



FAYETTEVILLE ARK

**EARLY FALL 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>
El Salvador Finca Santa Rosa Honey Rose, Raspberry Tea, Dates, Jam		6 <sup>50</sup>
Cold Brew Nitro-infused on tap / Kyoto slow-drip / Float for \$2		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 & FARE**

Avocado Toast Pickled Onion, Pepper. Add Prosciutto or Egg* 1.50		5
Cream Cheese Toast Cracked Pepper, Salt		4
Quiche Assorted Vegetables		4
Breakfast Sandwich Bacon, Egg, Cheddar, English Muffin		5

**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
Truffle Ice Cream, Dark Chocolate, Coffee		5 <sup>50</sup>
Raw Smoothie Blueberry, Banana, Apple, Spinach		5 <sup>50</sup>

**ADVENTURE**

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

**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*



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○ N Y X H Q



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 hospitality 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**

Jeremy Smith  
 Store Manager

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comments, questions, etc.  
[info@onyxcoffeelab.com](mailto:info@onyxcoffeelab.com)