



CURRENT BROADCAST

ESPRESSO

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|---------------------------|-----|
| ESPRESSO (SHOT) | 3 |
| AMERICANO | 3.5 |
| CORTADO | 3.5 |
| CAPPUCCINO | 4 |
| LATTE | 5 |

- ① **WOW + FLUTTER [TWEETER]**
 - Guatemala washed and Brazil natural
 - Various Smallholder Farms
 - Bright Cherry, Cocoa
- ② **RIGOBERTO SANCHEZ**
 - Washed process Colombia Rosado varietal
 - Palestina, Southern Huila
 - Sweet orange, caramel, silky finish

DRIP

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|-----------------|------|
| 10 OZ | 2.25 |
| 12 OZ | 3 |
| 16 OZ | 3.75 |

- ① **LAS LAJAS YELLOW HONEY**
 - Sabanilla de Alajuela, Central Valley, C. Rica
 - Catuai, Caturra (Yellow honey process)
 - Bright acidity, cranberry, red wine, toffee sweet
- ② **HI/FI BLEND**
 - Various Smallholder Farms
 - Natural and washed process
 - Berry, cocoa, sweet finish

BREW TO ORDER

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|--------------------------|------|
| 12 OZ POUROVER | 4.75 |
|--------------------------|------|

- ① **FULL SPECTRUM: PINK PUNCH**
 - Producer: Wilder Lasso, San Adolfo, Huila
 - Pink Borbon (Natural anaerobic)
 - Pink and red fruits, sweet, vanilla
- ② **ETHIOPIA: MODOR SHANTAWENE**
 - Bensa, Sidama, Washed Ethiopia landrace varietals
 - Elderflower, dried honeysuckle

TEAS

STEEPED TO ORDER

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|--|------|
| LOOSE LEAF (HOT OR ICED) | 3.75 |
| Earl Grey, Jasmine Green, Lavender Hibiscus | |
| MATCHA LATTE | 5.25 |
| Matcha Powder, Milk | |
| CHAI LATTE | 5.25 |
| CASCARA | 5.00 |
| Coffee cherry husk, Costa Rica | |

TREMOLO ETC.

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| TREMOLO NITRO | 5 |
| We blend our washed Guatemala with a natural Dur Feres Ethiopian coffee, brew it hot, then flash chill it. Complex, creamy, bright, and refreshing. Cold coffee as it's meant to be. 16oz draft. | |
| COLD BREW | 5 |
| Our favorite roasts brewed with a hot bloom process then chilled for 8-12 hours. Chocolatey, velvety, tasty. 16oz hand-poured. | |

ADDITIONS

ALT MILKS: OAT MILK, MYRACLE MYLK — 0.75

SYRUPS (V) — 0.75

CHOCOLATE, WHITE CHOCOLATE, CARAMEL, VANILLA, CARDAMOM