

craft coffee
Ascension
wine + food

<p>start small <small>black rooster bakery european-style pastries</small></p> <p>espresso cruffin (weekend only) 5 levitate espresso filling</p> <p>french croissant add butter + jam .5 3.5</p> <p>muffins ascension banana bread recipe, fresh blueberry 3.5</p> <p>black rooster croissants chocolate, almond 4.5</p> <p>blueberry lemon scone 4</p> <hr/> <p>housemade bagels <small>all-natural sourdough starter, boiled then baked fresh daily</small></p> <p>plain or everything 2.5 with plain cream cheese 3 with honey cinnamon, sun-dried tomato or dill-caper cream cheese 3.5</p> <p><i>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".</i></p> <p>light start</p> <p>almond-coconut granola 8 local honey, greek yogurt, fresh berries</p> <p>the sunrise bowl <small>gf df</small> 9 roasted paleo nut mix, coconut yogurt, passion fruit purée, banana, berries, toasted coconut</p> <p>coconut-chia seed pudding <small>gf df v</small> 9 banana, berries, roasted paleo nut mix, passion fruit purée</p> <p>the original avocado toast 11 hippie toast, whipped ricotta, poached eggs, cilantro, roasted pepper salad, feta, lemon vinaigrette</p> <p>all-day brekky</p> <p>simple brekky 10.5 cage-free eggs your way, bacon, hippie toast, sweet potato-yukon hash, jam and butter</p> <p>bacon + egg protein brekky <small>gf df k</small> 12 roasted mushrooms, avocado, blistered cherry tomatoes</p> <p>a bar n wagyu pastrami hash <small>gf</small> 11.5 sunny-side up egg, roasted red pepper blend, caramelized onion, sweet potato-yukon hash, scallion</p> <p>migas 13 scrambled eggs, chorizo, roasted potatoes + peppers, feta, avocado, tortilla strips, spicy chipotle vinaigrette, cilantro <i>plant-based chorizo upon request</i></p> <p>pane aria benedict 13 black forest ham, swiss cheese, heirloom tomato, poached eggs, brown butter hollandaise, sweet potato-yukon hash</p> <p>ascension omelette cage-free eggs, jack cheese, sweet potato-yukon hash, choice of: black forest ham 12 veggie: mushroom, arugula, tomato, onion 11</p>	<p>brekky sammies <small>choice of housemade bagel or croissant</small></p> <p><i>add sweet potato-yukon hash to any brekky sammie</i> 3</p> <p>bacon + egg + cheese 9.5 applewood-smoked bacon, sun-dried tomato aioli</p> <p>sausage + cheddar 9.5 cage-free eggs, sun-dried tomato aioli</p> <p>veggie sammie 9.5 cage-free eggs, white cheddar, avocado, mixed greens, sun-dried tomato aioli</p> <p>aussie bacon + egg roll 8.5 australia's recovery breakfast. sunny-side up egg, bacon, aussie bbq sauce, mayo, brioche bun <i>downunder double: double bacon, double egg</i> add 4</p> <p>craft sammies <small>paired with frites or house salad</small></p> <p>chicken manchego pane aria 12.5 heirloom tomato, arugula, sun-dried tomato aioli</p> <p>wagyu beef reuben 13 a bar n pastrami, swiss, house pickles + sauerkraut, special sauce, marble rye</p> <p>spicy italian pane aria 12 soppressata, mortadella, arugula, tomato, giardiniera, boursin, black pepper aioli</p> <p>ham + cheese melt 10.5 white cheddar, manchego, brie, caramelized onion, raspberry jam</p> <p>smoked turkey club 13 bacon, manchego, heirloom tomato, baby gem, toasted hippie bread, dill-caper spread</p> <p>brunch burger 14 white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch <i>add fried egg 1.5</i></p> <p>fried chicken sammie 12 house pickles, spicy ranch, buttered brioche</p> <p>the half & half 10.5 half sandwich with choice of house or caesar salad (brunch burger, fried chicken sammie not included)</p> <p>salads + bowls</p> <p>add chicken 4</p> <p>the hippie bowl <small>v</small> 11.5 ancient grains, roasted sweet potatoes, kale, avocado, roasted mushrooms, pickled beets, red pepper-miso vinaigrette</p> <p>latin chicken + grain bowl 12.5 ancient grains, avocado, roasted pepper, pepitas, cilantro, kale, pickled red onion, manchego, spicy chipotle vinaigrette</p> <p>tuscan kale salad <small>gf</small> 11.5 baby gem, shallots, radish, manchego, raisins, pepitas, green apple vinaigrette</p> <p>chicken caesar salad 12.5 baby gem, parmesan, soft-boiled egg, croissant croutons</p> <p>baby gem summer salad 12 strawberries, pickled red onion, parmesan, chives, toasted nuts + seeds, grain mustard vinaigrette</p>
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sides bacon or sausage **3** | two eggs **3** | toast **3** | avocado **3** | fruit **5** | sweet potato-yukon hash **3**



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