

 <p style="text-align: center;"><b>Ascension</b></p> <p style="text-align: center;">craft coffee wine + food</p>		<b>salads + bowl</b> <span style="float: right;">add chicken 4</span>	
		<p><b>chicken caesar salad</b> <span style="float: right;"><b>12.5</b></span> romaine, parmesan, soft-boiled egg, croissant croutons</p> <p><b>tuscan kale salad gf</b> <span style="float: right;"><b>11.5</b></span> romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette</p> <p><b>the hippie bowl v</b> <span style="float: right;"><b>12</b></span> ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette</p>	
		<b>craft sammies</b> <span style="float: right;">paired with frites or house salad</span>	
<b>GOLDEN HOUR</b>			
<b>to share</b>			
<p><b>herb hummus</b> <span style="float: right;"><b>11</b></span> bagel chips, pickled things, cilantro, jalapeno, toasted seeds</p> <p><b>asian style meatballs</b> <span style="float: right;"><b>6</b></span> miso, sesame seed, micro cilantro</p> <p><b>chorizo cheese fries</b> <span style="float: right;"><b>9</b></span> fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch <i>plant-based chorizo upon request</i></p> <p><b>meat + cheese board</b> <span style="float: right;"><b>19</b></span> seasonal + local - all you expect and some you don't, some assembly required</p>		<p><b>fried chicken sammie</b> <span style="float: right;"><b>12.5</b></span> house pickles, spicy ranch, toasted brioche bun</p> <p><b>wagyu beef reuben</b> <span style="float: right;"><b>13</b></span> a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye</p> <p><b>ham + cheese melt</b> <span style="float: right;"><b>12</b></span> melted cheese, caramelized onion, raspberry jam</p> <p><b>brunch burger</b> <span style="float: right;"><b>14</b></span> white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch, toasted brioche bun <i>add fried egg 1.5</i></p>	
<p><b>crispy flatbreads</b></p> <p><b>all the meats:</b> bacon, sopressata, mortadella, ham, mozz, jack, spicy honey <span style="float: right;"><b>12.5</b></span></p> <p><b>house cured salmon:</b> whipped spread, tomato, dill, capers, red onion, arugula <span style="float: right;"><b>14</b></span> (weekends only/served chilled)</p> <p><b>margherita:</b> tomato, mozzarella, ricotta, herb pesto, balsamic, basil <span style="float: right;"><b>11</b></span></p>		<b>desserts</b>	
		<p><b>cafe affogato</b> <span style="float: right;"><b>6</b></span> henry's vanilla ice cream, levitate espresso</p> <p><b>espresso cookie sammie</b> <span style="float: right;"><b>9</b></span> chocolate, henry's vanilla ice cream</p>	
			

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

craft coffee + lattes			craft cocktails		
ascension brew		3.5			
espresso	3.5		aperol spritz sparkling wine, aperol, orange, club soda 8		
cappuccino	4		h&h gin, carpano vermouth, rosemary, lemon 8		
latte hot or iced	4.5	5	matcha mojito rum, fresh squeezed lime juice, matcha, mint 8		
golden milk latte	5	5.5	levitate espresso martini vodka, kahlúa, levitate espresso 9		
spiced turmeric, vanilla, hemp milk			old fashioned bourbon, chai, orange + angostura bitters 8		
add espresso or matcha +1			boozy cold brew rum, cold brew, whipped cream, cinnamon 9		
roasted hazelnut mocha	5.5	5.75	fresh lime margarita tequila, cointreau, lime 8		
rich chocolate, hazelnut, steamed milk					
mocha latte hot or iced	5.5	5.75			
matcha latte hot or iced	5	5.5			
pear matcha latte	5	5.5			
pear, caramel					
bhakti chai latte hot or iced	5	5.5			
shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple add espresso +1	5	5.5			
horchata latte hot or iced oat milk, cinnamon	5.5	5.75			
syrups: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom, hazelnut	.75				
proud to offer all espresso drinks decaf, just ask your server					
doki cold fashioned		5			
bitters, luxardo cherry, orange zest					
doki sunrise		5			
orange juice, cardamom, splash of soda					
doki flight		12			
classic, doki cold fashioned, doki sunrise					
this + that beverages					
london fog		4.5			
earl grey tea, vanilla, steamed milk					
slow bar					
nora ivania meza, nicaragua		7			
honey, tangerine, apple					
rancho carmen, ecuador		7			
malt, marshmallow, brown butter					
finca la colina, ecuador		8			
vanilla, pomegranate, agave					
			wine		
			sparkling		
			ruffino prosecco - 187ml, italy 8		
			vilarnau cava brut rosé, spain 10 30		
			lanson "black label" brut, france 80		
			rosé		
			the beach by whispering angel, provence 10 30		
			whites		
			house wine, sauvignon blanc, new zealand 8 30		
			nobile sauvignon blanc, new zealand 10 30		
			lincourt chardonnay, sta. rita hills 11 40		
			gerard bertrand picpoul, france 30		
			saldo chenin blanc, california 40		
			lusco albarino, spain 40		
			reds		
			house wine, pinot noir, new zealand 8 30		
			four graces pinot noir, willamette valley 12 40		
			banshee cabernet sauvignon, sonoma 12 40		
			mcbride sisters red blend, central coast ca 11 40		
			gerard bertrand art de vivre, france 30		
			favorite neighbor cabernet sauvignon, california 75		
			1/2 OFF HOUSE WINE BOTTLES sunday-thursday after 3pm		
			beer ask your barista about our brew list		