


 <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>harvest bowl</b> <span style="float: right;">12.5</span></p> <p>ancient grains, kale, goat cheese, roasted golden beets, avocado, pickled red onion, red plum, dates, golden raisin, sunflower seed vinaigrette</p>	
		<p><b>chicken caesar salad</b> <span style="float: right;">12.5</span></p> <p>baby gem, parmesan, soft-boiled egg, croissant croutons</p>	
		<p><b>tuscan kale salad</b> <i>gf</i> <span style="float: right;">11.5</span></p> <p>baby gem, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette</p>	
<b>GOLDEN HOUR</b>		<b>the hippie bowl</b> <i>v</i> <span style="float: right;">11.5</span>	
		ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette	
		<b>craft sammies</b> <i>paired with frites or house salad</i>	
<b>to share</b>		<b>fried chicken sammie</b> <span style="float: right;">12</span>	
<p><b>herb hummus</b> <span style="float: right;">11</span></p> <p>bagel chips, pickled things, cilantro, jalapeno, toasted seeds</p>		house pickles, spicy ranch, toasted brioche bun	
<p><b>asian style meatballs</b> <span style="float: right;">6</span></p> <p>miso, sesame seed, micro cilantro</p>		<b>wagyu beef reuben</b> <span style="float: right;">13</span>	
<p><b>crispy tot + spicy tuna</b> <span style="float: right;">9</span></p> <p>jack cheese, smoky sauce</p>		a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye	
<p><b>chorizo cheese fries</b> <span style="float: right;">9</span></p> <p>fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch <i>plant-based chorizo upon request</i></p>		<b>ham + cheese melt</b> <span style="float: right;">10.5</span>	
<p><b>meat + cheese board</b> <span style="float: right;">19</span></p> <p>seasonal + local - all you expect and some you don't, some assembly required</p>		white cheddar, manchego, brie, caramelized onion, raspberry jam	
<p><b>crispy flatbreads</b></p>		<b>brunch burger</b> <span style="float: right;">14</span>	
<p><b>all the meats:</b> bacon, sopressata, mortadella, ham, mozz, jack, spicy honey <span style="float: right;">12.5</span></p>		white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch, toasted brioche bun <i>add fried egg 1.5</i>	
<p><b>house cured salmon:</b> whipped spread, heirloom tomato, dill, capers, red onion, arugula (served chilled) <span style="float: right;">14</span></p>		<b>desserts</b>	
<p><b>margherita:</b> heirloom tomato, mozzarella, ricotta, herb pesto, balsamic, basil <span style="float: right;">11</span></p>		<b>cafe affogato</b> <span style="float: right;">6</span>	
		henry's vanilla ice cream, levitate espresso	
		<b>espresso cookie sammie</b> <span style="float: right;">9</span>	
		chocolate, henry's vanilla ice cream	
			

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

craft coffee + lattes			craft cocktails			
ascension brew	2.75	3	aperol spritz	sparkling wine, aperol, orange, club soda		7.5
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	4	4.5	old fashioned	bourbon, chai, orange + angostura bitters		8
spiced turmeric, vanilla, hemp milk add espresso or matcha +1			boozy cold brew	rum, cold brew, whipped cream, cinnamon		9
🍂 pumpkin spice latte	5	5.5	fresh lime margarita	tequila, cointreau, lime		8
hot or iced			<b>wine</b>			
mocha latte hot or iced	5	5.5	<b>sparkling</b>			
matcha latte hot or iced	5	5.5	ruffino prosecco - 187ml, italy	8		
pear matcha latte	5	5.5	vilarnau cava brut rosé, spain	10	30	
pear, caramel			lanson "black label" brut, france		80	
bhakti chai latte hot or iced	5	5.5	<b>rosé</b>			
shroom latte organic spice	5	5.5	the beach by whispering angel, provence			
blend, adaptogenic mushrooms, almond milk, maple add espresso +1			10	30		
horchata latte hot or iced	5	5.5	<b>whites</b>			
oat milk, cinnamon			house wine, sauvignon blanc, new zealand	8	30	
syrops: vanilla, sf vanilla, chocolate, white chocolate, lavender, caramel, cardamom, hazelnut	.75		nobilo sauvignon blanc, new zealand	10	30	
proud to offer all espresso drinks decaf, just ask your server			lincourt chardonnay, sta. rita hills	11	40	
seasonal cortado "pie" flight		12	gerard bertrand picpoul, france		30	
apple, blueberry, pumpkin spice, cardamom whipped cream			saldo chenin blanc, california		40	
<b>this + that beverages</b>			lusco albarino, spain		40	
🍂 chaider		4	<b>reds</b>			
warming spiced chai, apple cider (hot)			house wine, pinot noir, new zealand	8	30	
hot chocolate steamed milk, chocolate		3.5	four graces pinot noir, willamette valley	12	40	
<b>slow bar</b>			banshee cabernet sauvignon, sonoma	12	40	
ardi, ethiopia		6	mcbride sisters red blend, central coast ca	11	40	
blueberry, melon, chocolate			gerard bertrand art de vivre, france		30	
las trincheras, mexico		6	favorite neighbor cabernet sauvignon, california		75	
honey, custard, floral			<b>1/2 OFF HOUSE WINE BOTTLES</b> sunday-thursday after 3pm			
finca la colina, ecuador		8				
vanilla, pomegranate, agave			<b>beer</b> ask your barista about our brew list			