



SPRINGDALE ARK
EARLY FALL 2018

BLACK

FILTER

| | | |
|--|-----------------|-----------------|
| Southern Weather (<i>House Blend</i>) Milk Chocolate, Candied Walnut, Plum, Juicy | 2 ⁵⁰ | 3 |
| Guatemala Finca Isnul Washed Kaffir Lime, Pecan, Flan, Buttery | | 5 |
| Ethiopia Bensa Shantawene Washed Peach, Cream Soda, Kiwi, Silky Honey | | 6 |
| Ethiopia Bensa Shantawene Natural Strawberry, Honey, Floral, Sweet Cream | | 6 ⁵⁰ |
| Kenya Gachatha OT-18 White Grape, Sugar Cane, Tamarind, Peach | | 6 |
| Cold Brew Nitro-infused on tap / Kyoto slow-drip | | 4 |

ESPRESSO

| | | |
|---|--|---|
| Monarch Dark Chocolate, Molasses, Dried Berries, Red Wine | | 3 |
| Geometry Blueberry, Sweet Lemon, Black Tea, Honey, Silky | | 3 |
| Kenya Gichathaini Peaberry Pomegranate, Panela, Nectarine, Sweet Tea | | 4 |
| Decaf Colombia Medellín Apple, Chocolate, Sweet Cream, Pecan | | 3 |

TEA

| | | |
|---|--|---|
| Loose Leaf Tea Mao Jian (Green) / Golden Monkey (Black) / Earl Grey (Black) / Blissful Night (Herbal) | | 4 |
| Kombucha By Moniker Ferments | | 4 |

TOAST & FARE

| | | |
|--|--|-----------------|
| Bacon & Egg* Bacon Jam, Soft Egg, Pepper Relish, Arugula | | 7 |
| Avocado & Prosciutto Pickled Onion, Cracked Pepper. Add Egg* 2.00 | | 6 |
| Ricotta & Jam Ricotta, Seasonal Jam, Lemon Zest | | 6 ⁵⁰ |
| Breakfast Sandwich Bacon, Egg, Cheddar, English Muffin | | 4 ⁵⁰ |

WHITE

COMFORT

| | | |
|---|-----------------|-----------------|
| Cortado | | 3 ²⁵ |
| Cappuccino | | 3 ⁵⁰ |
| Latte | 4 | 4 ⁵⁰ |
| Mocha Ecuadorian Chocolate, Black Salt, Espresso, Milk | 4 ⁵⁰ | 5 |
| Onyx Delight Honey, Cinnamon, Vanilla, Espresso, Milk | 4 ⁵⁰ | 5 |
| Masala Chai Black Tea, Spices, Milk | 4 | 4 ⁵⁰ |
| Coffee Phosphate Soda, Vanilla, Acid Phosphate, Cream, Espresso, Orange | | 6 ⁵⁰ |
| Truffle Ice Cream, Dark Chocolate, Coffee | | 5 |
| Raw Smoothie Blueberry, Banana, Apple, Spinach | | 5 ⁵⁰ |

ADVENTURE

| | | |
|---|-----------------|-----------------|
| Harvest Oat Latte Butternut, Pumpkin, Spice, Espresso, Oat Milk | 5 ⁵⁰ | 6 |
| S'mores Gibraltar Marshmallow, Chocolate, Graham, Espresso, Milk | | 5 ⁵⁰ |
| Matcha Lassi Matcha, Cardamom, Vanilla, Yogurt | | 6 |
| Peaberry One & One Cappuccino, Espresso, Shortbread Cookie | | 7 |
| Fall Cider Apple Cider, Dehydrated Cinnamon Sugar Pear | | 5 |

OPTIONS

| | | |
|---|--|-----|
| Dairy-Free Milks Oat, Coconut, Almond | | 1 |
| Local Organic Syrups Vanilla Bean, Toasted Caramel, Lavender | | .75 |
| Matcha Substitute Espresso with Matcha | | 1 |

all prices include tax

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



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MENU NOTES

As you breeze down the leaf-covered sidewalk toward the doors of Onyx, your mind begins to reminisce on toasted marshmallows, apple cider, and pumpkin spiced everything. You open the door and the smell of new coffees on the pourover bar welcomes you. You realize that it's fall - it's finally Arkansas' best season. The friendly professional behind the counter tells you that this signature menu follows suit. We haven't reinvented much on this menu over the past couple of years. The flavors of the Barista Specials are just too good to give up! The Harvest Latte is here and it's improved with oat milk. It has pumpkin, butternut squash, and cinnamon perfectly combined with espresso and oat milk. The classic, one and only, S'more Gibraltar is back... ya know, the small chocolate cortado, dipped in chocolate and graham dust, served with a smoking marshmallow. We require this one to be enjoyed in-house - it's too pretty not to. The Matcha Lassi brings bright flavors of matcha, yogurt and cardamom for a refreshing but fancy midday drink. Apple cider, my evening beverage obsession, is topped with a pear slice coated in cinnamon and sugar. Finally, our local customers exclusively get to enjoy the beautiful Cerro Azul Gesha coffee as single shot of espresso and a cappuccino in the One & One. This Fall Menu is Onyx's commitment to making delicious things for our favorite people during the greatest season. Cookies are also involved. Enjoy! -Dylan

SOURCING NOTES

September is here and with it comes cooler temperatures, comforting Fall flavors, and most of all, coffee. Fresh harvests from Guatemala, Colombia, Honduras, El Salvador, Ethiopia, and Kenya are arriving! I explored and sourced coffee from all these areas this year and I'm extremely excited to show you the fruits of our labor. At the heart of Onyx, we are all about this moment in time- relationships that turn into incredible coffees that cup at the highest level. I truly hope you enjoy all the micro-lots we release over the next few months. Keep up with us as we will be offering new coffees every 2-3 weeks for the next 4 months. Join our sensory adventure as we taste the world, one cup at a time. -Jon

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

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comments, questions, etc.
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