CAFE DRINKS

8 oz / 12 oz / 16 oz

Drip Coffee 5/6/7

Cold Brew 7/8

Espresso 4.5

Cortado 6

Macchiato 5

Cappuccino 7

Flat White 7

Latte 9/10

Americano 5/6/7

Rishi Select Teas 5/7

Chai Latte 6/7/8

Golden Latte 6/7/8

Matcha Latte 5/6/7

Hot Chocolate 6/7/8

Extra Shot 2.50

Alternative Milks

soy, oat, almond, skim

Syrups

cinnamon, honey, caramel, mocha, vanilla

SUMMER FLAVORS

Espresso Tonic 8
Salted Dulce De Leche Latte 9 / 10
Lemon Lavender Latte 9 / 10
Yuzu Cold Brew 8

SPARKLING

Watermelon Basil 8

Coconut Lime 8

Pineapple Passion 8

Raspberry Lemonade 8

Hard Boiled Eggs 8

farm eggs, everything spice

Yogurt Parfait 12 (VEG)

maple labneh, berry compote, brown sugar-macadamia granola

Avocado Toast* 19 (VEG)

grilled ciabatta, avocado, tomato, shallot, lime, cilantro, poached egg

Overnight Oats 12 (VGN, GF)

local rolled oats, oat milk, chia, vanilla, roasted apples

Breakfast Burrito 24

local flour tortilla, smoked short rib or vegetarian, heirloom beans, scrambled eggs, potatoes, mahon cheese, calabrian salsa

Breakfast Sandwich 18

english muffin, thick cut bacon, maple dijonaise, folded egg, gruyère gluten free (+3)

Bagel Sandwich* 18

house-made sourdough cheese bagel, fried egg, shaved niman ranch smoked ham, mahon cheese

MOLLIE Breakfast* 24 (to stay only)

two eggs any style, herb potatoes, choice of bacon, house-made breakfast sausage, or avocado, choice of toast

Pancakes 18 (VEG)

tall stack, maple syrup, apple butter, berry compote

Stuffed French Toast 18 (VEG)

sweet brioche, meyer lemon curd, macerated strawberries

SIDES

Two Eggs* 9

Avocado 9

Herb Potatoes 9

Berries & Seasonal Fruit 9

Bacon or Sausage Links 9

Tofu 9

Toast 9

sourdough, wheat, or rye with butter add seasonal jam (+6), gluten free (+3)

^{*}These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.