

craft coffee  
**Ascension**  
wine + food

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

<b>espresso cruffin</b> (weekend only) levitate espresso filling	<b>5</b>
<b>french croissant</b> add butter + jam .5	<b>3.5</b>
<b>muffins</b> ascension banana bread recipe, fresh blueberry	<b>3.5</b>
<b>black rooster croissants</b> chocolate, almond	<b>4.5</b>
<b>blueberry lemon scone</b>	<b>4</b>

**housemade bagels** all-natural sourdough starter,  
boiled then baked fresh daily

<b>plain or everything</b> with plain cream cheese	<b>2.5</b>
	<b>3</b>
with honey cinnamon, sun-dried tomato or dill-caper cream cheese	<b>3.5</b>

*Our Executive Chef, Jason, developed a natural sourdough starter he passionately feeds each day with flour and water – we've even given her a name...ask your barista about "Gert".*

**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 purée, 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 purée	<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>10.5</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>11.5</b>
<b>migas</b> scrambled eggs, chorizo, roasted potatoes + peppers, feta, avocado, tortilla strips, spicy chipotle vinaigrette, cilantro <i>plant-based chorizo upon request</i>	<b>13</b>
<b>pane aria benedict</b> black forest ham, swiss cheese, heirloom tomato, poached eggs, brown butter hollandaise, sweet potato-yukon hash	<b>13</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>	

**brekky sammies** choice of housemade  
bagel or croissant

*add sweet potato-yukon hash to any brekky sammie* **3**

<b>bacon + egg + cheese</b> applewood-smoked bacon, sun-dried tomato aioli	<b>9.5</b>
<b>sausage + cheddar</b> cage-free eggs, sun-dried tomato aioli	<b>9.5</b>
<b>veggie sammie</b> cage-free eggs, white cheddar, avocado, mixed greens, sun-dried tomato aioli	<b>9.5</b>
<b>aussie bacon + egg roll</b> australia's recovery breakfast. sunny-side up egg, bacon, aussie bbq sauce, mayo, brioche bun <i>downunder double: double bacon, double egg</i> <b>add 4</b>	<b>8.5</b>

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

<b>chicken manchego pane aria</b> heirloom tomato, arugula, sun-dried tomato aioli	<b>12.5</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>10.5</b>
<b>smoked turkey club</b> bacon, manchego, heirloom tomato, baby gem, toasted hippie bread, dill-caper spread	<b>13</b>
<b>brunch burger</b> white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch <i>add fried egg 1.5</i>	<b>14</b>
<b>fried chicken sammie</b> house pickles, spicy ranch, buttered brioche	<b>12</b>
<b>the half &amp; half</b> half sandwich with choice of house <b>or</b> caesar salad (brunch burger, fried chicken sammie not included)	<b>10.5</b>

**salads + bowls**

**add chicken 4**

<b>the hippie bowl</b> <small>v</small> ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette	<b>11.5</b>
<b>latin chicken + grain bowl</b> ancient grains, avocado, roasted pepper, pepitas, cilantro, kale, pickled red onion, manchego, spicy chipotle vinaigrette	<b>12.5</b>
<b>tuscan kale salad</b> <small>gf</small> baby gem, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette	<b>11.5</b>
<b>chicken caesar salad</b> baby gem, parmesan, soft-boiled egg, croissant croutons	<b>12.5</b>
<b>baby gem summer salad</b> strawberries, pickled red onion, parmesan, chives, toasted nuts + seeds, grain mustard vinaigrette	<b>12</b>

**sides** bacon or sausage 3 | two eggs 3 | toast 3 | avocado 3 | 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	☀️ iced cherry bomb espresso, cherry, vanilla, soda, splash of heavy cream	5	
cappuccino	4		horchata latte hot or iced oat milk, cinnamon	5	5.5
macchiato	3.5		bhakti chai latte hot or iced	5	5.5
flat white	4		lavender latte	5	5.5
keto	5		salted caramel mocha latte	5	5.5
americano hot or iced	3.5		cardamom bee hot or iced	5	5.5
cortado hot or iced	4		shroom latte organic spice blend, adaptogenic mushrooms, almond milk, maple <i>add espresso +1</i>	5	5.5
<b>summer pour overs</b>			golden milk latte spiced turmeric, vanilla, hemp milk <i>add espresso or matcha +1</i>		
<i>please allow 4-5 minutes for steeping</i>			syrrups: vanilla, sf vanilla, caramel, chocolate, white chocolate, lavender, cardamom, hazelnut		
santa fe, peru chocolate, spiced peach, hazelnut	5		<b>seasonal cortado flight</b> 12 experience a selection of Ascension specialty drinks		
la danza, guatemala honey, apricot, cocoa	6		<b>cold brew</b>		
kayon mountain, ethiopia strawberry lemonade, dulce de leche	7		craft cold brew 3.5 4		
<b>roastery notes</b> 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.			salted vanilla cream 4 4.5		
<b>classic tea</b>			doki doki 4.5 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 currant, caramel, malty	2.5	5	<b>wine + brunch</b>		
earl grey calabrian bergamot, floral			gl btl		
jade cloud lively, fresh			mimosa orange, grapefruit 4.5 15 carafe		
jasmine delicate blossom, enchanting			aperol spritz 7.5		
chamomile lemon verbena, spearmint, calming			bloody mary 7.5		
peppermint aromatic, soothing			paloma 8		
<b>this + that beverages</b>			levitate espresso martini 9 vodka, kahlúa, levitate espresso		
☀️ violet lemonade iced or frozen	5		sparkling		
sweet iced tea simply sweet, lemon-hibiscus	3		ruffino prosecco - 187ml italy 8		
☀️ iced tropical matcha passion fruit	5		juve camps cava brut rosé, spain 10 40		
house tropical iced tea	2.5		rosé		
sparkling / still water	2.5		the beach by whispering angel, france 10 40		
fresh juices lemonade, orange, grapefruit	3		whites		
sodas	2.5		drylands sauv blanc, new zealand 10 40		
hot chocolate steamed milk, chocolate	3.5		simi chardonnay, sonoma 9 36		
frappes	5		reds		
chocolate, vanilla, white mocha, caramel, matcha, lavender			roco pinot noir, willamette valley 11 44		
			banshee cabernet sauvignon, sonoma 12 48		
			mcbride sisters red blend, central coast ca 11 44		
			<b>1/2 PRICE WINE BOTTLES</b> sunday-thursday after 3pm <i>ask your server for a full wine bottle and cocktail menu</i>		