



# Coffeebar

## EATS

KITCHEN  
HOURS  
7AM - 3PM

## BREAKFAST

**BREAKFAST BURRITO/BOWL (VEG)** \_\_\_\_\_ **\$8.95**

Scrambled eggs, Sand Hill Dairy mozzarella, sweet potato hash, baby kale, flour tortilla, & house-made sriracha aioli

**SAUSAGE** - Italian chicken sausage

**VEGGIE** - Black beans

**BREAKFAST PANINI** \_\_\_\_\_ **\$8.95**

Eggs, bacon, & provolone on house-made focaccia with avocado + **\$2.00** | gluten-free bread + **\$1.50**

**AVOCADO TOAST (V, VEG, DF)** \_\_\_\_\_ **\$7.50**

Avocado, lemon, olive oil, local pea shoots, & red pepper flakes on house-made sprouted wheat toast

with poached egg + **\$2.00** | bacon + **\$3.00** | GF Bread + **\$1.50**

## GRANOLA

**BOWL (GF, VEG)** \_\_\_\_\_ **\$5.50**

House-made organic granola & milk of choice

**PARFAIT (GF, VEG)** \_\_\_\_\_ **\$7.00**

House-made organic granola & yogurt

**HOT OATS (GF, DF, VEG, V)** \_\_\_\_\_ **\$5.00**

Chia seeds, goji berries, slivered almonds, & local honey collagen + **\$2.00** | peanut butter + **\$1.00** | banana + **\$0.50**

## LUNCH

**COFFEEBAR COBB SALAD (GF)** \_\_\_\_\_ **\$13.95**

Arugula, hard boiled egg, bacon, turkey, black beans, avocado, cherry tomatoes, spicy cheddar, & avocado vinaigrette

**WILD ROCKET QUINOA SALAD (V, DF, GF)** \_\_\_\_\_ **\$9.95**

Arugula, quinoa, slivered almonds, dried cherries, local pea shoots, basil, & honey balsamic

with chicken + **\$3.00** | bacon + **\$3.00**

**BUFFALO CAPRESE SANDWICH** \_\_\_\_\_ **\$9.95**

Mozzarella, cherry tomatoes, basil, & balsamic chile sauce on a baguette

with chicken + **\$3.00** | avocado + **\$2.00**

**TURKEY BACON AVOCADO SANDWICH** \_\_\_\_\_ **\$12.95**

With hot pepper bacon jam, cherry tomatoes, arugula, & spicy cheddar on a baguette OR gluten-free bread + **\$1.50**

**CHIVE RICOTTA TOAST (VEG)** \_\_\_\_\_ **\$6.95**

Chive ricotta, cherry tomatoes, local pea shoots, cucumbers, & honey balsamic on house-made sprouted wheat toast

with poached egg + **\$2.00** | bacon + **\$3.00**

**FARM FRUIT RICOTTA TOAST (VEG)** \_\_\_\_\_ **\$6.95**

Ricotta, seasonal fruit, almonds, honey, balsamic, & granola garnish on house-made sprouted wheat toast

**PALEO BOWL (GF, DF)** \_\_\_\_\_ **\$9.50**

Sweet potato hash, chicken, kale, avocado, & cherry tomatoes topped with garlic tahini sauce

with poached egg + **\$2.00** | bacon + **\$3.00**

**QUINOA BOWL (GF, V, VEG)** \_\_\_\_\_ **\$8.50**

Avocado, quinoa, poached egg, sweet potato hash, local pea shoots, & sunflower seeds

# EXTRAS

AVOCADO _____	\$2.00
ORGANIC POACHED EGG _____	\$2.00
MEAT _____	\$3.00
Organic chicken, Niman Ranch bacon, Italian chicken sausage	
GLUTEN-FREE BREAD _____	\$1.50

<b>DIETARY KEY</b>	V _____ VEGAN OPTION AVAILABLE
	VEG _____ VEGETARIAN OPTION AVAILABLE
	P _____ PALEO OPTION AVAILABLE
	DF _____ DAIRY FREE OPTION AVAILABLE
	GF _____ GLUTEN FREE INGREDIENTS

**COFFEEBAR** strives to connect the dots from farmer to guest by bringing high quality, sustainably sourced coffee, food, and wine to our guests. We are passionate, selfless hospitalians who believe that we are only as good as the next cup that we make.

All our coffee is hand roasted and vertically sourced every week at our Coffeebar Roastery. We are partnered with Sand Hill Dairy to provide fresh, local milk. We use seasonal and local or organic produce via our regional food hubs and vendors. We bake our pastries and bread daily.

See our pastry cases for offerings.

## SUSTAINABLE PARTNERSHIPS

### BARE RANCH GERLACH, NV

Organic, Pasture-Raised Eggs

### SAND HILL DAIRY FALLON, NV

Fresh Milk & Cheese

### GREAT BASIN COMMUNITY FOOD CO-OP RENO, NV

Organic or Local Produce & Products

### NEW HARVEST FARM RENO, NV

Microgreens

### AL BEES SIERRA NEVADA HONEY RENO, NV

Honey

### DIESTEL FAMILY TURKEY RANCH SONORA, CA

Turkey

### NEIMAN RANCH USA

Bacon

### CENTRAL MILLING PETALUMA, CA

Organic Flour

LEARN MORE AT [COFFEEBAR.COM](http://COFFEEBAR.COM)



# Coffeebar

---

## DRINK MENU

### ESPRESSO & COFFEE

	1 x	2 x	
ESPRESSO _____	\$2.00	\$2.50	
AMERICANO _____	\$2.00	\$2.50	
ESPRESSO MACCHIATO _____	\$2.25	\$2.75	
GIBRALTAR _____	\$2.95	\$3.50	
	8 oz.	12 oz.	16 oz.
CAPPUCCINO _____	\$3.50	\$4.00	
LATTE _____	\$3.50	\$4.00	\$4.50
VANILLA LATTE _____	\$3.75	\$4.25	\$4.75
MOCHA _____	\$3.75	\$4.25	\$4.75
COFFEE _____	\$2.25	\$2.50	\$2.95
ICED COLD BREW _____			\$3.75
KETO COFFEE _____			\$5.00
HOT CHOCOLATE _____	\$2.50	\$3.00	\$3.50

### TEA LATTES & LOOSE LEAF

	8 oz.	12 oz.	16 oz.
CHAI LATTE house, coconut, rooibos	\$3.25	\$3.75	\$4.25
MATCHA LATTE _____	\$3.75	\$4.25	\$4.75
LAVENDER LATTE _____	\$3.25	\$3.75	\$4.25
GOLDEN TURMERIC LATTE _____	\$3.75	\$4.25	\$4.75
LOOSE LEAF TEA _____		\$3.50	\$4.00
ICED TEA _____			\$3.50
ADD ESPRESSO _____	1 x \$0.85	2 x \$1.00	

### OPTIONS

ADD FLAVOR _____	\$0.50
vanilla, chocolate, caramel, seasonal	
ADD ESPRESSO _____	1 x \$0.85   2 x \$1.00
ALT MILKS almond, oat, coconut, breve _____	\$0.75
REFILL coffee & iced tea _____	\$1.00

### BEER | WINE | SEASONAL

PROSECCO MIMOSA _____	\$9.00
BEER & WINE _____	ask us for options!
SEASONAL DRINKS _____	ask us for options!

### OTHER BEVERAGES

ORANGE JUICE 16oz. _____	\$4.25
PELLEGRINO WATER _____ 250 ml.	\$2.50   750 ml. \$3.95
PELLEGRINO SODA _____	\$2.50
KOMBUCHA _____	\$4.85
COCONUT WATER _____	\$3.50



Our coffee is hand roasted & vertically sourced weekly at our **COFFEEBAR ROASTERY**. We partner with **SAND HILL DAIRY** to provide fresh, local milk & also have many **NON-DAIRY ALTERNATIVES**. All drinks can be made **ICED**. Enjoy!

# Coffeebar

## TEA MENU



### BLACK TEA

**EARL GREY** - A classic, robust blend of organic black tea and natural oil of bergamot

**ENGLISH BREAKFAST** - A balanced and full-bodied blend of organic Indian Assam tea

**TROPIC THUNDER** - Lightning will strike your tastebuds with this refreshing whirlwind of black tea, hibiscus, and fruit flavors (try it iced!)

**HOUSE MASALA CHAI** - A rich and warming blend of black tea and spices, inspired by the traditional beverage of northern India

**COCONUT CHAI** - Sweet and spicy with the perfect balance of black tea, dried coconut, and classic chai spices

### GREEN & OOLONG

**JASMINE PEARLS** - A hand-rolled green tea with the delicate aroma of jasmine flowers

**DRAGONWELL GREEN** - China's most renowned green tea, it carries a sweet aroma with a rich, nut-like flavor profile

**MATCHA** - A traditional ceremonial-grade Japanese powdered green tea

**SENCHA** - Classic light and bright Chinese-grown green tea

**FORMOSA-STYLE OOLONG** - A delicate and floral jade oolong with smooth, light body

### MATE

**GREEN YERBA MATE** - An energizing South American herb high in antioxidants (contains caffeine)

### TISANES - HERBAL TEAS

**TAHOE SUNSHINE** - A sweet and fruity blend of honeybush, rooibos, lemongrass, lavender, and calendula petals (try it iced!)

**MOUNTAIN MORNINGS** - The perfect blend to relax and refresh: chamomile, rosehips, peppermint, dried cherry, lemongrass, lavender, and stevia

**ROOIBOS CHAI** - For when you need some spice without the caffeine, a blend of South African rooibos with cinnamon and natural spice oils (try it the traditional way with a dash of milk!)

**TURMERIC DECONGEST** - A balanced blend of warming spices such as tumeric root, cinnamon bark, and ginger root

**PEPPERMINT LEAVES | LAVENDER | GINGER ROOT**

### TEA LATTES

A Coffeebar specialty! We steep fresh tea concentrates and steam them with your milk of choice and a touch of agave for a creamy, satisfying treat for any time of day.

**MASALA CHAI | COCONUT CHAI | ROOIBOS CHAI  
LAVENDER | MATCHA**

DAVIDSON'S  
ORGANICS

*Organic Tea Blends from 3<sup>rd</sup> Generation Tea Growers*

**LEARN MORE AT COFFEEBAR.COM**