



BENTONVILLE ARK  
**LATE SUMMER 2019**

all prices include tax

**BLACK**

**FILTER**

Southern Weather <i>(House Blend)</i> Milk Chocolate, Candied Walnut, Plum, Juicy	2 <sup>50</sup>	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 <sup>50</sup>
Kenya Mutheka Kaiguri Cherry, Grapefruit, Malt Chocolate, Bright		6 <sup>50</sup>
Cold Brew Nitro-infused on tap / Kyoto slow-drip		4 <sup>50</sup>

**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 <sup>50</sup>
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 <sup>50</sup>
Cappuccino		3 <sup>75</sup>
Latte	4	4 <sup>50</sup>
Mocha Ecuadorian Chocolate, Black Salt, Espresso, Milk	5	5 <sup>50</sup>
Onyx Delight Honey, Cinnamon, Vanilla, Espresso, Milk	5	5 <sup>50</sup>
Masala Chai Black Tea, Spices, Milk	4 <sup>50</sup>	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 <sup>50</sup>

**ADVENTURE**

Lavender Oat Latte Lavender, Coconut Flake, Espresso, Oat Milk	6	6 <sup>50</sup>
Tropic Like It's Hot Cold Brew, Pineapple, Bitters, Tajin		5
Mascarpwined (ma-skär-po-nd) Cold Brew, Passionfruit, Mascarpone, Allspice		6
Red & One StepFamily One & One with Beetroot Cortado		5 <sup>50</sup>
Onyx Delight Affogato Onyx Delight Oat Ice Cream, Monarch Espresso		5

**OPTIONS**

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

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



BENTONVILLE ARK  
**LATE SUMMER 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

### SOFT OPEN HOURS

Wednesday-Saturday

6:30am-1:30pm

### 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](mailto: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](mailto: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](mailto: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](mailto: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](mailto:megan@onyxcoffeelab.com)

**Comments, Questions, etc.**

[info@onyxcoffeelab.com](mailto:info@onyxcoffeelab.com)