

COMMON
MAN
COFFEE
ROASTERS

MASTER
HOTELS



True to Great Coffee & Good People

We are a café concept and specialty coffee brand established in Singapore in 2013, armed with our own Barista Academy and Roastery. We strive to champion specialty coffee and the best brunch across Asia with industry-leading wholesale and retail experiences, celebrating real relationships from bean to cup.

COMMON
MAN
COFFEE
ROASTERS

COFFEE

We aim to provide delicious, quality coffee, in a way that celebrates the relationships formed during the journey between bean & cup: from the farmers & millers, to the baristas & drinkers. Our sustainably sourced, specialty coffees are all roasted fresh, right here in Singapore & expertly prepared by baristas we trained in the CMCR Academy to ensure you get the best from every sip.

ESPRESSO COFFEE (TILL 5PM)		Reg.	Large
Black		6	7
White regular and large with whole milk with low fat milk with soy / oat milk	  	6.5	7.5
Hot Chocolate regular with any choice of milk		6.5	7.5
large with whole milk / low fat milk			
large with soy milk / oat milk			
Mocha regular with any choice of milk		7	8
large with whole milk / low fat milk			
large with soy milk / oat milk			
Babycino with whole milk with low fat milk with soy / oat milk	  	3	
Iced Black			7.5
Iced White Coffee with whole milk with low fat milk with soy / oat milk	  		8
Iced Chocolate with whole milk / low fat milk with soy milk / oat milk	 		8
Iced Mocha with whole milk / low fat milk with soy milk / oat milk	 		8
Nitro Honey Oat Latte with walnut crumble			9.5

FILTER COFFEE

Slow Brew

Scan the QR code to view our available single origins, manually brewed & prepared to order.



Fast Brew

Our barista's favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go.

Cold Brew




8.5


TEA

Reg. Large

Handcrafted Teas by Ripple Effect Tea Co.

ruby breakfast / earl grey  8
meaningful green / herb garden
peppermint / feel good chai


Chai Latte  7 8
regular with any choice of milk


large with whole milk /  8.5
low fat milk

large with soy milk / oat milk  10.5


Iced Chai Latte  8.5

with whole milk / low fat milk /  8.5
soy milk

with oat milk  10.5

Nitro Iced Tea  7.5


JUICE & SODA

C's The Day Juice  8.5
fresh orange juice

Drop The Beets Juice  9
dragonfruit, beetroot & pomegranate


Glow With The Flow Juice  9
carrot, green apple, turmeric

Force of Nature Juice  9
kale, cucumber, apple, mint & ginger

Gingerella Ginger Ale  8

Lemmy Lemonade  8

San Pellegrino (500ml)  8


Acqua Panna (500ml)  6

Coffee Kombucha  8.5

Yuzu Lavender Kombucha  8.5

SMOOTHIE

PB & J  11
peanut butter, banana, berries,
honey & oat milk

Lean & Green  11
mixed leafy greens, cucumber,
pineapple, green apple, grapes,
flax seeds & coconut water

SEASONAL DRINKS

Scan the QR code to view our irresistible lineup of innovative brews.



BOOZE

Rotating Craft Beer on Tap 16

CMCR Espresso Martini 18
vodka, hazelnut liquor, coconut sugar,
cmcr cold brew

Spiced Old Fashioned 18
wild turkey 8 year, spiced brown sugar, angostura

Yuzu Margarita 18
tequila, triple sec, yuzu, lime

CMCR Negroni 18
gin, campari, vermouth. coffee beans

Gin Basil Smash 18
gin, lemon, sugar, basil, egg white

Sangria 750ml 50
a unique house blend crafted for sharing among two.
choose between the rich depth of red or the crisp
notes of white wine as the base for your delightful
experience

NATURAL WINE

Our wines are thoughtfully sourced by our friends at the Drunken Farmer; organic, biodynamic, delicious.

Wines by the Glass & Bottle

To access our wine list, scan the QR code, granting you access to a curated selection of our finest wines.



Nutri-Grade is based on default preparation (before addition of ice)

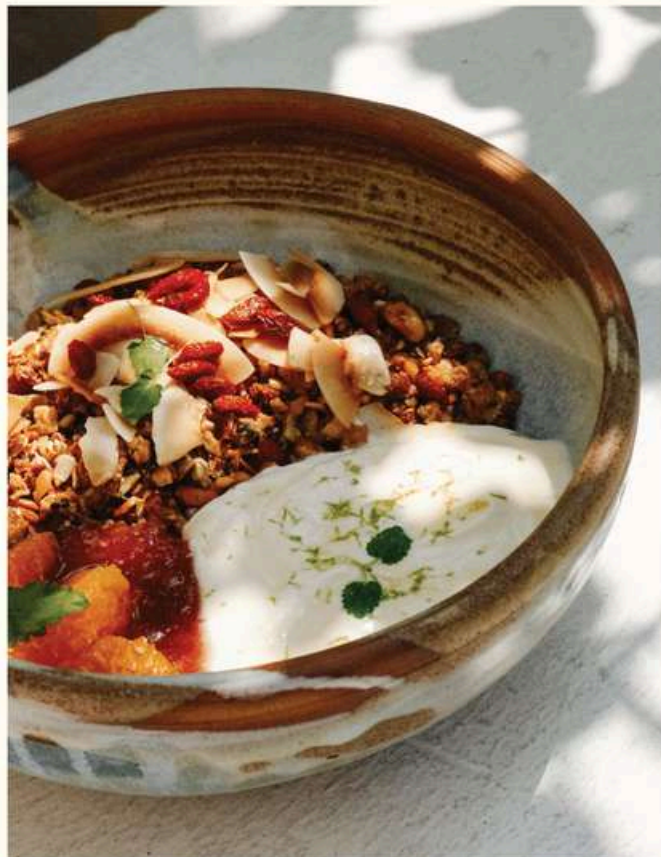
Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

BREAKFAST

- V **Crunchy Granola** 18
spiced nuts & seeds, coconut flakes, goji berries, greek yoghurt, mandarin orange & plum compôte
- V **Common Man Fluffy Pancakes** 25
caramelized bananas & walnuts, salted caramel sauce, nutty crumble, berry coulis (+ vanilla bean gelato \$4)
- V* **Umami Mushroom Avocado Toast** 25
shimeji & oyster mushrooms, avocado smash, red onion pickle, focaccia, togarashi (+ poached egg \$2)
- Croissant Croque Monsieur** 19
ham, béchamel, aged cheddar cheese (+ fried egg \$2)
- V **Sauteed Kale & Creamy Egg White Scramble** 25
brocolini, fine beans, crispy panko crumbs (+ grilled "chilli" chicken \$7)
- V **Common Man Veggie Wonderland** 30
two eggs in any style, halloumi, spinach & brocolini, herbed roma tomato, portobello mushroom, avocado, beetroot bbq sauce, sourdough or wholemeal toast

Pastries

check the counter for daily treats



- Ox Cheek Eggs Benedict** 28
tender braised ox cheeks, two poached eggs, chive hollandaise, sourdough or wholemeal toast
- V **Turkish Common Man Breakfast** 29
phyllo wrapped soft boiled egg, crispy feta, green hummus, fresh cucumber, pomegranate, fresh herbs, honey, pita bread
- Common Man Full Breakfast** 30
two eggs in any style, bacon, pork sausage, herbed roma tomato, hashbrowns, portobello mushroom, chorizo baked beans, sourdough or wholemeal toast
- V **Kouign Amann Toast** 25
vanilla bean gelato, cherries, plum compote, cacao granola, flaked almonds, dark chocolate sauce

EXTRAS

- GF Beetroot Bbq Sauce 2
- Sourdough Or Wholemeal Toast (2 Slices) 7
- Gluten-Free Sourdough Toast (2 Slices) 8
- Chorizo Baked Beans / Bacon / 2 Eggs / Pork Sausage / Halloumi / Portobello Mushroom / Herbed Roma Tomato / Avocado (Half) / Sautéed Spinach / 2 Hashbrowns 6

V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

LUNCH

SERVED FROM 10AM

- GF **Grilled Veggie Salad** 27
romaine & rocket mix, charred courgette, burnt cherry tomatoes, avocado, soft boiled egg, parmesan crisp, orange miso dressing, anchovy cream
- GF **Crab Salad** 27
jumbo lump crab, romaine & rocket mix, endive, sugar snap peas, avocado, pomegranate, mango mint dressing, toasted coconut & caper crumb



- V* **Warm Ancient Grains Bowl** 26
barley & quinoa, roasted portobello mushroom, pumpkin, poached egg, mesclun leaves, seeds, hazelnuts, parmigiano-reggiano (+ grilled "chilli" chicken \$7)
- Conti Sandwich** 29
stracciatella, ham, chorizo, pecorino cream, sun blushed tomatoes, basil paste, rocket rosemary focaccia, crushed pistachios, herbed fries
- Cubanos Sandwich** 29
slow cooked pork, ham, aged cheddar, jalapenos, gherkins, mustard mayo, raisin chutney, focaccia, herbed fries
- GF **Chilli Chicken** 32
supreme cut chicken breast, avocado salsa, crushed sweet potato, burnt lemon, harissa, rocket & fennel salad
- Smash Burger** 29
seared beef patties, aged cheddar, onion jam, lettuce, guindilla pepper, mayo, brioche bun, beetroot bbq sauce, herbed fries

SIDES

- V **Green Hummus** 14
crispy chickpeas, honey, pita bread
- V **Herbed Fries** 10
paprika, crispy rosemary & thyme
- V **Hashbrowns** 12
almond aioli & harissa dip

DESSERTS

- GF **Not Your Common Chocolate Cake** 14
caramel sauce, vanilla bean gelato
- V **Common Man Churros** 14
cinnamon sugar, caramel and chocolate dipping sauces
- Okinawa Black Sugar Tiramisu** 16
kinako powder, sourdough crumbs, soy caramel
- GF **Yuzu Cheesecake** 14
chantilly cream, green oil, orange segment, crushed pistachio, lime zest
- V* **Açaí Bowl** 18
sliced banana, nut butter, cacao granola, cacao nibs, coconut flake



V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

NIGHT

6PM ONWARDS

NIBBLES

V Marinated Olives	9
GF rosemary, thyme, chili	
V Spicy Nuts	10
GF sweet chili cashew nuts	
GF Sauteed Chorizo	14
toasted almonds, lemon	
GF Charcuterie	14
parma ham, cured chorizo	
V* Green Hummus	12
laksa leaf, pomegranate, sumac, oregano flatbread	
V Labneh	12
strained yoghurt, garlic, cumin, mixed herb oil, oregano flatbread	
V Herbed Fries	10
paprika, crispy rosemary & thyme	
V Pao De Queijo	10
GF brazilian cheese bread, tomato salsa	
Sourdough Flatbread	
V* oregano salt	6
V garlic butter	6

MAINS

Fried Chicken	22
kimchi mayo dip	
GF 62°C Beef	24
tenderloin, avocado sauce, salsa verde, arugula, parmesan, guindilla pepper	
V Cacio E Pepe	24
udon pasta, cacio e pepe cream, sous vide egg, parmesan	
Duck & Foie Gras Pie	38
black truffle, puff pastry, burnt apple puree, orange miso sauce, arugula & fennel salad	
GF Courgette and Romaine Salad	20
courgette, roma tomato, avocado, romaine lettuce, soft boiled egg, parmesan crisp, orange miso sauce, anchovy cream	
V* Panzanella	18
roma tomatoes, cucumbers, charred cherry tomato, peanut & sesame brittle, sourdough crouton, chives, basil, mustard dressing	

PIZZAS

V Margherita	18
tomato sauce, stracciatella, parmesan, pesto, basil	
V Five Cheese	26
ricotta, mozzarella, manchego, shropshire blue, parmesan, parsley	
Chorizo	24
tomato sauce, chorizo, mozzarella, parmesan, red onions	
Pork & Fennel Sausage	24
tomato sauce, pork & fennel sausage, mozzarella, parmesan, guindilla chili, red onions	
Mortadella, Pistachio & Honey	26
mortadella, stracciatella, mozzarella, pistachio paste, parmesan, toasted pistachio, honey	
V Spicy Eggplant & Courgette	22
ricotta, eggplant & courgette, mozzarella, parmesan, pesto, arugula	
V Mushrooms & Chilli Crisp	22
ricotta, shimeji & oyster mushroom, mozzarella, parmesan, poached egg, chili crisp	

DESSERTS

GF Not Your Common Chocolate Cake	14
caramel sauce, vanilla bean gelato	
V Common Man Churros	14
cinnamon sugar, caramel and chocolate dipping sauces	
Okinawa Black Sugar Tiramisu	16
kinako powder, sourdough crumbs, soy caramel	
GF Yuzu Cheesecake	14
chantilly cream, green oil, orange segment, crushed pistachio, lime zest	
V* Açaí Bowl	18
sliced banana, nut butter, cacao granola, cacao nibs, coconut flakes	

V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

Joo Chiat Lane



True to Great Coffee & Good People

We are a café concept and specialty coffee brand established in Singapore in 2013, armed with our own Barista Academy and Roastery. We strive to champion specialty coffee and the best brunch across Asia with industry-leading wholesale and retail experiences, celebrating real relationships from bean to cup.

**COMMON
MAN
COFFEE
ROASTERS**

☑ commonmancoffee
 📍 commonmancoffeeroasters
 🌐 commonmancoffeeroasters.com

COFFEE

We aim to provide delicious, quality coffee, in a way that celebrates the relationships formed during the journey between bean & cup: from the farmers & millers, to the baristas & drinkers. Our sustainably sourced, specialty coffees are all roasted fresh, right here in Singapore & expertly prepared by baristas we trained in the CMCR Academy to ensure you get the best from every sip.

ESPRESSO COFFEE

		Reg.	Large
Black		6	7
Iced Black			7.5
White		6.5	7.5
Iced White Coffee			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			
Chocolate		6.5	7.5
Iced Chocolate			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			
Mocha		7	8
Iced Mocha			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			
Babycino			3
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			


FILTER COFFEE

Slow Brew
 Scan the QR code to view our available single origins, manually brewed & prepared to order.



Fast Brew
 Our barista's favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go.



Cold Brew  8.5

SEASONAL DRINKS

Scan the QR code to view our irresistible lineup of innovative brews.



Nitro Honey Oat Latte with walnut crumble		9.5
Helios Nitro Iced Tea		7.5



TEA

	Reg.	Large
Handcrafted Teas by Ripple Effect Tea Co. ruby breakfast / earl grey		8
meaningful green / herb garden		
peppermint / feel good chai		
Chai Latte	7	8
Iced Chai Latte		8.5
whole milk		
low fat milk		
outside oat		
nobo coconut		
bonsoy soy		

SMOOTHIE

PB & J peanut butter, banana, berries, honey & oat milk		11
Lean & Green mixed leafy greens, cucumber, pineapple, green apple, grapes, flax seeds & coconut water		11

JUICE & SODA

C's The Day Juice fresh orange juice		8.5
Drop The Beets Juice dragonfruit, beetroot & pomegranate		9
Glow With The Flow Juice carrot, green apple, turmeric		9
Force of Nature Juice kale, cucumber, apple, mint & ginger		9
Gingerella Ginger Ale		8
Lemmy Lemonade		8
San Pellegrino (500ml)		8
Acqua Panna (500ml)		6
Coffee Kombucha		8.5
Yuzu Lavender Kombucha		8.5

BOOZE

Rotating Craft Beer on Tap	16
CMCR Espresso Martini vodka, hazelnut liquor, coconut sugar, cmcr cold brew	18
Spiced Old Fashioned wild turkey 8 year, spiced brown sugar, angostura	18
Yuzu Margarita tequila, triple sec, yuzu, lime	18
CMCR Negroni gin, campari, vermouth. coffee beans	18
Gin Basil Smash gin, lemon, sugar, basil, egg white	18

NATURAL WINE

Our wines are thoughtfully sourced by our friends at the Drunken Farmer; organic, biodynamic, delicious.

Wines by the Glass & Bottle

To access our wine list, scan the QR code, granting you access to a curated selection of our finest wines.



NUTRI-GRADE
A B C D Nutri-Grade is based on default preparation (before addition of ice)

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

BREAKFAST

7:30AM - 4PM

- V **Crunchy Granola** 18
spiced nuts & seeds, coconut flakes, goji berries, greek yoghurt, mandarin orange & plum compôte
- Breakfast Pancakes** 26
brown butter pancakes, chilli scrambled eggs, crispy bacon, burnt feta, maple butter syrup
- V **Salted Caramel Pancakes** 25
caramelized bananas, salted caramel sauce, walnut crumble, berry coulis
(+ vanilla bean gelato \$4)
- V* **Umami Mushroom Avocado Toast** 25
shimeji & oyster mushrooms, avocado smash, red onion pickle, focaccia, togarashi
(+ poached egg \$2)
- Croissant Croque Monsieur** 19
ham, béchamel, aged cheddar cheese
(+ fried egg \$2)
- V **Common Man Veggie Wonderland** 30
two eggs in any style, halloumi, spinach & broccolini, herbed roma tomato, portobello mushroom, avocado, beetroot bbq sauce, sourdough or wholemeal toast
- Ox Cheek Eggs Benedict** 28
tender braised ox cheeks, two poached eggs, chive hollandaise, sourdough or wholemeal toast
- Ribeye Steak & Eggs** 36
grass-fed ribeye steak, two fried eggs, herbed king oyster mushroom, green peppercorn sauce
- V **Turkish Common Man Breakfast** 29
phyllo wrapped soft boiled egg, crispy feta, green hummus, fresh cucumber, pomegranate, fresh herbs, honey, pita bread
- Common Man Full Breakfast** 30
two eggs in any style, bacon, pork sausage, herbed roma tomato, hashbrowns, portobello mushroom, chorizo baked beans, sourdough or wholemeal toast
- V **Sourdough French Toast** 23
vanilla bean mascarpone cream, amaretto apricot compote, strawberry, caramel cheese, maple butter

EXTRAS

- Beetroot Bbq Sauce 2
- Sourdough Or Wholemeal Toast (2 Slices) 7
- GF Gluten-Free Sourdough Toast (2 Slices) 8
- Chorizo Baked Beans / Bacon / 2 Eggs / Pork Sausage / Halloumi / Portobello Mushroom / Herbed Roma Tomato / Avocado (Half) / Sautéed Spinach / 2 Hashbrowns 6

CMCR CLASSICS



SALADS

- V **Panzanella Salad** 24
roma tomato, cucumber, charred cherry tomato, sourdough crouton, chive, basil, peanut & sesame brittle, mustard dressing
(+ grilled "chilli" chicken \$6)
- GF **Crab Salad** 27
jumbo lump crab, romaine & rocket mix, endive, sugar snap peas, avocado, pomegranate, mango mint dressing, toasted coconut & caper crumb
- Rainbow Rice Bowl** 24
organic brown rice, poached egg, spicy pineapple kimchi, sweet potato chips, daikon & red shiso cress, gremolata, crispy buckwheat
(+ grilled "chilli" chicken \$6)

SANDWICHES

- Cubanos Sandwich** 29
slow cooked pork, ham, aged cheddar, jalapenos, gherkins, mustard mayo, raisin chutney, focaccia, herbed fries
- Fried Chicken Sandwich** 26
crispy chicken thigh, turmeric pickled celeriac, aged cheddar, bbq sauce, tomato, lettuce, rosemary focaccia, herbed fries

V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

10AM - 9PM

PASTAS

Cacio E Pepe 24
fresh fettuccine, cacio e pepe cream, crispy bacon, sourdough crumb, poached egg, parmesan-reggiano, chives

V* Black Garlic Pesto Rigatoni 24
fresh rigatoni, black garlic, cherry tomato, mixed olives, basil, parmesan-reggiano

King Prawn Mac & Cheese 28
pan-seared king prawns, macaroni, sauteed kale, bechamel sauce, red cheddar, sourdough crumb, parmesan-reggiano

MAINS

GF Smoked Salmon Frittata 24
potato & caramlised onion frittata, torched smoked salmon, baby carrots, cumin yogurt

GF Chilli Chicken 32
supreme cut chicken breast, avocado salsa, crushed sweet potato, burnt lemon, harissa, rocket & fennel salad

Grilled Barramundi 34
crispy skin barramundi, pearl barley, pickled cauliflower, piquillo feta sauce, spiced lentil crumbs, rocket, lemon

Smash Burger 29
seared beef patties, aged cheddar, onion jam, lettuce, guindilla pepper, mayo, brioche bun, beetroot bbq sauce, herbed fries



SIDES

10AM - 9PM

V Green Hummus 14
crispy chickpeas, honey, pita bread

V Herbed Fries 10
paprika, crispy rosemary & thyme

V Hashbrowns 12
almond aioli & harissa dip

V Organic Brown Rice 6
GF soy, ginger, sesame oil

Crispy Fried Chicken 16
kimchi mayo, chives, chili, lemon



DESSERTS

7:30AM - 9PM

V* Açaí Bowl 18
sliced banana, nut butter, cacao granola, cacao nibs, coconut flakes

GF Not Your Common Chocolate Cake 14
caramel sauce, vanilla bean gelato

Okinawa Black Sugar Tiramisu 16
kinako powder, sourdough crumbs, coffee caramel

V Dark Chocolate & Roasted Hazelnut Cookie 14
vanilla bean gelato
(baked to order, allow 10 minutes waiting time)

Pastries
check the counter for daily treats

V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!

Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

COMMON MAN COFFEE ROASTERS

COMMON
MAN
COFFEE
ROASTERS




ON THE GO



Life's A Journey, And Coffee's The Fuel For The Road.

We are a café concept and specialty coffee brand established in Singapore in 2013, armed with our own Barista Academy and Roastery. We strive to champion specialty coffee and the best brunch across Asia with industry-leading wholesale and retail experiences, celebrating real relationships from bean to cup.

















**COMMON
MAN
COFFEE
ROASTERS**

 commonmancoffee
 commonmancoffeeroasters
 commonmancoffeeroasters.com

COFFEE

We aim to provide delicious, quality coffee, in a way that celebrates the relationships formed during the journey between bean & cup: from the farmers & millers, to the baristas & drinkers. Our sustainably sourced, specialty coffees are all roasted fresh, right here in Singapore & expertly prepared by baristas we trained in the CMCR Academy to ensure you get the best from every sip.

ESPRESSO COFFEE

		Reg.	Large
Black		6	7
Iced Black			7.5
White		6.5	7.5
Iced White Coffee			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			
Chocolate		6.5	7.5
Iced Chocolate			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			
Mocha		7	8
Iced Mocha			8
whole milk			
low fat milk			
outside oat			
nobo coconut			
bonsoy soy			

FILTER COFFEE

Slow Brew
Scan the QR code to view our available single origins, manually brewed & prepared to order.



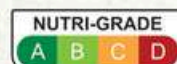
Fast Brew
Our barista's favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go.



Cold Brew



8.5







Nutri-Grade is based on default preparation (before addition of ice)

22 MARTIN RD

185 JOO CHIAT RD



TEA

	Reg.	Large
Handcrafted Teas by Ripple Effect Tea Co. ruby breakfast / earl grey  meaningful green / herb garden peppermint / feel good chai		8
Chai Latte	7	8
Iced Chai Latte		8.5
whole milk 		
low fat milk 		
outside oat 		
nobo coconut 		
bonsoy soy 		

JUICE & SODA

C's The Day Juice fresh orange juice 	8.5
Drop The Beets Juice dragonfruit, beetroot & pomegranate 	9
Glow With The Flow Juice carrot, green apple, turmeric 	9
Force of Nature Juice kale, cucumber, apple, mint & ginger 	9
Gingerella Ginger Ale 	8
Lemmy Lemonade 	8
San Pellegrino (500ml) 	8
Acqua Panna (500ml) 	6
Coffee Kombucha 	8.5
Yuzu Lavender Kombucha 	8.5

SAVOURIES

Croque Monsieur	12
Pork & Apple Sausage Roll	7
Sun Dried Tomato Chicken Pie	9

BAKES & SWEETS

Plain Croissant	5
Almond Croissant	5.5
Sourdough Loaf (Whole)	12.5
Cookie	4
Canele	5
Financier Fingers (Pair)	5
Chocolate Tart	12
Lemon Loaf Cake (Slice)	9
Granola	12
Lemon Tart	9
Chocolate Eclair	9
Mango Tart	10



Please note that we only accept cashless payments and a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

V – Vegetarian GF – Gluten Free V* – Can be made vegan, please ask!