

# EQUATOR

## COFFEES & TEAS™

### ESPRESSO

	10oz	16oz
Espresso	3.25	
Seasonal Espresso	Mrkt	
Macchiato	3.50	
Cortado	3.50	
Cappuccino	3.75	
Americano	3.25	3.25
Latte	4.00	4.50
Mocha	5.00	5.50
Scratch Caramel Latte	5.00	5.50
Housemade Vanilla Latte	5.00	5.50

### HOT DRINKS

		4.00	4.75
Hot Chocolate	3.00		
Housemade Vanilla Steamer	3.00	4.00	4.75
Babyccino	1.50		

### SHAKERATO

	8oz
shaken w/ cream	
Classic	4.00
Scratch Caramel	4.25
Chocolate	4.25
Matcha	4.50

WE USE ORGANIC MILK

OAT, ALMOND AND CASHEW ADDITIONAL CHARGE

### COFFEE

	8oz	10oz	16oz
Batch Brew		2.50	3.00
Café au Lait		2.75	3.25
Pour Over		Mrkt	Mrkt
Cold Brew			4.00

### TEA

	8oz	10oz	16oz
Chai Latte		4.50	5.00
Rooibos Chai Latte		4.50	5.00
Matcha Latte		5.00	5.50
Iced Tea (Black, Herbal)			3.25
Iced Matcha			4.00

### LOOSE LEAF TEA

		3.50
Black: Yunnan Black, Earl Grey		
Oolong: Tieguanyin Oolong		
Green: Dragon Well, Jasmine Silver Tip		
White: White Peony		
Herbal: Chamomile, Peppermint, Rooibos		
Decaf: Spring Green Decaf		
Coffee Fruit: La Mula Cascara		

### SODA

	16oz
Sour Cherry Rooibos Soda	4.50
Ginger Lemon Mint Soda	4.50

## BEER & WINE

### DRAFT BEER

	12oz
Berryessa Brewing, Winters, CA	6.50
The House IPA	
Free Kitten Lager	

### BEER CANS

	12oz
Sufferfest Brewing, SF, CA	5.00
<i>Gluten free</i>	
Taper IPA	
Flyby Pilsner	
Shakeout Blonde	
Magnolia Brewing, SF, CA	5.00
Proving Ground IPA	
Kalifornia Kolsch	

### WINE ON TAP

	5oz	9oz	25.5oz
Chardonnay	7.00	12.00	31.00
Saint Francis, Sonoma County			
Cabernet	8.00	14.00	35.00
Liberty School, Paso Robles			

### WINE CANS

	12oz
Underwood, Oregon	9.00
Pinot Gris	
Rose	
Pinot Noir	
Bubbles	

HAPPY HOUR 4-6PM \$2 OFF ALL BEER & WINE



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## COFFEES & TEAS™

### BREAKFAST SANDWICHES

<b>Veggie Frittata</b>	7.00
with cheese & spicy mayo	
Add Prosciutto	1.00
Sub Gluten-Free Bread	1.00

### QUICHE

With mixed greens

<b>Bacon &amp; Quiche</b>	8.00
<b>Seasonal Veggie Quiche</b>	8.00

### SALAD & BOARD

<b>Fried Chicken Salad</b>	10.00
Gluten free fried chicken, spicy slaw, butter lettuce	

<b>Farm Board</b>	12.00
Egg, roasted vegetables, hummus, avocado, Beehive cheddar, toast	

### HOUSEMADE WAFFLES

Gluten free

<b>Honey Butter</b>	8.00
<b>Fresh Blueberry</b>	9.00
with lemon crème fraiche	
<b>Strawberry &amp; Chocolate</b>	9.00
<b>Almond Butter &amp; Banana</b>	10.00
<b>Brie &amp; Avocado</b>	10.00
with tomatoes, chives, pepitas, & vinaigrette	
<b>Ham, Cheddar &amp; Parmesan</b>	10.00
<b>Fried Chicken &amp; Cheddar</b>	14.00
<b>Add Maple Syrup</b>	1.00

