

The Café

9:00am-7:00pm

Choice of Alternative Milk: Almond, Oat or Pistachio +1

| | | | |
|------------|-------|------------|-----|
| Drip | 4 | Cortado | 4.5 |
| Cold Brew | 5 | Flat White | 5 |
| Espresso | 4 | Latte | 5 |
| Americano | 4 | Cappuccino | 5 |
| Machiato | 4.5 | Mocha | 6 |
| Extra Shot | +1.50 | Affogato | 10 |

Tea by House of Waris

| | | | |
|-----------|---|-------------------|-----|
| Earl Grey | 4 | Ginger Lemon Mint | 4 |
| Ceylon | 4 | Turmeric Relief | 4 |
| Sencha | 4 | Love Conquers All | 4 |
| Jasmine | 4 | House Iced Tea | 5.5 |
| Chai | 4 | Unsweetened | |

Creative Recharges

7

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|---|---|
| Organic Beet Latte | 6 |
| Ground Dehydrated Beet & Your Choice of Milk | |
| Organic Turmeric Golden Latte | 6 |
| Fresh Grated Cinnamon, Turmeric Spice Blend & Your Choice of Milk | |
| Chai Latte | 6 |
| Masala Chai Concentrate & Your Choice of Milk | |
| Organic Matcha Latte | |
| Ceremonial-grade Matcha & Your Choice of Milk | |

Cleansers

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| Kombucha | 6 |
| By Seek North | |
| Fresh Squeezed Orange Juice | 5 |
| Housemade Lemonade | 6 |

Pastries

9:00am-5:00pm

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|---|-----|
| Kardemumabullar | 6.5 |
| Swedish Cardamom Bun, Made in House | |
| Pistachio Cruffin | 6.5 |
| by Vesuvio Bakery | |
| Blueberry Muffin | 6 |
| Made in House | |
| Lemon Poppyseed Muffin | 6 |
| by Vesuvio Bakery (Gluten Free) | |
| Chocolate Croissant | 5.5 |
| Baked in House | |
| Almond Croissant | 5.5 |
| Baked in House | |
| Main Aux Raisin | 5 |
| Baked in House | |
| Croissant | 4 |
| by Vesuvio Bakery (Jam & Butter available upon request) | |
| Oatmeal Raisin Cookie | 4 |
| by Vesuvio Bakery (Gluten Free + Vegan) | |

Breakfast

9:00am-5:00pm

🍃 : Indicates Vegan

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|---|-----|
| Fruit & Yogurt Parfait 🍃 | 8.5 |
| Vegan Yogurt, Mixed Berries | |
| Granola & Yogurt Parfait 🍃 | 8.5 |
| Vegan Yogurt, Vegan Granola, Bananas | |
| Ham & Cheese Croissant | 8.5 |
| Croissant, Jambon de Paris, Mornay Sauce | |
| French Toast | 14 |
| Brioche bread, Mixed Berries, Bananas & Maple Syrup | |
| Avocado Toast | 12 |
| 9 Grain Pullman, Avocado, Radish, Sumac, Feta, Olive Oil & Maldon Sea Salt (Add Egg +4) | |
| Egg Sandwich | 12 |
| Potato Brioche, Fried Egg, Cheese, Berkshire Bacon | |

Salad & Sandwiches

10:00pm-5:00pm

🍷 : Indicates Vegan

Chicken Paillard 18
Arugula, Spring Mix & Sauce Vierge

Burrata Salad 17
Heirloom Tomatoes, Burrata di Bufala & Basil Dressing

Tuna Niçoise 17
Confit Tuna, Hard-boiled Egg, Tomato, Red Onions, Fire Roast Red Pepper, Spring Mix & Lemon Dressing

Smoked Duck Panini 18
Smoked Duck Breast, Brie, Pickled Red Onions, Arugula & Honey Mustard

Mozzarella Panini 16
Fresh Mozzarella, Sundried Tomato, Arugula & Pesto (add Prosciutto +3)

Smoked Salmon Sandwich 16
9 Grains Pullman, Pickled Red Onions, Capers, Arugula, Cucumber, & Horseradish Cream Cheese

Jambon Gruyere 14
Baguette, Jambon de Paris, Gruyere, Dijon Mustard, Cornichons (GF Option Available)

Light Bites

Karma Cashews 4

Marinated Olives 8

Ice Cream 7
Choice of Matcha, Yogurt, Passionfruit, Kirsch Cherry or Praliné with Caramelized Hazelnuts (Extra Scoop +3.5)

Cheese & Charcuterie

Cheese or Charcuterie 9
Cheese served with Berries, Nuts & Brooklyn Crackers
Charcuterie served with Cornichons, Brooklyn Crackers & Whole Grain Mustard

Choice of 3 25

Wine

SPARKLING

Domaine de la Foliette 15 / 65
Brut, France NV

Lamberti 16 / 75
Sparkling Rose

WHITE

Domaine des Mazelles 15 / 65
Sauvignon Blanc, France 2019

Presqu'île 16 / 75
Chardonnay, California 2021

ROSÉ

Chateau de Real Martin 16 / 75
Cotes de Provence Rose, 2021

RED

Maison Du Grand Pre 16 / 75
Pinot Noir, France 2020

Bodega Lagarde 16 / 75
Guarda Cabernet Franc, Argentina 2020

Cocktails

Negroni 17
Gin, Campari, Sweet Vermouth

Old Fashioned 17
Bourbon, Bitters

Paloma 16
Blanco Tequila, Fresh Pink Grapefruit

Fotografiska Spritz 16
Aperol, Yuzu, Prosecco

Seasonal Mimosa 15
Prosecco

Beers

Sixpoint Pilsner 10

Sixpoint Hazy IPA 10