

craft coffee  
**Ascension**  
wine + food

**start small** black rooster bakery  
european-style pastries

<b>espresso cruffin</b> (weekend only) levitate espresso filling, seasonal cruffin: ask your server	<b>4.5</b>
<b>french croissant</b> add butter + jam .5	<b>3.5</b>
<b>australian hand pies</b> savory, made in house	<b>6</b>
<b>muffins</b> ascension banana bread recipe, fresh blueberry	<b>3.5</b>
<b>black rooster croissants</b> chocolate, almond	<b>4</b>
<b>blueberry lemon scone</b>	<b>4</b>

**fresh-baked h&h bagels** proudly serving NYC since 1972

<b>plain or everything</b>	<b>2.5</b>
with plain cream cheese	<b>3</b>
with house-made veggie lovers, honey cinnamon, or sun-dried tomato + bacon cream cheese	<b>3.5</b>

**light start**

<b>almond-coconut granola</b> local honey, greek yogurt, fresh berries	<b>8</b>
<b>the sunrise bowl</b> <small>gf df</small> roasted paleo nut mix, coconut yogurt, passion fruit puree, banana, berries, toasted coconut	<b>9</b>
<b>coconut-chia seed pudding</b> <small>gf df v</small> banana, berries, roasted paleo nut mix, passion fruit puree	<b>9</b>
<b>the original avocado toast</b> hippie toast, whipped ricotta, poached eggs, cilantro, roasted pepper salad, feta, lemon vinaigrette	<b>11</b>

**all-day brekky**

<b>simple brekky</b> cage-free eggs your way, bacon, hippie toast, sweet potato-yukon hash, jam and butter	<b>10</b>
<b>bacon + egg protein brekky</b> <small>gf df k</small> roasted mushrooms, avocado, blistered cherry tomatoes	<b>12</b>
<b>a-bar-n wagyu pastrami hash</b> <small>gf</small> sunny-side up egg, roasted red pepper blend, caramelized onion, sweet potato-yukon hash, scallion	<b>11</b>
<b>pane aria benedict</b> black forest ham, swiss cheese, heirloom tomato, poached eggs, brown butter hollandaise, sweet potato-yukon hash	<b>12</b>
<b>ascension omelette</b> cage free eggs, jack cheese, sweet potato-yukon hash, choice of: black forest ham <b>12</b> veggie: mushroom, arugula, tomato, onion <b>11</b>	<b>12</b> <b>11</b>

**brekky sammies** choice of bagel or croissant

<i>add sweet potato-yukon hash to any brekky sammie</i>	<b>3</b>
<b>bacon + egg + cheese</b> applewood-smoked bacon, sun-dried tomato aioli	<b>9</b>
<b>sausage + cheddar</b> eggs, sun-dried tomato aioli	<b>9</b>
<b>veggie sammie</b> eggs, white cheddar, avocado, mixed greens, sun-dried tomato aioli	<b>9</b>
<b>aussie bacon + egg roll</b> australia's recovery breakfast. sunny-side up egg, bacon, aussie bbq sauce, mayo, brioche bun downunder double: double bacon, double egg <i>add 4</i>	<b>8</b> <b>add 4</b>

**craft sammies** paired with frites  
or house salad

<b>chicken manchego pane aria</b> heirloom tomato, arugula, sun-dried tomato aioli	<b>12</b>
<b>wagyu beef reuben</b> a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye	<b>13</b>
<b>spicy italian pane aria</b> soppressata, mortadella, arugula, tomato, giardiniera, boursin, black pepper aioli	<b>12</b>
<b>ham + cheese melt</b> white cheddar, manchego, brie, caramelized onion, raspberry jam	<b>10</b>
<b>grilled cheese</b> white cheddar, manchego, brie, sourdough	<b>9</b>
<b>brunch burger</b> white cheddar, bacon, caramelized onion, house pickle, arugula, spicy ranch, frites <i>add fried egg 1.5</i>	<b>14</b>
<b>the half &amp; half</b> half sandwich with choice of house <b>or</b> caesar salad (brunch burger not included)	<b>10</b>

**salads + bowls**

<i>add chicken 4</i>	
<b>the hippie bowl</b> <small>v</small> ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette	<b>11</b>
<b>latin chicken + grain bowl</b> avocado, roasted pepper, pepitas, cilantro, kale, pickled red onions, manchego, spicy chipotle vinaigrette	<b>12</b>
<b>tuscan kale salad</b> <small>gf</small> romaine, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette	<b>11</b>
<b>chicken caesar salad</b> romaine, parmesan, soft boiled egg, croissant croutons	<b>12</b>

**sides** bacon or sausage 3 | two eggs 3 | toast 3 | avocado 2 | fruit 5 | sweet potato-yukon hash 3

18% gratuity added for parties of 8 or more.

brekky  
lunch  
nosh all day

craft coffee  
**Ascension**  
Wine + food

craft  
coffee  
wine all day

elevating the coffee experience one cup at a time

craft coffee			lattes		
	reg	lg		reg	lg
ascension brew	2.75	3	latte hot or iced	4.5	5
espresso	3		mocha latte hot or iced	5	5.5
espresso tonic	4.5		matcha latte hot or iced	5	5.5
café au lait	3	4	✿ pear matcha latte caramel add espresso +1	5	5.5
cappuccino	4		bhakti chai latte hot or iced	5	5.5
macchiato	3.5		lavender latte	5	5.5
flat white	4		salted caramel mocha latte	5	5.5
keto	5		cardamom bee hot or iced	5	5.5
americano hot or iced	3.5		shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple add espresso +1	5	5.5
cortado hot or iced	4		✿ white chocolate peppermint latte hot or iced	5	5.5
<b>pour overs</b>			golden milk latte spiced turmeric, vanilla, hemp milk add espresso or matcha +1		
please allow 4-5 minutes for steeping			syrops: vanilla, sf vanilla, caramel, chocolate, white chocolate, lavender, cardamom, hazelnut		
premium	5		seasonal cortado flight 12 experience a selection of Ascension specialty drinks		
reserve	6		<b>cold brew</b>		
cup of excellence/rare	mkt		craft cold brew 3.5 4		
<b>roastery notes</b>			salted vanilla cream 4 4.5		
Our award-winning, small-batch coffees are sourced globally, roasted locally and carefully poured by our team. See chalkboard for country of origin, roast and tasting notes.			doki doki 4.5		
<b>classic tea</b>			Doki-doki comes from the Japanese word that refers to the sound of a beating heart. This kyoto-style cold brew is the earliest known process for producing cold brew coffee, dating back to the 1600's.		
english breakfast	2.5	5	<b>wine + brunch</b>		
earl grey			mimosa orange, grapefruit 4 12 carafe		
jade cloud			aperol spritz 7		
jasmine			bloody mary 7		
chamomile			paloma 8		
peppermint			house wine 8 32		
<b>this + that beverages</b>			5th generation australian family wine maker angove chardonnay or shiraz		
house tropical iced tea	2.5		sparkling		
sweet iced tea	3		ruffino prosecco - 187ml italy 8		
sparkling / still water	2.5		juve camps cava brut rosé, spain 10 40		
fresh juices	3		whites		
sodas	2.5		bieler pere et fils rosé, aix en provence 9 36		
hot chocolate	3.5		drylands sauv blanc, new zealand 10 40		
frappes	5		simi chardonnay, sonoma 9 36		
chocolate, vanilla, white mocha, caramel, matcha, lavender			reds		
			roco pinot noir, willamette valley 11 44		
			maal biutiful malbec, argentina 10 40		
			seven falls cabernet sauvignon, wa 9 36		
			<b>1/2 PRICE WINE BOTTLES</b>		
			sunday-thursday after 3pm		
			ask your server for a full wine bottle and cocktail menu		