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S E A S O N A L

P O U R O V E R

SEVEN LEVELS OF CANDY CANE FOREST



JOURNEY THROUGH THE CANDY CANE FOREST
WITH WHITE CHOCOLATE, PINE, PEPPERMINT,
AND A MARSHMALLOW; TRY IT AS A MATCHA OR MOCHA • 6.5/7

MAIL ROOM DRIP



BUTTERSCOTCH BOURBON COLD FOAM LAYERED OVER
SMOKED SOUTHERN WEATHER DRIP WITH MAPLE SYRUP • 7

ANGRY ELF FLAT WHITE



KRAMPUS ESPRESSO WITH ACTIVATED CHARCOAL,
TOASTED CARAMEL, HOT HONEY & ORANGE ZEST • 5.5

COTTON HEADED NINNY MUGGINS



HOLIDAY PUNCH WITH CRANBERRY GINGER SODA OVER
A SCOOP OF OAT SORBET & TORCHED ROSEMARY • 6.5

BUDDY'S BREAKFAST



BUDDY THE ELF'S IDEAL BREAKFAST WITH THE 4 MAIN
FOOD GROUPS: CANDY, COOKIES, OAT ICE CREAM, & SYRUP,
ADD A SPLASH OF COFFEE AND CALL IT BALANCED • 8.25

KRAMPUS

BRULEED GRAPEFRUIT, CHOCOLATE
CAKE, BAKING SPICE, VISCOUS • 7

FRAMILY

MILK CHOCOLATE, GRILLED PEACH,
EARL GREY, BERRIES • 7

GUATEMALA EL SOCORRO GESHA
JASMINE, HONEYCOMB,
ORANGE, JUICY • 14

S E A S O N A L
E S P R E S S O

KRAMPUS

BRULEED GRAPEFRUIT, CHOCOLATE
CAKE, BAKING SPICE, VISCOUS • 4

C L A S S I C S

HOUSE COFFEE

SOUTHERN WEATHER OR DECAF • 3.75/4.25
DAILY ADVENT OFFERING + 1

LATTE

MONARCH ESPRESSO,
MILK • 6/6.25

ONYX DELIGHT

HONEY, CINNAMON, VANILLA,
ESPRESSO, MILK • 6.25/6.75

FOMO

COCONUT FOAM, HEAVY CREAM,
VANILLA, ESPRESSO, COCOA • 6.75

ONYX GOCHUGARU CHAI LATTE

BLACK TEA, WARM BAKING SPICE,
LIGHT GOCHU PEPPER,
IN MILK • 5.75/6.25

SIPPING CHOCOLATE FLIGHT

FOUR - SINGLE ORIGIN SIPPING
CHOCOLATES 4OZ EACH • 12
(ONLY AVAILABLE FOR HERE)

FLAT WHITE
/ CORTADO

GEOMETRY ESPRESSO, MILK • 4.75

SALT MOCHA

HOUSE MADE CHOCOLATE,
BLACK SALT, ESPRESSO, MILK • 6.25/6.75

HAIL FELLOW WELL MET

BROWNED BUTTER, CARAMEL,
SEA SALT, ESPRESSO, OAT MILK • 6.75/7.25

ONYX MATCHA LATTE

LIGHTLY SWEETENED WITH
CHICORY ROOT, IN MILK • 6.25/6.75

ONYX GOLDEN MILK LATTE

TURMERIC, GINGER, BLACK PEPPER,
LIGHTLY SWEETENED, IN MILK • 5.75/6.25

FULL LEAF TEA

EARL GREY / ONYX TEALIGHT /
LAVENDER CHAMOMILE ROOIBOS
GENMAICHA GREEN TEA • 4.75

ASK ABOUT EXTENDED OFFERINGS



C H I L L E D

NITRO COLD BREW

24 HOUR LOW PH EXTRACTION
FORCE NITROGENATED • 5.25

ORGANIC RAW SMOOTHIE

BLUEBERRY, BANANA, APPLE, SPINACH • 7.5

TERROIR HAT TRICK

OAT MILK SHAKE W/ CHOCOLATE SAUCE,
CHOCOLATE SHAVINGS, CACAO NIBS,
COLD BREW • 8.25

ONYX ORGANIC ICED GREEN TEA

JASMINE, SPEARMINT,
BROWN SUGAR, COOLING, FLORAL • 4.5

CASCARA KOMBUCHA

COSTA RICAN
CASCARA • 6.75

ONYX ACTIVE TEA

ICED BLACK & GREEN TEA BLEND
WITH NOTES OF GINGER, YUZU,
& ORANGE • 4.5

AFFOGATO

ESPRESSO OVER YOUR CHOICE OF
SOFT SERVE OR OAT SORBET,
SERVED IN AN EDIBLE CUP • 7.5
ADD CHOCOLATE OR CARAMEL DRIZZLE + .5

M O D I F I E R S

HOMEMADE SYRUPS • 1

PEPPERMINT PINE
BUTTERSCOTCH
CRANBERRY GINGER
BROWN BUTTER

ONYX DELIGHT
VANILLA
CARAMEL
CHOCOLATE

ALT MILK • 1

OAT
ALMOND

REUSABLE

GAEASTAR CUP
CRAFTED FROM
JUST CLAY,
WATER & SALT • 1.5



S O M ' S W E E T

SWEET POTATO
CASSEROLE CROISSANT

THE CLASSIC SWEET POTATO CASSEROLE
YOU KNOW AND LOVE WRAPPED IN OUR
FAMOUS ALL-BUTTER CROISSANT • 6.25

PECAN PIE CROISSANT

A SOUTHERN FAVORITE WITH MOLASSES
AND TOASTED PECANS • 6.25

LARGE BAKERY COOKIES • 8

• PEPPERMINT MOCHA
• MATCHA CRANBERRY
• CARAMEL CHOCOLATE CHUNK
• PISTACHIO LAVA

SWEET ROLLS • 6.5

• CRANBERRY • CLASSIC CINNAMON
• TOASTED COCONUT • ORANGE
BUTTERSCOTCH

SEE PASTRY CASE FOR STAPLE OFFERINGS

A L L D A Y

NOT A BURGER

BRAISED SHORTRIB, WHITE CHEDDAR,
PICKLES, TOMATO JAM, BACON, LETTUCE,
EVERYTHING BUN • 15

AVOCADO TOAST*

PICKLED ONION, JAMMY EGGS, RADISH,
SOURDOUGH, CHILI CRUNCH • 15

CURRIED CHICKEN SANDWICH

PECANS, HERB SALAD, CANDIED
JALAPENO, EVERYTHING MILK BUN • 14

HOLIDAY HOT BROWN

CORNBREAD STUFFING, BUTCHER
BLOCK TURKEY, THICK BACON,
WHITE CHEDDAR DIJON • 14.5
ADD SUNNY SIDE UP EGG* + 3

BIRRIA RAMEN*

SHORT RIB, JAMMY EGG, CHULPE,
LIME, CILANTRO • 15

ONYX CLUB

SMOKED TURKEY, PROVOLONE, BACON,
YUM YUM SAUCE, HOT PRESSED
EVERYTHING MILK BUN • 13

GRIDDLE CHEESE

3 CHEESE, PARMESAN CRUSTED
SOURDOUGH, STONE GROUND DIJON,
PICKLE PLATE • 10.5
ADD BACON + 3

B R E A K F A S T
A V A I L A B L E T I L 2

ONYX SIMPLE*

CREAMED EGGS, BACON, PRESERVED CHERRY
TOMATOES, AVOCADO, SOURDOUGH • 16

BREAKFAST SAMMY

CHOPPED EGG, BACON, YUM YUM SAUCE,
WHITE CHEDDAR, PRESSED EVERYTHING
MILK BUN • 10.5

FRENCH TOAST CRUNCH

NUTELLA, STRAWBERRY, SWEETENED
CONDENSED MILK, PUFFED RICE • 12.5
ADD SOFT SERVE + 3

GIANT CATHEAD BISCUIT
SANDWICH

LOCAL BERKSHIRE HAM, EGG CUSTARD, WHITE
CHEDDAR, TOMATO JAM, FLAKE SALT • 14

YOGURT BOWL

FRESH FRUIT, HONEY, GRANOLA • 11

CHOCOLATE CHERRY
SOURDOUGH

CULTURED BUTTER • 8



S A L A D

CURRIED CHICKEN SALAD

PECANS, CANDIED JALAPENOS,
GARDEN GREENS • 14

GREEN GODDESS SALAD

BUTTER LETTUCE, FURIKAKE, TAMARIND
GLAZED CHICKEN BREAST • 17

ADD TO ANYTHING - SOFT EGG*
BACON, OR AVOCADO • 3

*ITEMS MARKED WITH AN ASTERISK * MAY BE
SERVED RAW OR UNDERCOOKED; CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

CHECK OUT THE



ICE CREAM MENU

Springdale

*RAW EGGS OR MEAT

4
CHOOSE
↑ ↑
SAUCE
+\$1



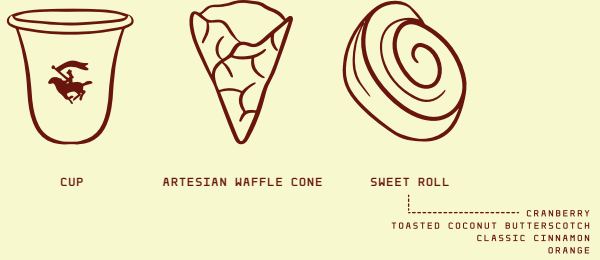
3
CHOOSE
↑ ↑
MIX-INS
+\$1



2
CHOOSE
↑ ↑
FLAVOR



1
CHOOSE
↑ ↑
VESSEL



SOFT SERVE

21+ MENU

o n y x

SPECIALTY COCKTAILS

HARVEST SANGRIA
RED WINE, CRANBERRY, CHAI,
BROWN SUGAR, GINGER • 12

**EARLY GREY
HOT TODDY**
BOURBON, COGNAC, EARLY GREY,
HONEY, LEMON; *SERVED HOT* • 12

FIRESIDE MULE
VODKA, LIME, ONYX DELIGHT,
GINGER BEER • 12

CLASSIC COCKTAILS

MIMOSA
PROSECCO, ORANGE • 10

APEROL SPRITZ
PROSECCO, APEROL, ORANGE • 12

BLOODY MARY
VODKA, FILTHY BLOODY MARY,
PICKLED ACCOUTREMENTS • 12

ESPRESSO MARTINI
VODKA, COFFEE LIQUEUR, FRESH
ESPRESSO, ONYX DELIGHT • 12

WINE BY THE BOTTLE

RAISINS BEAUJOLAIS • 32
BROC LOVE RED BLEND • 30
DOMAINE BOUSQUET PINOT NOIR • 26
LA SPINETTA ROSE • 24
FIELD RECORDING PET NAT ROSE • 32
SLO JAMS SAUVIGNON BLANC • 30
ERCOLE MOSCATO • 25
GULP ORANGE • 28

BEER

LAGER
FOSSIL COVE 120Z • 8

IPA #3
FOSSIL COVE 120Z • 8

**DAFFODIL |
FROSTED LEMONADE SOUR**
GREENHOUSE ALEWORKS 120Z • 8

MONSTERA | HAZY PALE ALE
GREENHOUSE ALEWORKS 120Z • 8

MARIGOLD | BLONDE ALE
GREENHOUSE ALEWORKS 120Z • 8

WINE BY THE GLASS

SPARKLING

PROSECCO ON TAP • 10
ITALY

ERCOLE PET NAT ROSE • 14/30
ITALY: 60% CHARDONNAY, 40% PINOT NOIR

WHITE

TRIZANNE SAUVIGNON BLANC • 14/30
SOUTH AFRICA

NO ES PITUKO CHARDONNAY • 13/25
CHILE

ORANGE/ROSE

DOMO ARIGATO SKIN CONTACT • 13/28
CENTRAL COAST, CALI; 100% PINOT GRIGIO

SEND NUDES ROSE • 13/28
SONOMA COUNTY, CALI; 100% PINOT NOIR

RED

CASTORANI CADETTO • 10/23
ITALY: 100% MONTEPULCIANO

LA POSTA TINTO RED BLEND • 12/26
ARGENTINA: 60% MALBEC, 20% BONDARA, 20% SYRAH



HAPPY HOUR

W, TH, FR 3-7PM:

HALF OFF ALL SPECIALS + \$9 ESPRESSO MARTINI

SAT, SUN 7AM-2PM:

HALF OFF ALL BEER, WINE, & MIMOSA