



BREAKFAST

*Bakery*

<b>Nutella Morning Bun</b> .....	5	<b>Rye Chocolate Chip Cookie</b> .....	3
<b>Blueberry Lavender Buckwheat Scone</b> .....	3	<b>Orange Fennel Cookie</b> .....	3
<b>Zucchini Bread</b> .....	4	<b>Date &amp; Earl Grey Oat Cookie</b> .....	3
		<b>Almond Financier</b> .....	3

*From the Kitchen*

<b>Avocado Toast</b> crushed avocado, fried egg, hot sauce & lime zest on sourdough .....	12
<b>Grits &amp; Greens Bowl</b> braised greens & roasted mushrooms, harissa, poached egg, crispy garlic .....	16
<b>Lemon Ricotta Pancakes</b> blackberries, cultured butter, maple syrup .....	16
<b>Huevos Rancheros</b> homemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso fresco, cilantro .....	16
<b>Egg Sandwich</b> house-made English muffin, chicken sausage, white cheddar, scrambled egg, harissa aioli, arugula salad .....	16

*À la Carte*

<b>Toast with Butter &amp; House Jam</b> .....	3
<b>2 Eggs Any Way</b> .....	6
<b>Half an Avocado with Olive Oil &amp; Sea Salt</b> .....	3
<b>Fruit Salad</b> .....	6
<b>Crispy Bacon</b> .....	4
<b>Housemade Chicken Sausage</b> .....	6
<b>Hashbrown</b> .....	3
<b>Simple Greens Salad</b> .....	8



*Water*

**Panna** ..... 6  
**Pellegrino** ..... 6  
**Topo Chico** ..... 3.5

*Fresh Squeezed Juices*

**Orange** ..... 4  
**Grapefruit** ..... 4  
**Lemonade** ..... 3  
**Green & Apple** ..... 7

*Housemade Sodas*

**Cucumber & Basil** ..... 3  
**Blueberry & Lemon Shrub** ..... 3

*Stumptown Coffee*

**Cold Brew** ..... 4  
**Single Origin “Injerto Bourbon”** ..... 5  
**Espresso** ..... 3  
**Cappuccino** ..... 4  
**Latte** ..... 4  
*housemade hazelnut milk +4*

*Steeping Room Teas*

**Iced Black Tea** ..... 2  
**Iced Jasmine Green Tea** ..... 2  
**English Breakfast** ..... 4  
*organic black tea*  
**East Side Earl Grey** ..... 4  
*organic black tea, bergamot*  
**Moroccan Mint** ..... 5  
*robust spearmint & green tea*  
**Lemon Vanilla White** ..... 5  
*lemongrass & vanilla scented*  
**Rooibos Chai** ..... 3  
*red tea, cardomom, mint, fennel, black pepper & clove*  
**Soothe** ..... 4  
*chamomile, peppermint, raspberry leaf, oat straw*

*Beer*

**Modelo Especial**..... 5  
**Reissdorf Kolsch**..... 7  
**Bell’s Amber** ..... 6  
**Ballast Point Aloha Sculpin** ..... 8  
**Jolly Pumpkin Calabaza Blanca** ..... 12

**Michelada**

Modelo Especial, house michelada mix, lime, chili-sugar rim ..... 8

*Cocktails* { 12 DOLLARS EACH }

**Break on Through**

Old Forester bourbon, Aperol, pineapple, lemon, black tea

**Drunk In Love**

Pierre Ferrand 1840 Cognac, Trelen Framboise, Trelen Crème de Casis, lemon, cava

**Good Vibrations**

Rosé, basil, Chateau Aloc, lemon, Topo Chico

**Paloma**

Cimarron silver tequila, grapefruit, lime, Topo Chico, salt

**Little Less Conversation**

Neisson Agricole rum, Don Figli & Ciccio fennel, Plantation Pineapple rum, Peychaud’s

**Cruel Summer**

Rey Campero Espadin mezcal, Fernet Branca, hibiscus, lime, ginger beer

**Josephine House Fruit Cup**

Old Overholt rye, muddled lemon, lime, orange, mint, cucumber, house fruit cup blend

**Under Pressure**

El Dorado 8 yr rum, Navazos Fino sherry, Cappelletti, Tempus Fugit Crème de Cacao

**Pale Blue Eyes**

Ford’s gin, lavender-thyme, lime, Salud! floral bitters, B’lure butterfly pea flower, egg white

*please ask for* MIMOSA SERVICE