

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

Hot Chocolate	3.00	4.00	4.75
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		2.75	3.25
Café au Lait		3.00	3.50
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

Black: Yunnan Black, Earl Grey			3.50
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

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

BEER & WINE

BEER CANS

Sufferfest Brewing, SF, CA	5.00
<i>Gluten free</i>	
Taper IPA	
Flyby Pilsner	
Shakeout Blonde	

Magnolia Brewing, SF, CA

Proving Ground IPA	5.00
Kalifornia Kolsch	

WINE CANS

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

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



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SANDWICHES

Gluten free bread +1.00

Breakfast Sandwich 7.00

Bell pepper frittata, avocado, parmesan, cheddar, spicy mayo

Add Prosciutto or Chorizo 1.00

Almond Butter & Jam 7.50

Banana, creme fraiche, lemon zest

Avocado & Cheddar* 8.50

Cherry tomatoes, pumpkin seeds, creme fraiche, mixed greens

Prosciutto & Mozzarella* 9.00

Sour cherry jam, mixed greens

Chorizo & Parmesan* 9.00

Cheddar, avocado, mixed greens

Fried Chicken* 10.00

Gluten-free fried chicken, cheddar cheese, butter lettuce, spicy mayo, slaw, creme fraiche

* = Served with choice of chips or greens

SALADS

Fried Chicken Salad 10.00

Gluten free fried chicken, spicy slaw, butter lettuce

Beets and Butternut 9.25

Roasted beets, butternut, goat cheese, pickled onion, walnuts, house dressing

Add roasted chicken 1.50

QUICHE

With mixed greens

Bacon & Quiche 8.00

Seasonal Veggie Quiche 8.00

ICE CREAM

Affogato 5.50

Cold Brew Float 6.00

