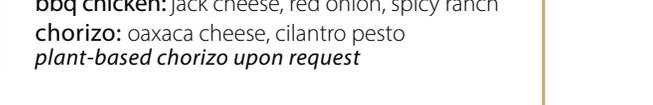
		DINNER	
EVENING MENU		mains	
to share		chicken caesar salad 12 romaine, parmesan, soft-boiled egg, croissant croutons	
chorizo cheese fries 9 fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch <i>plant-based chorizo upon request</i>		tuscan kale salad <i>gf</i> 11 romaine, shallots, radish,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

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

craft coffee + lattes			reg			lrg		
ascension brew	2.75	3						
espresso	3							
cappuccino	4							
latte hot or iced	4.5	5						
golden milk latte spiced turmeric, vanilla, hemp milk add espresso or matcha +1	4	4.5						
mocha latte hot or iced	5	5.5						
matcha latte hot or iced	5	5.5						
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	4	4.5						
syrops: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom, hazelnut proud to offer all espresso drinks decaf, just ask your server	.75							
seasonal cortado flight experience a selection of Ascension specialty drinks	12							
cold brew			reg			lrg		
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 la serrania decaf hints of vanilla, spiced peaches		mkt 5						
beer			ask your barista about our brew list					
craft cocktails								
aperol spritz sparkling wine, aperol, orange, club soda						7		
h&h gin, carpano vermouth, rosemary, lemon						8		
matcha mojito rum, fresh squeezed lime juice, matcha, mint						8		
levitate espresso martini vodka, kahlúa, levitate espresso						9		
old fashioned bourbon, cardamom, orange + angostura bitters						8		
boozy cold brew rum, cold brew, whipped cream, cinnamon						9		
fresh lime margarita tequila, cointreau, lime						8		
wine								
house wine 5th generation australian family wine maker angove chardonnay or shiraz				8	32			
sparkling ruffino prosecco - 187ml italy juve camps cava brut rosé, spain				8 10	40			
whites bieler pere et fils rosé, aix en provence drylands sauv blanc, new zealand simi chardonnay, sonoma				9 10 9	36 40 36			
reds roco pinot noir, willamette valley maal biutiful malbec, argentina seven falls cabernet sauvignon, wa				11 10 9	44 40 36			
								
1 / 2 PRICE WINE BOTTLES								
sunday-thursday after 3pm								