

THE GREAT LAKES COFFEE



ROASTING COMPANY

FARMER DIRECT • LOCALLY ROASTED • HAND CRAFTED

COFFEE IS NO LONGER A COMMODITY. IT DEFINES A COMMUNITY.
IT TELLS A STORY. LOCALLY. GLOBALLY.

So, at The Great Lakes Coffee Roasting Company, we've made it our business to help tell that story. Inspired by our roots from an Eastside Detroit neighborhood to the street-side cafes of Seattle in the early 90's, we began in a garage with little more than a leap of faith and a dream. Our fascination with coffee, and its ability to bring people together, inspires everything we do. After all, as we travel the globe to source only the finest coffee beans, it's no longer just our story. It's the farmer's story. And his family's story. It's a story about relationships, and sharing a common passion that bridges cultural divides. Here, in the conversations we share over a thoughtfully selected cup of coffee, we are refining what it means to be an even greater community. So, whether you're sipping from your favorite mug at home or savoring that last drop at one of our bars, know that you're part of that story. Because at The Great Lakes Coffee Roasting Company, it's not just about what you're drinking... It's about the journey to your cup, the relationships we share, and where we'll go from here.

STAY ROOTED.



BREAKFAST

- 7 **THE STANDARD**
Scrambled Eggs, Bacon, White Cheddar on a Brioche Bun.
- 4 **TOAST & JAM**  
White or Multi-Grain, toasted and buttered with Seasonal Jam
- 6 **AVOCADO TOAST**  
Avocado, Olive Oil, Salt, Red Pepper Flakes on Rustic Italian Bread
- 5 **PEANUT BUTTER & BANANA TOAST**  
Peanut Butter, Banana, Honey on Multi-Grain Bread
- 4.50 **BAGEL & CREAM CHEESE**
Ask about Today's Fresh Bagels
- 13 **THE LOX**
Your choice of Bagel, Herbed Cream Cheese, Lox, Red Onion, Tomato, Capers
- 9 **YOGURT & GRANOLA**  
Greek Yogurt, Pecan Almond Granola, Fresh Berries, Honey
- 8 **STEEL CUT OATS**  
Bananas & Blueberries, Almonds, Golden Raisins, Honey, your choice of Steamed Milk
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SANDWICHES

- 9 **BLT**
Bacon, Tomatoes, Mixed Greens, Aioli on Toasted Italian Bread
- 9 **EGG SALAD TARTINE** 
House-made Egg Salad, Tomato, Arugula, served open-faced on Multi-Grain Bread
- 12 **THE CLUB**
Turkey, Ham, Bacon, Swiss, Mixed Greens, Tomato, Dijon, Aioli on Toasted Italian Bread
- 9 **SMOKED TURKEY**
Turkey, White Cheddar, Tomato, Mixed Greens, Aioli on Multi-Grain Bread
- 9 **GREEN GODDESS**  
Cucumbers, Avocado, Arugula, Red Onions, Herbed Cream Cheese on Multi-Grain Bread
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SALADS

- 11 **COBB SALAD** 
Bacon, Hard-Boiled Egg, Red Onion, Cherry Tomatoes, Feta, Avocado, Mixed Greens, Maple Vinaigrette
- 9 **SPINACH ARUGULA SALAD**   
Goat Cheese, Hazelnuts, Dried Cranberries, Red Onions, Spinach, Arugula, Maple Vinaigrette
- 11 **SOUTHWEST SALAD**  
Black Beans, Avocado, Feta, Corn, Cherry Tomato, Cilantro, Mixed Greens, Creamy Avocado Dressing
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DESSERTS

- 5 **AFFOGATO**  
Espresso poured over Calder's Vanilla Ice Cream
- 6 **BROWNIE A LA MODE** 
Warm Chocolate Brownie & Calder's Vanilla Ice Cream
- 8 **COISSANT BREAD PUDDING** 
Chocolate & Almond Croissant Bread Pudding served with Ice Cream
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ADD ONS

- 2 **AVOCADO**
- 2 **BACON**
- 2 **HARD-BOILED EGG**
- 1 **CHEDDAR OR SWISS CHEESE**
- .50 **TOMATO**
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 GLUTEN FREE  VEGAN ALTERNATIVE  VEGETARIAN

Ask us about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.