, raspberry jam, jack, brie, manchego cheese	10
grilled cheese extra sharp cheddar, manchego, monterey jack, sourdough	8.5
brunch burger white cheddar, caramelized onion, house pickle, arugula, spicy ranch, potato crisps <i>add fried egg 1.5, add bacon 3</i>	12.5
the half & half half sandwich with choice of house <i>or</i> caesar salad (brunch burger not included)	10

salads + bowls

add chicken 4 | shrimp add 6 / sub 3

the hippie bowl <small>v</small> ancient grains, roasted sweet potatoes, baby kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette	10.5
latin chicken + grain bowl avocado, roasted corn, roasted pepper, pepitas, cilantro, baby kale, pickled red onions, manchego, guajillo-lime vinaigrette	11.5
shrimp + ancient grain bowl arugula, cherry tomatoes, cucumber, pickled beets, feta, agave-jalapeño vinaigrette	14
poke tuna bowl <small>•</small> ancient grains, baby kale, edamame, pickled onion, avocado, radish, fresno, toasted coconut, ginger-cilantro vinaigrette	14
tuscan kale salad <small>gf</small> romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette	10.5
chicken caesar salad romaine, parmesan, soft boiled egg, croissant croutons	11.5

sides bacon or sausage 3 | two eggs 3 | toast 3 | avocado 2 | fruit 5 | sweet potato-yukon hash 3

• 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.

brekky
lunch
nosh all day

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craft
coffee
wine all day

elevating the coffee experience one cup at a time

craft coffee		reg	lg	lattes		reg	lg
ascension brew	pearl snap or campfire	2.5	3	latte	hot or iced	4.5	5
espresso		3		mocha latte	hot or iced	5	5.5
espresso tonic		4.5		matcha latte	hot or iced	5	5.5
café au lait		3	4	bhakti chai latte	hot or iced	5	5.5
cappuccino		4		lavender latte		5	5.5
macchiato		3.5		salted caramel mocha latte		5	5.5
flat white		4		cardamom bee	hot or iced	5	5.5
keto		5		shroom latte	almond milk, maple, adaptogenic <i>add espresso +1</i>	5	5.5
americano	hot or iced	3.5		pumpkin spice latte	warming spice, nutmeg	5	5.5
cortado	hot or iced	4		syrups: vanilla, sf vanilla, caramel, chocolate, white chocolate, lavender, cardamom		.75	
pour overs		reg		cold brew		reg lg	
please allow 4-5 minutes for steeping				craft cold brew		3.5	4
premium		4.5		salted vanilla cream		4	4.5
reserve		5		pumpkin spice		4	4.5
cup of excellence/rare		mkt		doki doki		4.5	
roastery notes				Doki-doki comes from the Japanese 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.			
Our award-winning, small-batch coffees are sourced globally, roasted locally and carefully poured by our team. See chalkboard for country of origin, roast and tasting notes.							
classic tea		cup pot		wine + brunch		gl btl	
english breakfast	currant, caramel, malty	2.5	5	mimosa		4	12 carafe
earl grey	calabrian bergamot, floral			aperol spritz		7	
jade cloud	lively, fresh			bloody mary		7	
jasmine	delicate blossom, enchanting			paloma		8	
chamomile	lemon verbena, spearmint, calming			house wine		8	32
peppermint	aromatic, soothing			5th generation Australian family wine maker angove chardonnay <i>or</i> shiraz			
frozen concoctions		reg		sparkling		ruffino prosecco - 187ml italy	
frappes	chocolate, vanilla, white mocha, caramel, matcha, lavender	5		juve camps cava brut rose, spain		8	10 40
smoothies	strawberry, mango, lemon- hibiscus, strawberry banana	4.5		whites		bieler pere et fils rose, aix en provence	
this + that beverages		reg		drylands sauv blanc, new zealand		10	40
house tropical iced tea		2.5		simi chardonnay, sonoma		9	36
sweet iced tea	simply sweet, lemon-hibiscus	3		reds		roco pinot noir, willamette valley	
sparkling / still water		2.5		maal biutiful malbec, argentina		11	44
fresh juices	lemonade, orange, grapefruit	3		seven falls cabernet sauvignon, wa		10	40
sodas		2.5				9	36
hot chocolate	steamed milk, chocolate	3.5		1 / 2 PRICE WINE BOTTLES		sunday-thursdays after 3pm	
chaider	bhakti chai, ginger spice, apple juice, cinnamon, valencia orange	4	4.5	ask your server for a full wine bottle and cocktail menu			