

Drink Menu



Batch Brew

- Single Origin Drip** starting at 4.5
Fulton Street Handshake 7.5

Pour Over

- Don Angel Guatemala** 9
Process: **Washed**
Pear | Cocoa Powder | Fig
- Ethiopia Raro Boda** 9
Process: **Washed**
Pomegranate | Lemon | Cocoa
- Kenya Gatura** 10
Process: **Washed**
Blackberry | Buttercream | Cherry
- Colombia San Gil Decaf** 9
Process: **EA Washed**
Lemongrass | Champagne | Milk Chocolate
- Single Origin Flight** MP

Specials

- Superkhana Chai Latte** 6.5+
- Espresso Cream Soda** 7
Norohy Vanilla, Sparking Water
- Strawberry Thyme Latte** 9
Non-Dairy Milk Only
- Passionfruit Iced Green Tea** 9
Spirit Tea Crescent, Coriander

Draft

- Classic Cold Brew** 6
Nitro Cold Brew 6
Jun Bug Kombucha 8
Coffee Negroni 14
Oxbow Luppulo Pils 10 oz 7

Beer / NA

- Schlitz** 5
Dovetail Hefeweizen 8
Underberg 4

- Visitor Rotating NA Beer** 4
Phony Negroni 9

Espresso

- En Masse** 5
Process: **Washed**
- Ethiopia Raro Boda** 6
Process: **Washed**
- Americano** 4
- Sparkling Espresso** 5.5
Espresso | House Tonic
- Espresso + Milk** starting at 4.5
- Additional Syrup** 0.75
Vanilla, Mocha, Lavender, Honey, Simple

Wine

available after 10am

- Sparkling**
Bera 'Arcese' '23 13
Malolactic Fermented Piemonte Field Blend

White / Skin Contact

- Domaine de Veilloux Cheverny '22** 13
Bio-d, Mineral & Dry Sauvignon Blanc
- Beurer 'in der luft' '23** 13
German Field Blend with Tons of Unripe Granny Smith
- Do Re Mi 'Rkatsiteli' '23** 15
Amber Georgian Wine Showcasing Dried Apricot

Rose

- Famille Mosse 'Bangarang' '24** 13
Beautiful Spring Juice of Pineau d'aunis & Cab Franc

Red

- Muller - Ruprecht 'Rot' '24** 12
Chilled Red of Phalz Field Varietals
- Yannick Pelletier 'Soif' '23** 13
Classic Grippy Southern French Blend
- Domaine Guion 'Candide'** 13
A Pioneer of Loire Natural Wine's Focused Cab Franc

