

			
		DINNER	
EVENING MENU		mains	
to share			
chorizo cheese fries fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch <i>plant-based chorizo upon request</i>	9	chicken caesar salad romaine, parmesan, soft-boiled egg, croissant croutons	12
latin chicken tacos house made corn masa tortilla, roasted pepper, corn, pickled onion, cilantro	9	tuscan kale salad <i>gf</i> romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette <i>add chicken 4</i>	11
cheeseburger sliders wagyu, white cheddar, house pickles, caramelized onion, spicy ranch	10	chicken manchego pane aria heirloom tomato, arugula, sun-dried tomato aioli, pane aria	12
heirloom tomato toast brioche, whipped ricotta, roasted bell pepper, basil, balsamic, olive oil	8	wagyu beef reuben a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye	13
meat + cheese board all you expect and some you don't, some assembly required	19	ham + cheese melt white cheddar, manchego, brie, caramelized onion, raspberry jam	10
crispy flatbread caprese: fresh mozzarella, tomato, basil bbq chicken: jack cheese, red onion, spicy ranch chorizo: oaxaca cheese, cilantro pesto <i>plant-based chorizo upon request</i>	11	poke tuna bowl • ancient grains, kale, edamame, pickled onion, avocado, radish, fresno, toasted coconut, ginger-cilantro vinaigrette	14
		desserts	
		croissant bread pudding coffee caramel sauce, paleo nut crumble, fresh berries	6
		warm chocolate cake raspberry coulis, fresh berries	7
			

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

craft coffee + lattes reg lrg			craft cocktails			
ascension brew	2.75	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, kahlúa, levitate espresso		9	
golden milk latte spiced turmeric, vanilla, hemp milk <i>add espresso or matcha +1</i>	4	4.5	old fashioned bourbon, cardamom, orange + angostura bitters		8	
mocha latte hot or iced	5	5.5	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	
bhakti chai latte hot or iced	5	5.5	wine			
shroom latte organic spice blend adaptogenic mushrooms, almond milk, maple <i>add espresso +1</i>	5	5.5				
horchata latte hot or iced oat milk, cinnamon	4	4.5	house wine 5th generation australian family wine maker angove chardonnay <i>or</i> shiraz		8 32	
syrops: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom, hazelnut <i>proud to offer all espresso drinks decaf, just ask your server</i>	.75		sparkling ruffino prosecco - 187ml italy juve camps cava brut rosé, spain		8 10 40	
seasonal cortado flight experience a selection of Ascension specialty drinks	12		whites bieler pere et fils rosé, aix en provence drylands sauv blanc, new zealand simi chardonnay, sonoma		9 36 10 40 9 36	
cold brew reg lrg			reds roco pinot noir, willamette valley maal biutiful malbec, argentina seven falls cabernet sauvignon, wa		11 44 10 40 9 36	
craft cold brew	3.5	4				
salted vanilla cream	4	4.5				
pour overs please allow 4-5 minutes for steeping						
premium reserve	5	6				
cup of excellence/rare		mkt				
la serrania decaf hints of vanilla, spiced peaches		5				
beer ask your barista about our brew list	1 / 2 PRICE WINE BOTTLES sunday-thursday after 3pm					