



BENTONVILLE ARK

EARLY FALL 2019

all prices include tax

BLACK

FILTER

Southern Weather <i>(House Blend)</i> Milk Chocolate, Candied Walnut, Plum, Juicy	2 ⁵⁰	3
Colombia La Palma Natural Sidra Apple Cider, Pink Lemonade, Cocoa, Silky & Shining		10
Ethiopia Hambela Buku Peach, White Flowers, Lime, Black Tea		5
El Salvador Finca Santa Rosa Washed Green Grape, Pecan, Strawberry, Sugar Cane		5 ⁵⁰
El Salvador Finca Santa Rosa Honey Rose, Raspberry Tea, Dates, Jam		6 ⁵⁰
Cold Brew Nitro-infused on tap / Kyoto slow-drip / Float for \$2		4 ⁵⁰

ESPRESSO

Monarch Dark Chocolate, Molasses, Dried Berries, Red Wine		3
Geometry Blueberry, Sweet Lemon, Black Tea, Honey, Silky		3
Ethiopia Gedeb Beriti Natural Raspberry, Lychee, Sweet Tea, Cocoa		4
Decaf Colombia Medellin Apple, Chocolate, Sweet Cream, Pecan		3

TEA

Loose Leaf Tea Mao Jian (Green) / Golden Monkey (Black) / Earl Grey (Black) / Blissful Night (Herbal)		4
Sport Tea Still or Sparkling		4

TOAST

Bacon & Egg* Bacon Jam, Soft Egg, Pepper Relish, Arugula		7
Ricotta & Jam Ricotta, Seasonal Jam, Lemon Zest		6 ⁵⁰
Avocado Pickled Onion, Pepper. Add Prosciutto or Egg* 1.50		5
Lox Cured Salmon, Cream Cheese, Watermelon Radish, Pickled Onion, Fresh Dill, Lemon Zest		8

WHITE

COMFORT

Cortado		3 ⁵⁰
Cappuccino		3 ⁷⁵
Latte	4	4 ⁵⁰
Mocha Ecuadorian Chocolate, Black Salt, Espresso, Milk	5	5 ⁵⁰
Onyx Delight Honey, Cinnamon, Vanilla, Espresso, Milk	5	5 ⁵⁰
Masala Chai Black Tea, Spices, Milk	4 ⁵⁰	5
Coffee Phosphate Soda, Vanilla, Acid Phosphate, Cream, Espresso, Orange		7
Onyx Shake Coconut Sorbet, Chocolate, Coffee		7
Raw Smoothie Blueberry, Banana, Apple, Spinach		5 ⁵⁰

ADVENTURE

Fall Oat Latte Pumpkin, Cinnamon, Clove, Espresso, Oat Milk	6	6 ⁵⁰
Fall Oat Affogato Pumpkin Oat Ice Cream, Monarch Espresso		5
Canary Turmeric, White Chocolate, Espresso, Milk	6 ⁵⁰	7
Muerta De Chocolate Drinking Chocolate, Masa Harina, Smoke, Beignet Add shot for \$1 for 'Sangra De Cabra'		5 ⁵⁰
Yerba Cider Apple Cider, Cinnamon, Yerba Mate	4	4 ⁵⁰

OPTIONS

Dairy-Free Milks Oat, Coconut, Almond		1
Flavor Flav Vanilla, Toasted Caramel, Fall Spice, Sub Matcha		1

**consuming raw or undercooked foods may increase the risk of foodborne illness*



BENTONVILLE ARK
EARLY FALL 2019
all prices include tax

TAP

OZARK BEER CO.

IPA

American Style India Pale Ale - 5.3% abv
 Think pineapple, mango, pine
 All hops sourced from a single farm in Oregon

5

Belgian Golden

Belgian Style Golden Strong - 6.3% abv
 Think apple, pear, light spice
 Brewed with Pilsen malt, Noble hops, and Belgian yeast

6

Onyx Coffee Stout

Coffee Cream Stout - 5.3% abv
 Think coffee, chocolate, roasty
 Cream Stout with Onyx's cold brewed "Monarch"

6

SEASONAL

La Brea Brown

Belgian Brown Ale - 6.0% abv
 Think dried fruit, chocolate, spice, bread
 Brewed with coriander and five different malts

6

Cardinal Kiss

Semi-sweet Cider with Hibiscus - 7.5% abv
 Think citrus, berry, floral

6

Seasonal

ask us!

ONYX HQ



AT THE 1907

101 E WALNUT ST ROGERS, AR

HOURS

Monday-Saturday / 6:30am-9:00pm
 Sunday / 8:00am-2:00pm

DRY STORAGE

Dry Storage is an open space within The 1907, outfitted for hopsitality and creative expression. Depending on the time of day, this space may serve as overflow cafe seating, a kitchen, or an event space. Dry Storage is where we hope to curate experiences with and for our community. This space is available for booking private/public events.

CONTACT: events@onyxcoffeelab.com

CATERING - ONYX/DOUGHP!

Doughp's full-scale bakery sits in the heart of The 1907 under the vaulted skylight. They are the creators of Onyx's hand made croissants, tarts, and other entremets. This new bakery expands their operation into a seasonally conscious and crafted menu of baked goods, breads and breakfasts. Onyx and Doughp are available for catering events.

CONTACT: sammy.allen.townsend@gmail.com

THE FOREMAN

Tucked away in the mezzanine of the 1907, The Foreman is an intimate bar with an ever-changing experimental cocktail menu. In addition to cocktails, guests can expect a curated beer and wine list and a cellar of vintage rarities.

CONTACT: brendon@theforemanbar.com

COFFEE EDUCATION

PUBLIC Multiple classes designed for all, from the home enthusiast to the casual coffee drinker. The Training Lab will offer immersive coffee-making experiences catered by Onyx's coffee educators.

PROFESSIONAL A multi-course training program designed for those with the goal of becoming a coffee professional. Explore in-depth theory and practice with the educators of Onyx.

CONTACT: dylan@onyxcoffeelab.com

LOCALLY SOURCED

Specialty Coffee	Onyx Coffee Lab	Springdale, AR
Baking	Doughp!	Springdale, AR
Chocolate	Hello Cocoa	Fayetteville, AR
Dairy	Ozark Mountain Creamery	Mountain Grove, MO
Desserts	Alchemy Macarons & Mia Tarts	Fayetteville, AR
Specialty Tea	Savoy Tea Co	Fayetteville, AR
Syrups	pH Alchemy	Bentonville, AR

CONTACT

Store Manager

Megan Steed
megan@onyxcoffeelab.com

Comments, Questions, etc.

info@onyxcoffeelab.com