

BREAKFAST

LUNCH

SMALL PLATES

SERVED UNTIL 11AM MON-FRI.
SERVED UNTIL 1PM SAT.
GLUTEN FREE BREAD UPON REQUEST.

- STEEL CUT PARFAIT **GF** 5
Cinnamon brown sugar oatmeal, seasonal fruit, Aroma Drizzle, topped with a dollop of vanilla greek Yogurt
- YOGURT PARFAIT * 6
Greek vanilla yogurt, seasonal fruit, flax seed granola, and Aroma Drizzle
- METRO MORNING SANDWICH 7
Fresh baked croissant, all natural sausage or bacon, cage free fried egg, sharp cheddar, zesty sauce
- VEGGIE BREAKY 7
Multi grain bread, roasted tomato, baby spinach, cage free Fried egg, sharp cheddar, zesty sauce
- MILLENNIUM TOAST * **V** 6
Smashed avocado spread on multigrain toast, shaved radish, micro greens, and sriracha seasoning

- CHARCUTERIE -

SERVED AFTER 11AM
GLUTEN FREE CRACKERS UPON REQUEST.

CLASSIC CHARCUTERIE BOARD 18
A generous array of specially selected flavors served with crispy flatbread crackers.

For our current selections, please ask our team!

- SWEET TREAT -

AFFOGATO 7 **GF**
Fresh espresso with Julie Ann's frozen vanilla custard.

For even more sweet treats, check out our daily selection of pastries!

SERVED AFTER 11AM.
GLUTEN FREE BREAD UPON REQUEST.

- SALADS & BOWLS**
- STRAWBERRY SPINACH SALAD **GF** 8
Baby spinach, rustic greens, strawberry, red onion, candied walnuts, sprinkle of shaved goat cheese, white balsamic vinaigrette. *Pairs well with our Masi Masicanco Pinot Grigio*
 - AROMA GRAIN BOWL 10
5 ancient grains, baby spinach, seasonal veggies, feta, dried cranberry, avocado, chia seeds, roasted tomato dressing & microgreens. *Try it with our Bacon Red Blend Wine*

Add Chicken to any salad for 2.95.

SANDWICHES & PANINIS

Sandwiches served with side salad. Or upgrade to a side of soup or kettle style potato chips.

- TUSCAN PANINI 10
Fresh mozzarella, prosciutto de parma, pesto aioli, roasted tomato on polenta toast. *Try it with our 1000 Stories Bourbon Barrel Aged Zinfandel*
- BAJA PANINI 11
Grilled sliced chicken breast, sundried tomato aioli, fresh mozzarella, baby spinach, avocado, on polenta toast. *Perfect with our Gibbs "Barrel Fermented" Chardonnay*

GOLDI LOCKS GRILLED CHEESE 11
Mild cheddar, smoked gouda, and jalapeno mango chutney on polenta toast - **Kids option available.** *Pairs wonderfully with our Bonterra Organic Elysian Merlot.*

TURKEY, APRICOT, BRIE COLD CUT 11
Shaved turkey breast, apricot chutney, arugula, fresh tomato & brie on multi grain *Pairs perfectly with our Hess Shirtail Ranches Chardonnay*

CLASSIC HAM AND CHEESE 10
Shaved honey ham, sharp cheddar, arugula, fresh tomato, dijonaise on multi grain. *Try it with our Pierre French Pinot Noir*

SERVED AFTER 4PM.
GLUTEN FREE CRACKERS UPON REQUEST.

- OLIVE BLEND * 7
With Tuscan Parmesan bread. *Pairs wonderfully with our Storypoint Cabernet Sauvignon*
- WARM ROSEMARY NUTS **GF** 6
Excellent with our *House Pinot Grigio*
- PISTACHIO HUMMUS & PITA CHIPS ***V** 7
Try it with a glass of Saint Clair Sauvignon Blanc
- PRETZEL KNOTS 9
With warm craft beer cheese, *pairs great with one of our craft beers*

FLATBREAD PLATES

All oils and vinegars are from our neighbors over at The Olive Tap.
GLUTEN FREE FLATBREAD AVAILABLE FOR \$2.

- THE CLASSIC 12
Fresh mozzarella, fresh tomato, roasted garlic, basil, olive oil, balsamic reduction, seasoning. *Great with a glass of Bodega Colome Malbec*
- THE CALIFORNIAN 13
Avocado, chicken, pesto, parmesan, balsamic bbq glaze. *Pairs perfectly with our House Chardonnay*
- THE COUNTRYSIDE 14
Fig spread, prosciutto de Parma, parmesan, arugula, balsamic fig glaze. *Great with our Cab/Merlot blend Pamplin I.Q.*
- THE FORAGER 14
Sautéed Yellow Onion, Mushrooms, Spinach, Pesto, & Creamy Brie . *Recommendation to be served with the Allegrini Corvina Blend.*

*Available all day

BEVERAGES

WINE

SPIRITS

ALMOND, OAT, COCONUT OR SOY MILK .75. EXTRA SHOT OF ESPRESSO 1.00

ESPRESSO	12oz	16oz	20oz
ESPRESSO SHOT	Single	2.95	Double 4.30
CORTADO/CORTADITO	Single	3.50	Double 4.90
AMERICANO	3.00	3.90	4.80
FLAT WHITE	4.00	4.40	4.80
CAPPUCCINO	4.00	4.40	4.80
LATTE	4.10	4.50	4.90
MOCHA	4.50	4.80	5.10
CARAMEL MACCHIATO	4.50	4.80	5.10

SIGNATURE

AROMA LATTE	4.50	4.80	5.10
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COFFEE

COLD BREW	3.30	3.60	3.90
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Organic Single Origin

POUR OVER	3.60	4.20
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Choose from one of our single origin features

DAILY BREW	2.40	2.70	3.00
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TEA & MORE

CHAI LATTE	4.50	4.80	5.10
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TURMERIC GINGER	4.50	4.80	5.10
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MATCHA	4.50	4.80	5.10
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LOOSE LEAF TEA
handcrafted by Casting Whimsy

ICED TEA	2.80	3.20	3.60
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SIPPING COCOA	3.50	3.80	4.10
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AVAILABLE FLAVORS:

Vanilla, Hazelnut, Lavender, Caramel, Sugar-Free vanilla, Chocolate, White Chocolate.
Ask about our seasonal flavors.

SOFT DRINKS

COKE, ROOT BEER, APPLE	2.50
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JUICE, ORANGE JUICE,
FLAVORED SPARKLING WATER

BOTTLED WATER	1.00
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WHITES & ROSÉ

PINOT GRIGIO

House Selection (CA)	6	20
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SAUVIGNON BLANC Tiki "Maui" (Marlborough, New Zealand)	11	36
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CHARDONNAY

House Selection (CA)	6	20
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Domaine La Croix Belle (Languedoc, France)	10	35
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VIIGNIER Bonterra Organic (CA)	9	32
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ROSE Cuvelier Los	9	32
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Andes (Mendoza, Argentina)	9	32
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Hess Shirtail Ranches (CA)	8	28
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RIESLING Red Newt (Finger	10	35
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Lakes, New York)	10	35
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BUBBLES

MOSCATO D'ASTI Paolo	9	31
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Pizzorni (Piedmont, Italy)	9	31
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PROSECCO La Marca (Treviso,	7	28
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Italy) make it a mimosa for 1.00.	7	28
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ROSE BRUT Maison Du Cremant	12	42
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Rose Brut (Burgandy, France)	12	42
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CAVA Poema Brut Cava	7	28
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REDS

PINOT NOIR

Chono (Casablanca Valley, Chile)	10	35
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Run Riot (Central Coast, CA)	12	42
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House Selection (CA)	11	38
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SANGIOVESE Basciano	11	38
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Chianti Rufina (Tuscany, Italy)	11	38
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TEMPRANILLO Bodegas Altanza	9	32
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Rioja "Capitosa" (Rioja, Spain)	9	32
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SYRAH/GENACHE BLEND	14	49
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Bacon Red (Central Coast, CA)	14	49
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MERLOT Bonterra Organic	12	41
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Elysian (CA)	12	41
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MALBEC Bodega Colome	15	45
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CABERNET SAUVIGNON	6	20
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House Selection (CA)	6	20
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Sterling Vintner's Collection (CA)	9	32
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Purple Star (Columbia Valley, WA)	12	42
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ZINFANDEL Homefire	9	32
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"Perfect Stranger" (Alexander	9	32
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Valley, CA)	9	32
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SPIRITS

Baileys Original Irish Cream (50 mL)	5
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Tullamore D.E.W. Irish Whiskey (50mL)	5
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add coffee for 1.00

CRAFT BREWS

DESCHUTES OBSIDIAN STOUT	10
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Bend, OR - 6.4% ABV

Deep, robust, notes of espresso, chocolate, roasted malt and black barley, with just enough hop bite to cut the sweetness.

SPITEFUL G.F.Y. COFFEE STOUT	10
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Chicago, IL - 8% ABV

Mexican coffee from Chicago's Gaslight Coffee Roasters. It's classic coffee stout aromatics, very chocolaty and rich with a vanilla undertone and an impression like coffee ice cream.

ODELL BREWING IPA	6
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Fort Collins, CO - 7.0 % ABV

This IPA pours a slightly hazy golden amber color with a finger width slightly off white colored head that dissipates rather quickly leaving tons of lacing on the glass.

DOG FISH HEAD BREWING 60 MINUTE IPA	6
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Milton, DE - 6% ABV

Golden to light amber/orange with slight haze. Piney & citrusy hops. Malty with light citrus notes & maple syrup. Slightly dry & lingering bitterness.

CORONADO ORANGE AVENUE WIT	5
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Coronado, CA. - 5.8% ABV

Belgian Witbier style beer brewed by Coronado Brewing Company

HAYMARKET SPEAKERSWAGON PILSNER	5
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Chicago, IL 5.0% ABV

This is a crisp, straw colored lager brewed with imported pilsen malt, Saaz hops and authentic cold fermenting lager yeast.

TOPPLING GOLIATH PSEUDO SUE APA	7
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Decorah, IA 6.2% ABV

This single hop ale has notes of grapefruit, citrus, mango and evergreen. Delicate in body with a mild bite in the finish.

SEATTLE CIDER- SEASONAL FLAVOR	5
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Seattle, WA 6.9% ABV

Ask your server for our current seasonal selection.

NO. 1510