

Dessert

The Rock Cairn 6]

(plant based, has honey, may contain gluten)

Vegan Blueberry Raspberry Tart 9]

Tiramisu 12]

Frozen Vegan Tiramisu 9]

New York Cheesecake 10]

Chocolate Torte Cake 10]

Beers

On Tap 16oz

Almanac, Kolsch 6]

Offshoot, Relax, Hazy IPA 8]

SPRING ALES & LAGERS

Scrimshaw Pilsner 6]

Allagash White 6]

Anderson Valley Gose 6]

A tart and refreshingly sour
spring beer with Raspberries

Revenant IPA 7]

AVBC Boont Amber 6]

Saison Dupont 8]

A classic & The Chef's favorite beer

NON-ALCOHOLIC

Athletic Run Wild IPA 8]

Athletic All Out Stout 8]

CIDERS & GLUTEN FREE

Stem Dry Cider 7]

Green's Dubbel Ale 8]

Coffee

DRIP COFFEE 4]

ESPRESSO 4]

LATTE 5]

CAPPUCINO 5]

CORTADO 4]

FLAT WHITE 4]

[Almond, Oat or Whole]

Beverages

House Lemonade 4]

Iced Tea 4]

PELLEGRINO 750ML 7]

SPINDRIFT SPARKLING 4]

Grapefruit, Lemon

SODAS 4]

coca cola, sprite, diet coke,
ginger beer

JUICES 4]

orange, pineapple,
apple, grapefruit

CAFE AROMA

spring equinox - summer solstice

Cocktails and Elixirs

Sunrise Camp Fire 11

OLD FASHIONED WITH RYE, SUGAR, BITTERS, ROCKS
& ORANGE INFUSED SCOTCH MIST

Blueberry Lemondrop Martini 13

HOUSE INFUSED LEMON BLUEBERRY VODKA,
SWEET & SOUR, TRIPLE SEC, BLUEBERRY SYRUP

Vernal Equinox Martini 14

HOUSE INFUSED BASIL LEMON VODKA,
WITH ST GERMAIN & HOUSE SWEET & SOUR

Spice of Life 13

TEQUILA, RUM, LIME, LUXARDO, JALAPENO SIMPLE

Lavender Gin Fizz 14

EAST LONDON GIN, LEMON, LAVENDER SYRUP
& AQUAFABA

Wild Burros 11

VODKA, APERTIVO, GRAPEFRUIT,
LIME, GINGER BEER

Serious Inquiries Only

BARTENDER'S DAILY CREATION
OR INTERPRETATION OF A CLASSIC
MKT.

Red Wine

Red Blend - 8/29

Leese Fitch, CA

Cabernet Sauvignon - 12/36

Vina Robles 18', PASO ROBLES, CA

Super Tuscan - 11/33

Monte Antico 18', ITALY

Pinot Noir - 12/36

Cloudline, OREGON

Syrah - 10/29

J. Lohr 19', PASO ROBLES CA

Zinfandel Blend - 10/32

Trentadue OPR 19',
ALEXANDER VALLEY, CA

White Wine

Prosecco - 8.50/30

La Marca, ITALY

House Chardonnay - 8/29

Leese Fitch, CALIFORNIA

Chardonnay - 14/38

Trefethen 18', NAPA VALLEY CA

Sauvignon Blanc - 12/36

Tohu, NEW ZEALAND

Pinot Grigio- 10/30

Maso Canali 19', ITALY

Rosé - 12/36

Fleur de Mer,
CÔTES DE PROVENCE, FR

Riesling - 9/29

Fess Parker, CA

● IS VEGAN

● CAN BE VEGAN

● IS GLUTEN FREE

● CAN BE GLUTEN FREE

Reds by the Bottle

La Storia 18' 38]

Estate Merlot,
ALEXANDER VALLEY, CA

Middle Ridge 14' 50]

Syrah,
TEMECULA VALLEY, CA

Moss Roxx 18' 35]

Ancient Vines Zinfandel
LODI, CA

Flora Springs 18' 75]

Cabernet Sauvignon,
NAPA VALLEY, CA

Domaine Drouhin 19' 78]

Pinot Noir,
DUNDEE HILLS, OREGON

Villa Antinori 16' 55]

Chianti Classico
TUSCANY, ITALY

Ratti Ochetti 19' 50]

Langhe Nebbiolo
PIEDMONT, ITALY

Conundrum 19' 32]

Red Blend
CALIFORNIA

Whites by the Bottle

Heitz Cellars 18' 42]

Chardonnay, NAPA VALLEY CA

Flora Springs 19' 40]

Sauvignon Blanc, NAPA VALLEY

Domaine de Cala 19' 35]

Rosé, PROVENCE FRANCE

Lurenz V. 18' 29]

Gruener Vetliner, AUSTRIA

Sparkling Wine

J' Vineyard 45]

CALIFORNIA CUVÉE

Drappier Champagne 70]

CÔTE DES BAR, FRANCE