



BLACK

FILTER

Southern Weather <i>(House Blend)</i> Milk Chocolate, Candied Walnut, Plum, Juicy	2 ⁵⁰	3
Colombia La Palma Estate Varietals Rotating Coffee Offering		10
Peru Ronato Moreto Córdoba Honey, Dates, Dark Chocolate, Tangerine		5 ⁵⁰
Colombia Nariño Friends Cherry, Plum, Honey, Hazelnut, Flower Tea		4 ⁵⁰
Kenya Gichathaini OT-18 Black Currant, Grapefruit, Assam, Brown Sugar		6
Cold Brew Nitro-infused on tap / Kyoto slow-drip		4 ⁵⁰

ESPRESSO

Monarch Dark Chocolate, Molasses, Dried Berries, Red Wine		3
Geometry Blueberry, Sweet Lemon, Black Tea, Honey, Silky		3
Colombia Cerro Azul Natural Gesha Mango, Dried Cherry, Floral, Raw Honey		3
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
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		6 ⁵⁰
Onyx Shake Coconut Sorbet, Chocolate, Coffee		7
Raw Smoothie Blueberry, Banana, Apple, Spinach		5 ⁵⁰

ADVENTURE

Lavender Coconut Latte Lavender, Coconut Flake, Espresso, Coconut Milk	6	6 ⁵⁰
S'mores Gibraltar Marshmallow, Chocolate, Graham, Espresso, Milk		5 ⁵⁰
Matcha Lassi Matcha, Cardamom, Pistachio, Vanilla, Yogurt		6
Cascara Dark & Stormy Cascara, Ginger, Lime		5
Thai Iced Coffee Nitro Cold Brew, Condensed Milk, Almond, Cardamom, Cinnamon		6
Cerro Azul One & One Cerro Azul Natural Gesha Espresso & Cappuccino		8

OPTIONS

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

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



BENTONVILLE ARK
EARLY SPRING 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

OPENING SOON - 101 E WALNUT ST ROGERS, AR

DRY STORAGE

Dry Storage is an open space within The 1907, outfitted for hospitality, creativity, and 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. The space will be available for booking private/public events as well.

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 will expand 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.

CONTACT: dylan@onyxcoffeelab.com

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