

# BUZZY & BOOZY

## COFFEE + TEA (HOT | ICED)

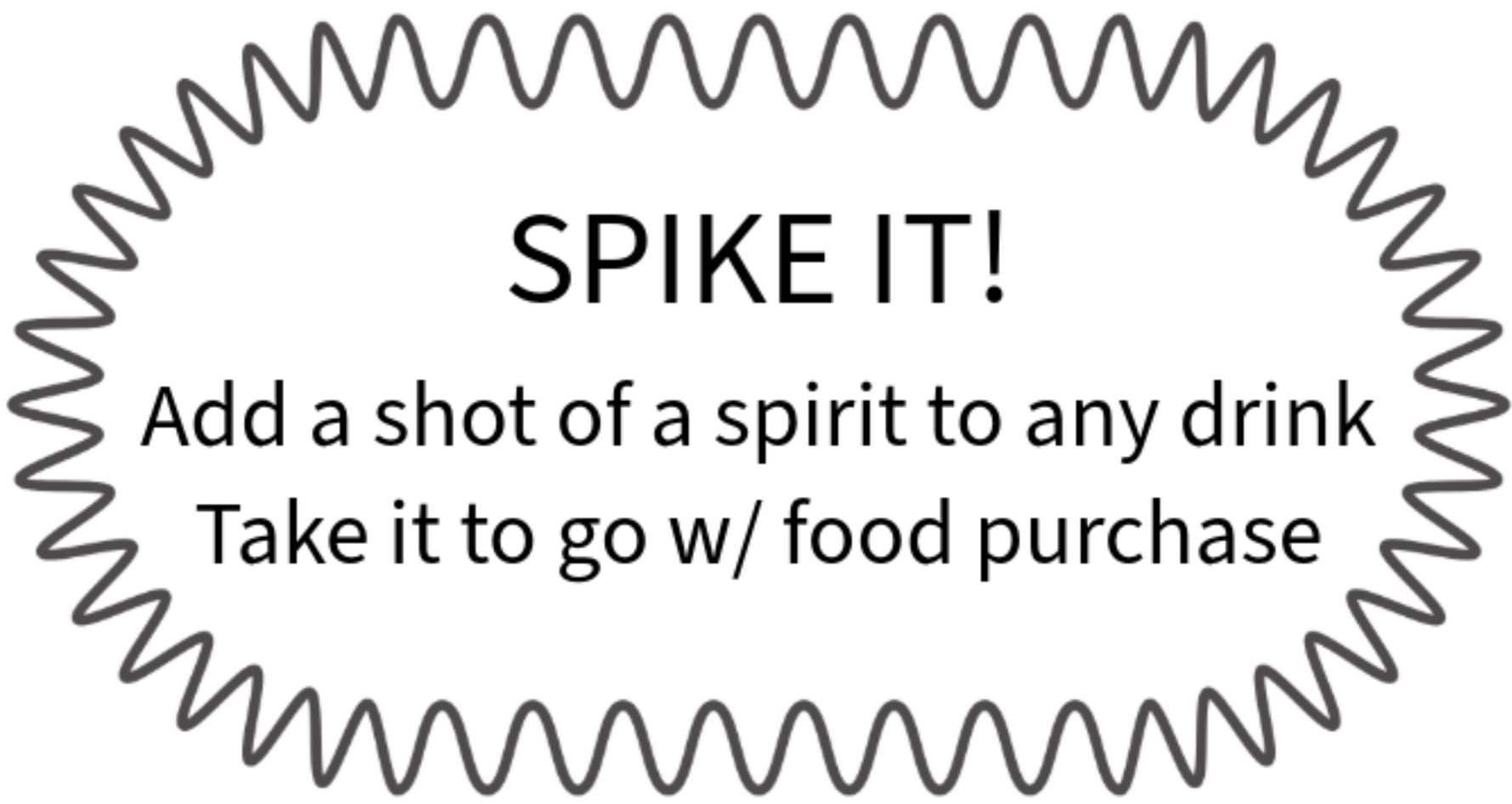
<b>Drip</b> – 3	<b>Chai Latte</b> – 5   5.5	<i>Add-ons</i>
<b>Espresso</b> – 3	<b>Matcha Latte</b> – 6   6.5	<b>Extra Shot</b> – 1.5
<b>Macchiato</b> – 4	<b>Loose Leaf Tea</b> – 5   5.5	<b>Oat / Almond Milk</b> – .5
<b>Cortado</b> – 4	Earl Grey (Black)	<b>House-Made Syrup</b> – 1
<b>Cappuccino</b> – 4.5	Ruby Oolong (Oolong)	Honey
<b>Latte</b> – 5   5.5	Genmaicha (Green)	Maple
<b>Mocha</b> – 6   6.5	Moroccan Mint (Green)	Vanilla
<b>Americano</b> – 4   4.5	Cinnamon Plum (Herbal)	Brown Sugar
<b>Cold Brew</b> – 5	Golden Chamomile (Herbal)	
	Hibiscus (Herbal)	

## SEASONAL SPECIALTIES

<b>Salted Maple Latte</b> – espresso, steamed milk, maple syrup, sea salt – 7
<b>Pink Peppercorn Cappuccino</b> – espresso, steamed milk, pink peppercorn syrup – 6
<b>London Fog</b> – earl grey tea, steamed milk, vanilla syrup – 6
<b>Hot Chocolate</b> – melted chocolate discs, steamed milk, nostalgic mini marshmallows – 6

## SHAKEN LEMONADE

<b>Classic</b> – fresh lemon, simple syrup – 5
<b>Arnold Palmer</b> – classic lemonade, tea – 6
<b>Matcha</b> – classic lemonade, matcha – 7
<b>Maple</b> fresh lemon, maple – 6



wine, beer, and spirits available anytime  
ask barista for menu or selection

# BRUNCH & LUNCHY

## BREAKFAST BITES

### **BEC Panini**

braised bacon, fried eggs, cheddar cheese, aioli, pressed c&b ciabatta – 12

### **Quiche**

bacon, gruyere, caramelized fennel – 6.5

### **Overnight Oats (gf, v)**

gf oats, oat milk, coconut yogurt, chia seeds, agave, raspberry jam, pepitas granola – 6.5

## WEEKEND BRUNCH

### **Baked French Toast**

egg dipped c&b brioche bun baked with butter, brown sugar, cinnamon, cardamom + topped with strawberry powder + whipped cream – 12

### **Softies on Sourdough**

2 soft-boiled eggs, avo, sourdough toast, labneh-feta spread, truffle tahini, scallion, chili crisp – 12

### **Avo Toast (v)**

avocado mash, pickled onion and strawberry, aleppo, black sesame, maldon, sourdough – 10  
+ egg – 2

### **Seasonal Salad**

chef's choice, ask barista for ingredients – 14

## LUNCH SANDOS

### **Italian Sandwich**

salami, spicy soppressata, provolone, garlic-peppadew relish, c&b baguette, served with salt + vinegar chips – 12

### **Duck + Apple Panini**

duck carnitas, apple butter, crisp apple slices, caramelized fennel, cilantro, swiss cheese, pressed c&b ciabatta, served with salt + vinegar chips – 14

### **Veggin' Sandwich (v)**

roasted eggplant + red peppers, vegan pistachio pesto, olive tapenade, pressed c&B ciabatta, served with salt + vinegar chips – 12

## SNACK TIME

### **Akuma Eggs**

sesame deviled eggs, furikake, chili crisp – 8

### **Earl Grey + Honey Tea Cake**

bergamot, honey, orange zest – 6

### **Umami Popcorn**

'shroom powder-dusted popped corn – 4

## **C&B pastry selection (limited quantities!)**

croissant, pain au chocolat, almond croissant,  
everything cruffin, kouign-amann