

BUZZY & BOOZY

COFFEE + TEA (HOT | ICED)

Drip – 3

Espresso – 3

Macchiato – 4

Cortado – 4

Cappuccino – 4.5

Latte – 5 | 5.5

Mocha – 6 | 6.5

Americano – 4 | 4.5

Cold Brew – 5

Chai Latte – 5 | 5.5

Matcha Latte – 6 | 6.5

Loose Leaf Tea – 5 | 5.5

Earl Grey (Black)

Ruby Oolong (Oolong)

Genmaicha (Green)

Moroccan Mint (Green)

Cinnamon Plum (Herbal)

Golden Chamomile (Herbal)

Bergamot Rose (Herbal)

Blueberry Rooibos (Herbal)

Butterfly Pea (Herbal)

Add-ons

Extra Shot – 1.5

Oat / Almond Milk – .5

House-Made Syrup – 1

Honey

Maple

Vanilla

Lavender

Brown Sugar

SEASONAL SPECIALTIES

Ocean Foam Cold Brew – loveless cold brew, heavy cream, skim milk, vanilla syrup, salt – 7

Raspberry Jam Sesh – loveless rosegold espresso, raspberry compote, soda, simple syrup, choco bitters – 6.5

Melon Baller – chilled loveless espresso, honey dew melon juice, cherry syrup, tonic – 6.5

Classic Espresso Tonic – espresso, tonic, simple syrup, angostura bitters – 6

Blueberry Shrub “Fizz” – honey, apple cider vinegar, blueberries, basil, soda – 7

SHAKEN LEMONADE

Classic – fresh lemon, simple syrup – 5

Arnold Palmer – classic lemonade, tea – 6

Matcha – classic lemonade, matcha – 7

Maple fresh lemon, maple – 6

SPIKE IT!

Add a shot of a spirit to any drink

Take it to go w/ food purchase

wine, beer, and spirits available anytime

ask barista for menu or selection

BRUNCHY & LUNCHY

BREAKFAST BITES

BEC

braised bacon, fried eggs, sharp cheddar, and chive aioli on c&b ciabatta – 12

Quiche Lorraine

bacon, leek, gruyere, and chive – 6.5

Overnight Oats (gf, v)

gf coconut overnight oats with raspberry/sumac jam and pepitas granola – 6.5

WEEKEND BRUNCH

(Saturdays + Sundays)

Baked French Toast

cardamom brioche french toast topped with strawberry powder + cream – 12

Softies on Sourdough

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

Avo Toast (v)

c&b sesame rye with mashed avocado, pickled red onion and strawberry, aleppo, black sesame – 10
+ egg – 2

Seasonal Salad

market ingredients, please ask us for today's description! – 14

LUNCH SANDOS

Italian Sandwich

salami, spicy soppressata, provolone, arugula, and garlic-peppadew relish, on c&b ciabatta. served with salt + vinegar chips – 12

Mushroom + Horseradish Sandwich

roasted mushrooms, horseradish aioli, and arugula on c&b ciabatta, served with salt + vinegar chips – 12

Veggin' Sandwich (v)

roasted eggplant + red peppers, pistachio pesto, and olive tapenade on c&b ciabatta, served with salt + vinegar chips – 12

SNACK TIME

Akuma Eggs

sesame deviled eggs, furikake, chili crisp – 8

Antipasto Cone

assorted cheese, saucisson sec, grissini – 12

Umami Popcorn (gf, v)

'shroom powder-dusted popped corn – 5

Lemon Blueberry Trifle

angel food cake, blueberry filling, thyme custard, lemon cream – 6

C&B pastry selection (limited quantities!)

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

Pro tip: try our house-made hot sauce — great on our sandos and egg dishes!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness