

CAFÉ OFFERINGS:

Add Watershed Nocino or Irish Cream for | \$5.00

PERC Batch Brew Coffee | \$3.00

Cold Brew | \$4.75

Orange Juice | \$3.75

Grapefruit Juice | \$3.75

Milk | \$3.00

Chocolate Milk | \$3.50

Hot Chocolate | \$3.75

Golden Almond Milk | \$4.25

Golden Almond Milk Latte | \$5.75

Espresso | \$3.00

Americano | \$3.50

Cappuccino | \$4.00

Cortado | \$4.00

Latte | \$4.00

Add Syrup | \$1.00

Vanilla, Caramel, Chai, Mocha,

Turmeric, Lavender

Milk Substitutions | 0.50

Almond, Oat

BEER:

Prince of Pilsen | \$5.50

Lord Grey | \$6.50

Classic City Lager | \$5.00

Tropicalia IPA | \$6.00

Aval Dry Cider, France | \$7.50

HOUSEMADE CRAFT SODAS | \$4.75

Add Champagne or Vodka | \$5.00

Add Gin, Bourbon, Tequila | \$7.00

Add Grey Goose Vodka or Resurgens Rye | \$9.00

Rose Lemonade

Blackberry Lemonade

Strawberry Turmeric Limeade

Rosemary Cucumber Limeade

COCKTAILS:

FRENCH 75 | 10 |

watershed gin, simple syrup, elderflower liqueur,
champagne, lemon

BITTER BITCH | 12 |

229 vodka, hibiscus syrup, campari, champagne,
lemon

STRAWBERRY FIELDS | 10 |

strawberry infused watershed gin,
elderflower liqueur

TEAS KNEES | 13 |

Chamomile gin, earl grey honey syrup, lemon

RASCAL | 13 |

guild chamomile gin, aperol, combier mure,
banhez mezcal. Lime

JALAPENO MARGARITA | 11 |

Jimador tequila, orange combier, lime juice, jalapeno
simple syrup

WINE:

Rose, La Galope | 9/25 |

Chardonnay, Domaine Bernier | 8/23 |

Bordeaux Blanc, Chateau Recougne | 11/30 |

Bordeaux Blanc, Chateau Vrai Caillou | 6/19 |

Merlot, Chateau Beausejour | 12/34 |

Cabernet Sauvignon, Villa Des Anges | 9/27 |

Pinot Noir, Sean Minor | 8/22 |

Malbec, Chateau De Cedre Marcel | 10/29 |

Bordeaux, Location F | -/38 |

Prosecco, Torresella | -/34 |

Brut Rose, Sofia | -/38 |

Chateauneuf-Du-Pape Les Sinard | -/68 |

Burgundy, Luis Latour | -/93 |