



Coffeabar

EATS

KITCHEN HOURS
7AM - 3PM

SAUSAGE BURRITO _____ \$9.50

organic eggs, italian sausage, kale, mozzarella & sweet potato hash in a tortilla with optional side of sriracha aioli
with avocado + \$2.00

VEGGIE BURRITO _____ \$9.50

organic eggs, kale, sweet potato hash, roasted red peppers, mozzarella & mushrooms in a tortilla with optional side of sriracha aioli
with avocado + \$2.00

BREAKFAST PANINI _____ \$9.50

organic eggs, bacon & provolone on house-made focaccia with avocado + \$2.00

AVOCADO TOAST (V, DF, GF) _____ \$8.95

avocado, lemon, red pepper flakes & olive oil on seeded toast OR gluten-free toast
with poached egg + \$2.00 | bacon + \$3.00

GRANOLA & YOGURT (GF) _____ \$8.95

house-made organic granola, organic yogurt & seasonal fruit

HOT OATS (GF, DF) _____ \$5.50

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

PALEO BOWL (GF, P, V, DF) _____ \$9.95

organic chicken, sweet potato hash, kale, avocado, roasted red peppers & garlic tahini sauce
with poached egg + \$2.00

AUTUMN QUINOA BOWL (V, DF, GF) _____ \$11.50

rainbow quinoa, spiced toasted chickpeas, pumpkin seeds, roasted cauliflower & butternut squash, tuscan kale, & pomegranate seeds drizzled with a turmeric-tahini dressing
with chicken + \$3.00 | bacon + \$3.00 | avocado + \$2.00

ARUGULA & FIG SALAD (GF) _____ \$11.95

Black Mission figs, bacon, feta, cranberries, toasted almonds with an orange maple dressing
with grilled bread + \$1.50

COUNTRY HAM BAGUETTE _____ \$12.00

Fra' Mani country ham, gruyere, Petaluma Creamery cultured butter & lettuce on a fresh baguette

ROASTED TOMATO SOUP

& GRILLED CHEESE PANINO _____ \$10.50

homemade tomato soup and a dunkable three-cheese grilled sandwich on fresh sourdough

SOUP ONLY (V, P, DF, GF) _____ \$4.95

with grilled bread + \$1.50

PANINO ONLY _____ \$5.95

with bacon + \$3.00 | avocado + \$2.00

PRESSED ITALIAN STALLION _____ \$8.95

sliced italian sausage, roasted red peppers, tangy pepperoncini, melted provolone with tarragon mustard and garlic aioli on house-made focaccia

EXTRAS

AVOCADO	\$2.00
POACHED EGG	\$2.00
BACON	\$3.00
CHICKEN	\$3.00
SRIRACHA AIOLI	\$0.50

DIETARY KEY

V _____ VEGAN OPTION AVAILABLE
P _____ PALEO
DF _____ DAIRY FREE
GF _____ GLUTEN FREE INGREDIENTS



COFFEEBAR was born in the granite of the High Sierras in Truckee, California in 2010.

We are a radically inclusive, community-focused café that serves up the fuel that propels you throughout the day. We are skiers, snowboarders, mountain climbers, coffee geeks, surfers, yogis, bikers, latte artists, and all-around adventure-seeking ass kickers who are focused on making positive change in our communities.

We strive 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.

VISIT US AT COFFEEBAR.COM

SUSTAINABLE PARTNERSHIPS

CENTRAL MILLING PETALUMA, CA

Organic Flour

THE MIDWIFE & THE BAKER MOUNTAIN VIEW, CA

Fresh Bread and Pastries

LLANO SECO CHICO, CA

Pastured Pork

MARY'S ORGANIC CHICKEN SAN JOAQUIN VALLEY, CA

Organic Chicken

ROCK ISLAND PETALUMA, CA

Locally-Owned
Independent Distributer

VERITABLE VEGETABLE SAN FRANCISCO, CA

Organic or
Local Produce

CLOVER SONOMA SONOMA, CA

Fresh Milk

JUDY'S FAMILY FARM PETALUMA, CA

Organic Eggs



Coffeebar

DRINK MENU

ALL OUR COFFEE IS HAND ROASTED AND VERTICALLY SOURCED EVERY WEEK AT OUR COFFEEBAR ROASTERY.

WE ARE PARTNERED WITH CLOVER SONOMA TO PROVIDE FRESH, LOCAL MILK. WE ALSO HAVE MANY NON-DAIRY ALTERNATIVES.

ALL DRINKS CAN BE MADE ICED.

ESPRESSO & CAFFÉ

	1x	2x
ESPRESSO _____	\$2.00	\$3.00
AMERICANO _____	\$2.00	\$3.00
ESPRESSO MACCHIATO _____	\$2.50	\$3.50
GIBRALTAR _____	\$2.75	\$3.75

	8 oz.	12 oz.	16 oz.
CAPPUCCINO _____	\$3.00	\$4.00	
LATTE _____	\$3.50	\$4.50	\$5.00
MOCHA _____	\$4.00	\$5.00	\$5.50
COFFEE _____	\$2.75	\$3.00	\$3.25
SINGLE ORIGIN POUR OVER _____	\$4-6		
ICED COLD BREW _____			\$4.00

CHAI & TEA DRINKS

CHAI LATTE house, coconut, rooibos _____	\$4.00	\$4.50
MATCHA LATTE _____	\$4.50	\$5.00
LAVENDER LATTE _____	\$4.00	\$4.50
LOOSE LEAF TEA _____	\$3.50	\$4.00
ICED TEA _____		\$3.50
ADD ESPRESSO _____		\$1.00

OPTIONS

ADD FLAVOR _____	\$0.50
vanilla, almond maple, chocolate, seasonal	
ADD ESPRESSO _____	\$1.00
REFILL COFFEE OR ICED TEA _____	\$1.00
ALT MILKS almond, oat (GF), breve _____	\$0.75

BEER | WINE | SEASONAL

RAMONA ORGANIC GRAPEFRUIT SPRITZ _____	\$7.00
BEER & WINE _____	ask us for options!
SEASONAL DRINKS _____	ask us for options!

OTHER BEVERAGES

ORANGE JUICE 16oz. _____	\$4.95
KOMBUCHA _____	\$5.50

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

SINGELL DARJEELING - Golden-tipped black tea with fragrant honey tones from the Singell Estate in Darjeeling, India

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

OOLONG

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

GREEN

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

MATCHA - A traditional ceremonial-grade Japanese powdered green tea

SENCHA - Classic light and bright Chinese-grown green tea

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

PEPPERMINT LEAVES - A simple, and simply delicious, favorite

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!)

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 3rd Generation Tea Growers

LEARN MORE AT COFFEEBAR.COM



Coffeabar

EVENING EATS

KITCHEN HOURS | 4PM - CLOSE

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CHARCUTERIE

CURED MEAT PLATE _____ \$15.00

prosciutto, speck, sopressata, njuda, accoutrements

ASSORTED CHEESE PLATE _____ \$16.00

selection of 3 cheeses, local honey, fig spread

Available Cheeses

Cowgirl Creamery // Red Hawk // Wagon Wheel

5-Year Cheddar // Petite Truffle

HOUSE MARINATED OLIVES _____ \$5.00

MIXED NUTS _____ \$5.00