PEOPLES ORGANIC COFFEE

FAIR-TRADE ORGANIC COFFEE 5

POTPOURRI ROASTS

NITRO COLD BREW ORGANIC COFFEE 7

on tap

ESPRESSO (doppio) 3

LATTE 6

CAPPUCINO 6

OATMEAL CAPPUCINO 7

oat milk | pure Wisconsin maple syrup | vanilla | cinnamon

Cafe Au Lait 6

AMERICANO 4

SHOT IN THE DARK 5

CAFE MIEL 6

MOCHA 7

TURTLE MOCHA 7

CARAMEL ROYALE 7

HOT CHOCOLATE 5

made with house-made vegan chocolate

MUSALA CHAI LATTE 6

MATCHA LATTE 7

LONDON FOG 6

PEOPLES ORGANIC COFFEE BEANS 12

small batch roasted | fair-trade | 10 oz. bag

*MILK OPTIONS for COFFEE & TEA

organic hormone-free whole or skim milk | organic soy | almond

cocnut | oat 1.5

OREGON RISHI HOT TEA | 6

BLACK

Earl Grey | lavender Earl Grey | China breakfast English breakfast

vanilla bean | Ceylon single estate

OOLONG

coconut | Iron Goddess of Mercy

WHITE

peach blossom | rose melange

GREEN

jasmine | suncha | orange blossom | jade cloud

genmaicha | Maghreb mint

HERBAL

turbanic ginger | tangerine ginger

chamomile medley | peppermint

blueberry rooibos | ginger lime rooibos | licibucus rooibos

*ask your server for water refil. One serving makes 3 cups of tea

VITALIST SUPERFROOF DRINKS | 12

SHIZZLE 12oz.

licibucus | rose hibis | schisandra berry | hawthorn berry | nettle | dandelion

pepperamint | aucuba | milk thistle | Uva Ursi | gingko | gingko | rose petals

blackberry honey

ELECTROLYTE LEMONADE 12oz.

Lemon | ginger | apple | turmeric | honey | sea salt | olive oil

ALOE DETOX 12oz.

lime | mint | green apple | aloe | honey | sea salt | olive oil | spirulina | ginger

RAW CACAO CHIA PROTEIN NUT MILK 12oz.

cashew | chia seed | broccoli rice protein | maple syrup raw cacao powder | vanilla bean | lecrons | rice protein powder | sunflower lecithin coconut oil | sea salt

BLUE MAGIC COLLAGEN CHIA 12oz.

cashew | blueberries | maple syrup | Viva Protein collagen | chia seed | lecrons rice protein powder | coconut oil | blue magic algae | vanilla bean | sunflower lecithin sea salt

PURPLE REIGN 12oz.

phytonutrients | chlorophyll | spirulina | blueberries | flax oil | dragon fruit honey | sea salt

CLASSIC BRUNCH COCKTAILS

BLOODY MARY 10

Prairie organic vodka | house-spiced tomato juice

Old Bay seasoning rim

DILL BLOODY MARY 10

Garlic Ode dill aquavit | house-spiced tomato juice

Old Bay seasoning rim

MIMOSA 10

brut champagne | fresh organic orange juice

GRAPEFRUIT MIMOSA 10

brut champagne | fresh pink grapefruit juice

KOMBUCHA MIMOSA 10

brut champagne | Deanne’s kombucha

MIMOSA CARAFE 22

brut champagne | organic orange juice

PEACH BELLINI 10

brut champagne | peach nectar

SCREWDRIVER 12

Prairie organic vodka | fresh organic orange juice

IRISH COFFEE 9

Jameson Irish whiskey | Peoples Organic coffee

ADD BAILEY'S IRISH CREAM 2

STILL & SPARKLING WATER

FRENCH MEDIUM STATE FAIR STILL 20 oz. 4

ACQUA PANNA PURE MINERAL / STILL 1L 6

SAN PELLEGRINO SPARKLING | 750ml 6

FLAVORED WATER

VITA COCO COCONUT WATER 16 oz. 6

HI-BALL SPARKLING ENERGY WATER 16 oz. 5

0 calories | grapefruit | lemon-lime | peach | wild berry

SOFT DRINKS

OLIPOP SPARKLING TONIC 35 calories 5

strawberry vanilla | ginger | lemon | orange | mint | root beer

MEXICAN COKE, or MEXICAN SPRITE 4

COKE/DIET COKE (can) 3

MAINE ROOT SARSAPARILLA 5

MAINE ROOT GINGER BREW 5

PRANA KOMBUCHA 6

GT’S SYNERGY KOMBUCHA 5

gingerade | mango | trilky | guava | multi-green | watermelon

DANE’S RAW KOMBUCHA local & organic on tap 5

five seasonal fruit & herbal flavors

THC DRINKS

SUN DOGS PURPLE LEMONADE | 5MG THC 9

HIGHER VIBES WATERMELON BASIL 10MG THC 12

HIGHER VIBES BLACKBERRY LEMON | 1MG THC 12

BLACKLST BLOOD ORANGE LEMONADE | 5MG THC 9

FRESH-BREWED RISHI ICED TEA

ORGANIC BLACK* 5

ORGANIC GREEN* 5

ORGANIC BLUE BERRY ROOIBOS* 6

ARNIE PALMER* 6

house-made lemonade and organic Rishi black tea – no refills

ALL-NATURAL JUICES

HOUSE-MADE LEMONADE 6

ORGANIC ORANGE JUICE 6

PINK GRAPEFRUIT JUICE 6

SIGNATURE COCKTAILS | 13

LAVENDER LOVE

Prairie organic gin | lavender syrup | lemon | mint | tonic

APPLE KISS

Mexical tequila | apple cider | Cointreau | lime juice | maple syrup cinnamon sugar rim | apple garnish

SMOKE SHOW

Sambu creme | lusardo syrup | orange | angostura

HONEY THYME MARGARITA

Raw organic honey | thyme spring | Cointreau | silver tequila | grapefruit juice

DESERT OF THE REAL

Blanco tequila | line | jalapeño-habanero demerara | masachino liquor savory spices | cherry bark | vanilla bitters | jalapeño garnish

ELDERFLOWER SPRITZER

Prairie organic vodka | creme de fleur | Chambord | fresh basil & mint | lemon | soda water

BLUE ZEN

Prairie organic vodka | blue Curacao | fresh lime juice | soda | lime twist

BLUE MAJIK MARTINI

Reyk Iceland vodka | fresh squeezed orange | olive juice | dry vermouth | Blue Majik spirulina

BLUESTEM MOJITO

Ramshaven Coconut Water rum | blue Curaçao | muddled lime 

fresh mint leaves | soda | coconut flakes

FRISKY BUBBLES

Prairie organic gin | strawberry and raspberry syrups | fresh lemon juice 

brut champagne | lemon twist

ESPRESSO MARTINI

Tito’s Vodka | Kahula | creme de cacao | organic espresso 

vegan chocolate rim | espresso dust

CLASSIC COCKTAILS | 12

AVIATION

Gray Whale gin | Luxardo liqueur | fresh lemon juice | liqueur de violettess

PALOMA

Mi Campo blanco tequila | fresh organic grapefruit juice | fresh lime juice simple syrup | lime twist

OLD FASHIONED

Bourbon | demerara | Angostura bitters | orange bitters

SIDECAR

Cognac | Cointreau | fresh lemon juice | orange twist | sugar rim

SAZERAC

Redemption rye | Herbsaint absinthe | sugar cube | Peychaud’s bitters | twist

MARGARITA | MARTINI | MANHATTAN

18% gratuity included for parties of 6 or more.
## SPARKLING

<table>
<thead>
<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE BRUT</td>
<td>750ml</td>
<td>0</td>
<td></td>
<td></td>
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<tr>
<td>LA MARCA</td>
<td>750ml</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRUVI</td>
<td>750ml</td>
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## WHITE

<table>
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<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>I LAURI TAVI</td>
<td>750ml</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TWIN ISLANDS</td>
<td>750ml</td>
<td>0</td>
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## ROSE

<table>
<thead>
<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOKOL BLOSSER</td>
<td>750ml</td>
<td>0</td>
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</table>

## CRAFT ON TAP

<table>
<thead>
<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CROOKED STAVE</td>
<td>330ml</td>
<td>0</td>
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## CRAFT CANS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fulton Lonely Blonde</td>
<td>330ml</td>
<td>0</td>
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## SIGNATURE COCKTAILS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Bottle Size</th>
<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAVENDER LOVE</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>APPLE KISS</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SMOKE SHOW</td>
<td>15oz</td>
<td>0</td>
<td></td>
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<tr>
<td>DESERT OF THE REAL</td>
<td>15oz</td>
<td>0</td>
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<td></td>
</tr>
<tr>
<td>ELDERVER SPRITZER</td>
<td>15oz</td>
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</table>

## CLASSIC COCKTAILS

<table>
<thead>
<tr>
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<th>Calories</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVIATION</td>
<td>15oz</td>
<td>0</td>
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<td></td>
</tr>
<tr>
<td>PALOMA</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>OLD FASHIONED</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SIDECAR</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SAZERAC</td>
<td>15oz</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARGARITA</td>
<td>15oz</td>
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</tbody>
</table>

**WEDNESDAY** | half price bottles of wine  
**THURSDAY** | half price "BLUE" cocktails  
**FRIDAY** | half price sparkling*  
**SATURDAY** | half price tap beer  
**SUNDAY** | $2 OFF mimosas carafes 8am - 9pm  

*Excluding Veuve Clicquot
Happy Hour Menu
3 - 5 pm daily

Drinks
Martinis $8
Pinot Grigio $6
Rose $9
Baguette & Beanjolais $10
$2 off ALL Cocktails & Draft Beer

Food
V | GF
Pomme Frittes $7
w/garlic chive aioli (vg)
Earth Wings $8
Plant Tacos (2) $9
buffalo cauliflower & "chorizo"