FLOAT TRIP

WATERMELON MOJITO KOMBUCHA

# THAI ICED COFFEE

NITRO COLD BREW, SWEETENED CONDENSED MILK CARDAMOM, CINNAMON, ALMOND • 6

# SUMMER PEACH SHAKE

PEACH, EARL GREY TEA, OAT SORBET FREEZE DRIED PEACH • 7

ELEVATION: 1600 METERS

COLOMBIA LOMAVERDE CHIROSO • 5.5
CARAMEL, GREEN APPLE, TANGERINE, SILKY

APPROACHABLE YET COMPLEX, THIS VARIETY IS FOUND ONLY WITHIN THE ANTIOQUIA REGION OF COLOMBIA. OUR FRIEND PEDRO ECHEVARRIÁ GROWS THIS COFFEE ON HIS FARM LOMAVERDE, CONTINUING A DECADE-LONG PARTNERSHIP BETWEEN ONYX AND PERGAMINO COFFEE.

ETHIOPIA GORE DAKO WASHED

LEMON TART, LAVENDER, BROWN SUGAR, PEACH • 6/6.5

HOUSE BREWED COFFEE SOUTH

CAPPUCCINO/CORTADO GEOMETRY ESPRESSO, LOCAL A2 NON-HOMOGENIZED DAIRY • 4

LATTE MONARCH ESPRESSO, LOCAL A2 NON-HOMOGENIZED DAIRY • 4.5/5

SALT MOCHA HOUSE MADE CHOCOLATE, BLACK SALT, ESPRESSO, MILK • 5/5.5

ONYX DELIGHT HONEY, CINNAMON, VANILLA, ESPRESSO, MILK • 5.5/6

BROWNED BUTTER, CARAMEL, SEA SALT, ESPRESSO, OAT MILK • 5.5/6

FOMO COCONUT FOAM, COCOA POWDER, VANILLA, ESPRESSO • 6.5

LOOSE LEAF TEA

ASK YOUR BARISTA ABOUT CURRENT OFFERINGS • 4.25 ABOVE BEVERAGES AVAILABLE ICED

ORGANIC RAW SMOOTHIE BLUEBERRY, BANANA, APPLE, SPINACH • 6 CASCARA KOMBUCHA

HOUSE MADE CASCARA KOMBUCHA • 6

COFFEE PHOSPHATE ESPRESSO, VANILLA, ORANGE OIL, SODA WATER CREAM, ACID PHOSPHATE • 7

ONYX DELIGHT, VANILLA, CARAMEL

BROWNED BUTTER, CARAMEL • 1 **ALTERNATIVE MILK:** OAT, ALMOND • 1 EXTRA SHOT • 1

ALL BREADS, PASTRIES, JAMS, FERMENTS, CHOCOLATES AND FARE MADE FRESH DAILY AT OUR BAKERY IN ROGERS, ARKANSAS.

HOMEMADE BAGUETTE, TURKEY, BACON, TOMATO JAM CHEDDAR, AVOCADO, ARUGULA • 9.5 CHARRED PIMENTO SANDWICH SOURDOUGH, JULIE'S PIMENTO CHEESE, TOMATO JAM • 8.5

**ALMOND CROISSANT • 5** 

CHOCOLATE CHIP COOKIE • 3 STRAWBERRY RHUBARB POSH TART • 5

SUN DRIED TOMATO, SPINACH, FETA IN ROSEMARY INFUSED CUSTARD . 6.5

**BLUEBERRY LEMON MUFFIN • 4 GLUTEN FREE CHOCOLATE MUFFIN • 4** 

**SEASONAL • MKT** 

ETHIOPIA GORE DAKO WASHED • 6.5
LEMON TART, LAVENDER, BROWN SUGAR, PEACH

JUAN PENA IS KNOWN FOR HIS SKILL IN PROCESSING, AND THIS COFFEE FROM HACIENDA LA PAPAYA IS NO DIFFERENT. WHOLE COFFEE CHERRIES ARE FERMENTED IN ECUADORIAN RUM BARRELS, CREATING A UNIQUE ANAEROBIC ENVIRONMENT. THIS COFFEE IS FOR FRUIT-FORWARD LOVERS.

PROCESS: WASHED

ROTATING BARISTA'S CHOICE • 7

HAIL FELLOW WELL MET!

CHAI OR MATCHA LATTE CHOOSE FROM CHAI OR MATCHA TEA FOLDED INTO STEAMED MILK • 5/5.5

NITRO COLD BREW 24 HOUR LOW ph EXTRACTION FORCE NITROGENATED • 4.5

OAT MILK SHAKE WITH HOUSE MADE CHOCOLATE SAUCE, TERROIR CHOCOLATE SHARDS, ROASTED COCAO NIBS, COLD BREW • 7.5

TERROIR HAT TRICK

IMPOSSIBLE KOLACH VEGAN "CHEESE & LOUKANIKO" SAUSAGE KOLACHE • 5

AVOCADO SOURDOUGH AVOCADO, ARUGULA, PICKLED ONION, CHILI OIL LEMON VINAIGRETTE ADD EGG • 2 / ADD PROSCIUTTO • 1

FRESH CLUB BAGUETTE

BREAKFAST SANDWICH CROISSANT ROLL, EGG, BACON, ARUGULA, PICKLED ONION CHEESE, LEMON VINAIGRETTE • 6.5

QUICHE HAM, SPINACH, SWISS, CHIVE IN TARRAGON INFUSED CUSTARD • 6.5

HAM & CHEESE CROISSANT • 5 **CHOCOLATE CROISSANT • 5** 

MACARON • 3

PEACH OAT LATTE

ESPRESSO, OAT MILK, PEACH SYRUP, FREEZE DRIED PEACH • 6/6.5 WATERMELON, MOJITO MINT CASCARA KOMBUCHA (NON-ALCOHOLIC) • 7

VARIETY: LANDRACE ECUADOR TYPICA OAK BARREL ANAEROBIC • 10
RASPBERRY, WINEY, PASSION FRUIT, HEAVY PROCESS: ANAEROBIC, RUM BARREL NATURAL VARIETY: WASHED

ELEVATION: 2000 METERS

**BANANA BREAD • 3** 

PRICING AND SCHEDULING.

HAVE YOUR NEXT PARTY OR EVENT IN OUR HOME! CATERING OR CAFE AND VENUES AVAILABLE. EMAIL EVENTS@ONYXCOFFEELAB.COM FOR DETAILS, 4% WILL BE CHARGED ON ALL CREDIT CARD PURCHASES AND MATCHED BY ONYX TO PROVIDE HEALTH, EYE AND DENTAL TO OUR SERVICE STAFF.