
green

IMPERIAL JASMINE4
scented with jasmine blossoms and vanilla

MOROCCAN MINT4
spearmint leaves, green tea

AKINOMORI HOJICHA4
*roasted in small batches,
complex smokey notes*

pu-er

PU-ER4
earthy flavor

BLOOD ORANGE4
*blended with ginger, orange peel,
blood orange and grapefruit oil*

black

MASALA CHAI4
*cinnamon, cardamom, ginger, black pepper,
clove spices*

EARL GREY4
bergamot essence

ENGLISH BREAKFAST4
blend of Indian Assam and Yunnan black teas

LAPSANG SOUCHONG4
full, smokey

caffeine free

HIBISCUS BLISS4
*rooibos, hibiscus, lemongrass, rose hips,
licorice root*

CHAMOMILE4
chamomile blossoms

TURMERIC WELLNESS4
*turmeric, rosemary, citrus peel, ginger,
black pepper*

LEAVES OF GRASS4
lemon verbena, peppermint, tarragon

tea lattes

CHAI LATTE5
sweetened masala chai, milk

LIVERPOOL LATTE5
earl grey tea, espresso, milk (hot only)

MATCHA LATTE5/6
*matcha, milk, either lightly sweetened or
unsweetened*

HOJICHA VANILLA LATTE5
roasted green tea, vanilla syrup, almond milk

coffee & espresso

COFFEE *hot or iced*3

ESPRESSO3

AMERICANO3.25

GIBRALTAR3.50

CAPPUCCINO3.75

LATTE4/4.50

VANILLA LATTE5

CARAMEL LATTE5

LIVERPOOL LATTE *hot only*.....5

MOCHA5

add a double shot1.50

switch to almond milk or oat milk75

add housemade vanilla syrup75

drinks

LEMONADE3

**HIBISCUS ICED TEA &
LEMONADE**3.50

HIBISCUS ICED TEA3.50

HOT CHOCOLATE5

ICED CHOCOLATE5

breakfast

served all day

TOAST & PRESERVES5
served with butter and seasonal preserves

BREAKFAST HAND PIE6
egg, ham & cheese in flaky pie crust

SEASONAL QUICHE7
single slice of meat or vegetarian
add house salad 3

GRANOLA WITH YOGURT9
housemade granola served with seasonal
fruits and honey

SOFT SCRAMBLED EGG10
four cage-free eggs slow-cooked in butter
served with house salad or toast & preserves
add prosciutto 3 add smoked salmon 3

SHIITAKE SCRAMBLED EGGS12
three cage-free eggs slow-cooked in butter,
sauteed shiitake mushrooms & goat cheese,
served with house salad

soups

VEGAN COCONUT LENTIL7
POZOLE11

sandwiches & tartines

served on Bub & Grandma's sourdough
with house salad

**CURRIED CHICKEN SALAD
SANDWICH**12
jidori chicken, apple, onion

EGG SALAD SANDWICH12
chopped egg, mayonnaise, caper dressing, dill

PROSCIUTTO SANDWICH13
prosciutto, butter, arugula & pickled mustard
seed, on baguette

SMOKED SALMON BANH MI13
smoked salmon, pickled daikon, pickled
jalepeno, persian cucumber, red pepper, mint,
cilantro, spicy mayonnaise, on baguette

AVOCADO TARTINE12
avocado, pickled vegetables, herbs & lemon
confit

SMOKED SALMON TARTINE13
smoked salmon, avocado, lapsang souchong
butter & lemon confit

salads

add scoop of curried chicken salad or egg salad add 4
hard boiled egg add 2.50 toast add 2

GREEN GARDEN SALAD10
lettuces with avocado, seasonal vegetables,
seeds, herbs & vegan green goddess dressing

KALE SALAD10
kale, avocado, carrots, cucumber, pickled
daikon radish, mixed seeds
& ginger soy dressing

pastries

our pastries change daily, and
will include a selection of the following
3 - 6

DURANGO COOKIE
GLUTEN FREE BROWNIE
FRUIT HAND PIE
FRUIT MUFFIN
COFFEE CAKE
CREME FRAICHE SCONE
HERB & GOAT CHEESE SCONE
ZUCCHINI BREAD
LEMON MANDARINQUAT CAKE
VEGAN BANANA BREAD
ALMOND CAKE

desserts

our desserts change daily, and
will include a selection of the following

**FLOURLESS
CHOCOLATE CAKE**6.50 per slice
single layer, flourless chocolate cake,
with whipped cream

COFFEE CRUNCH CAKE6.50 per slice
chiffon cake, delicate coffee whipped cream,
delicious coffee honeycomb crunch

SEASONAL PIE6.50 per slice
filled with locally grown fruit

PETITS FOURS4 - 4.50
assorted flavors