



BLACK

FILTER

Southern Weather (<i>House Blend</i>) Milk Chocolate, Candied Walnut, Plum, Juicy	2 ⁵⁰	3
Family Fresh Berries, Early Grey, Sweet Cream, Dark Chocolate		5
Krampus Burnt Sugar, Black Currant, Cinnamon, Dark Chocolate		5
Ethiopia Bensa Bombe Natural Raspberry, Lavender, Milk Chocolate, Kiwi, Assam		5 ⁵⁰
Colombia La Palma Faustino Reyes Mango, Sweet Cream, Strawberry Jam, Punchy		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
Krampus Burnt Sugar, Black Currant, Cinnamon, Dark Chocolate		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

Harvest Oat Latte Butternut, Pumpkin, Spice, Espresso, Oat Milk	6	6 ⁵⁰
Canary Turmeric, White Chocolate, Milk, Black Salt		6
Hottest Chocolate Drinking Chocolate, Milk, Jalapeno, Marshmallow		5
Onyx Nog Egg Nog, Espresso or Matcha		6
Winter Cider Apple Cider, Bone Broth, Rosemary	4 ⁵⁰	5
Krampus One & One Charcoal Cappuccino, Krampus Espresso, Licorice		6

OPTIONS

Dairy-Free Milks Oat, Coconut, Almond		1
Flavor Flav Vanilla Bean, Toasted Caramel, Harvest, Sub Matcha		1
Egg Nog Substitute Egg Nog in any milk-based drink		3

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



BENTONVILLE ARK
EARLY WINTER 2018
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!

MENU NOTES

Happy Holidays! Welcome to a menu we're very excited about! It's admittedly one of the weirder ones we've devised. The concept of this menu came together by taking drinks that are delicious and winter-y and then throwing an umami or earthy flavor into them. So, there are drinks like white and dark hot chocolate, cider, egg nog, and cappuccinos – pretty standard stuff. In the description, though, you'll see ingredients like turmeric, activated charcoal, bone broth, and jalapeno. I promise it's all delicious. There's something interesting in the way our palate enjoys a little bit of everything when balanced. I don't even have a recommendation for one thing over another. This is really a great time to grab the family and taste through a menu together. That's what the holidays are for anyway! -Dylan

SOURCING NOTES

It's winter! While we think of snow, holidays and school closings, coffee farmers in East Africa are beginning their harvest. We are coming to the end of our selections from Ethiopia & Kenya for 2018 and planning trips to buy fresh crops. Luckily, Colombia comes through right at this time with their fly crop (2nd harvest). We contracted twelve spectacular new micro-lots from the Nariño, in Colombia. These sweet floral coffees will release from December to March. We are also excited to showcase the experimental Lactic Acid processed coffee from the famed La Palma Y El Tucan. Check our website for more information on this incredible new style of coffee production. This is looking to be a great year of sourcing coffees so make sure to follow us on social media as we begin a new year of travel and adventure. - 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

Store Manager

Megan Steed

megan@onyxcoffeelab.com

Comments, Questions, etc.

info@onyxcoffeelab.com