

 <p style="text-align: center;">Ascension</p> <p style="text-align: center;">craft coffee wine + food</p>		salads + bowl add chicken 4	
		<p>harvest bowl 13</p> <p>ancient grains, kale, goat cheese, roasted golden beets, avocado, pickled red onion, red plum, dates, golden raisin, sunflower seed vinaigrette</p>	<p>chicken caesar salad 12.5</p> <p>baby gem, parmesan, soft-boiled egg, croissant croutons</p>
		<p>tuscan kale salad <i>gf</i> 11.5</p> <p>baby gem, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette</p>	<p>the hippie bowl <i>v</i> 12</p> <p>ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette</p>
		GOLDEN HOUR	
to share		craft sammies <small>paired with frites or house salad</small>	
<p>herb hummus 11</p> <p>bagel chips, pickled things, cilantro, jalapeno, toasted seeds</p>	<p>asian style meatballs 6</p> <p>miso, sesame seed, micro cilantro</p>	<p>fried chicken sammie 12.5</p> <p>house pickles, spicy ranch, toasted brioche bun</p>	<p>wagyu beef reuben 13</p> <p>a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye</p>
<p>crispy tot + spicy tuna 9</p> <p>jack cheese, smoky sauce</p>	<p>chorizo cheese fries 9</p> <p>fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch <i>plant-based chorizo upon request</i></p>	<p>ham + cheese melt 11.5</p> <p>white cheddar, manchego, brie, caramelized onion, raspberry jam</p>	<p>brunch burger 14</p> <p>white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch, toasted brioche bun <i>add fried egg 1.5</i></p>
<p>meat + cheese board 19</p> <p>seasonal + local - all you expect and some you don't, some assembly required</p>	desserts		<p>cafe affogato 6</p> <p>henry's vanilla ice cream, levitate espresso</p>
<p>crispy flatbreads</p>	<p>all the meats: bacon, sopressata, mortadella, ham, mozz, jack, spicy honey 12.5</p>	<p>espresso cookie sammie 9</p> <p>chocolate, henry's vanilla ice cream</p>	
<p>house cured salmon: whipped spread, tomato, dill, capers, red onion, arugula (served chilled) 14</p>	<p>margherita: tomato, mozzarella, ricotta, herb pesto, balsamic, basil 11</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 spiced turmeric, vanilla, hemp milk add espresso or matcha +1	5	5.5	levitate espresso martini vodka, kahlúa, levitate espresso 9		
☀️ holiday cookie latte	5	5.5	old fashioned bourbon, chai, orange + angostura bitters 8		
mocha latte hot or iced	5.5	5.75	boozy cold brew rum, cold brew, whipped cream, cinnamon 9		
matcha latte hot or iced	5	5.5	fresh lime margarita tequila, cointreau, lime 8		
pear matcha latte pear, caramel	5	5.5	wine		
bhakti chai latte hot or iced	5	5.5	sparkling		
☀️ white chocolate peppermint mocha	5	5.5	ruffino prosecco - 187ml, italy 8		
shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple add espresso +1	5	5.5	vilarnau cava brut rosé, spain 10	30	
horchata latte hot or iced oat milk, cinnamon	5.5	5.75	lanson "black label" brut, france 80		
syrups: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom, hazelnut	.75		rosé		
proud to offer all espresso drinks decaf, just ask your server			the beach by whispering angel, provence 10	30	🍷
☀️ seasonal cortado		12	whites		
"holiday cheer" flight holiday cookie, winter spice cocoa, white chocolate peppermint			house wine, sauvignon blanc, new zealand 8	30	
this + that beverages			nobilo sauvignon blanc, new zealand 10	30	
☀️ winter spice cocoa		4	lincourt chardonnay, sta. rita hills 11	40	
hot chocolate steamed milk, chocolate		3.5	gerard bertrand picpoul, france 30		
slow bar			saldo chenin blanc, california 40		
ardi, ethiopia		6	lusco albarino, spain 40		🍷
las trincheras, mexico		6	reds		
finca la colina, ecuador		8	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		