

- tea -

white

White Peony Fujian, China 3.50
Honeydew, Thyme, Herbaceous

green

Jasmine Hubei, China 3.50
Jasmine Blossoms, Smooth, Full

Jade Cloud Hubei, China 3.50
Roasted Chestnut, Wildflower, Balanced

Genmaicha Shizuoka, Japan 5.00
Centuries old blend of Green Tea & Roasted Rice

oolong

Iron Goddess of Mercy Hubei, China 6.00
Honey, Floral, Roasty

Ruby Oolong Doi Mae Salong, Thailand 7.00
Caramelized Fruit, Rich, Cacao

Bai Hao Doi Mae Salong, Thailand 7.00
Pomelo Zest, Sweet Jackfruit, Fragrant

black

English Breakfast Yunnan, China 3.50
Dried Fruits, Dark Sugars, Malty

Earl Grey Yunnan, China 3.50
Citrus, Bergamot, Classic

tisanes (herbal)

Blue Crane (Rooibos) 3.50
Grasses, Smokey, Honey Sweetness

Turmeric Tonic 3.50
Lemon, Smooth, Earthy

Chamomile 3.50
Honey, Apple, Smooth

Peppermint 3.50
So Fresh, So Clean, Clean

King Crimson 3.50
Fruity, Bitter, Tart

Schizandra Berry 5.00
Pine, Cranberry, Bright

other tea drinks

Matcha Latte 5.00/5.50/6.00
Lightly sweetened with Maple Syrup

London Fog 4.00/4.50/5.00
Earl Grey, Milk, House-made Vanilla Syrup

Camber



- coffee -

espresso

BIG JOY

Peru La Esperanza & El Mirador
Bosc Pear, Caramel, Orange Marmalade
Jaén, Cajamarca
Washed
3.00

ETHIOPIA WOLICHU WACHU

Uruga, Guji Zone
Peach, Clove, Jasmine
Heirloom
2300 masl, Washed
3.50

GOODNIGHT MOON DECAF

Limu Kossa & East Timor
Toffee, Orange Peel, Chocolate Wafer
Heirloom, Timor, Typica
Washed, SWP
3.00

pourover

ETHIOPIA WOLICHU WACHU

Uruga, Guji Zone
Peach, Clove, Jasmine
Heirloom
2300 masl, Washed
5.00

GUATEMALA LA ENSENADA

San Pedro Necta, Huehuetenango
Raspberry, Dutch Cocoa, Tangerine
Caturra & Catuai
1800 masl, Washed
5.00

KENYA MAHIGA AA

Nyeri
Grapefruit, Blackberry, Allspice
SL-28, SL-32, Ruiru 11
1800-1950 masl, Washed
6.00

batch brew

ROTATING SINGLE ORIGIN

2.00 / 2.50 / 3.00

When you bring your personal vessel
25¢ off any drink
Free batch brew on the 1st Wednesday of every month

IG: @camberholly
Facebook.com/camberholly

-session cocktails & spritz-

Rosé Spritz No.1	8.00
<i>An icy chalice of late spring, with hints of peach. It's almost summer!</i>	
Torino Sunset (Coming soon)	
Hyssop Julep (Coming soon)	
Mimosa — Orange or Grapefruit	8.00
Weekend Mimosa	6.00
Blueberry Mimosas	+1.00
<i>Local, Bow Hill, cold-pressed blueberry juice.</i>	

-wine-

by the glass / half-bottle (2½ glasses) / bottle

Dry Sparkling, France	9 / 16 / 32
<i>Les Vignobles de Jacques, Limoux, NV 90% Mauzac, 10% Chardonnay – Crémant, Méthod Champenoise Honey Suckle, Witch Hazel, Vanilla Wafer</i>	
Unoaked Chardonnay, France	8 / 15 / 30
<i>Pierre Qui Rolle, Pays d'Oc, 2015 100% Chardonnay – White Burgundy Style White Clover, Fuji Apple, Agave</i>	
Full-Bodied Dry White, Italy	12 / 19 / 38
<i>Gini, Soave Classico DOC, 2016 100% Garganega – Soave Classico Hawthorn, Almond, Marzipan, White Peach</i>	
Dry Rosé, California	8 / 15 / 30
<i>Tinto Rey, Dunnigan Hills, CA, 2018 54% Tempranillo, 30% Tannat, 16% Verdejo Nectarine, Sassafras, Cherry</i>	
Medium-Bodied Red, California	9 / 16 / 32
<i>Bonny Doon, Monterey, 2017 75% Grenache, 20% Surah, 5% Petite Sirah – Biodynamic Lilac, Shaved Nutmeg, Pepper-Seared Game</i>	
Full-Bodied Cabernet, Washington	12 / 19 / 38
<i>Hightower, Columbia Valley, 2016 100% Cabernet Sauvignon – Red Mountain Vanilla Bean, Medjool Date, Maraschino Cherry</i>	

-beer & cider-

Pints 6.00 Schooners 4.00

- Kolsch 4.4% – Loowit, Vancouver
- Vortex IPA 7.7% – Fort George, Astoria
- Gose 4.3% – Reuben's, Seattle
- Dry Cider 6.8% – Lost Giants, Bellingham
- Marrionberry Cider 6.3% – Swift, Portland

Available when checked:

- Dry Hopped Belgian 5.3% – Wander, Bellingham
- Elderberry Cider 6.0% – Lost Giants, Bellingham

Ask for a \$2 schooner of cider with a food order

-house drinks-

One & One	4.00
<i>A doppio espresso of your choice from our current offerings, served in two glasses-one with milk and one without. Accompanied by sparkling water.</i>	
Matcha Mojito	6.50
<i>A sparkling infusion of mint, lime, and Rishi Ceremonial Matcha. Get your tea buzz on. *Does not contain alcohol</i>	
Old Gregg	6.00
<i>House-made Irish Cream with rum extract and heavy cream, poured over our chocolate sauce and Big Joy espresso. Do you love me?</i>	
On a Passing Cloud	6.00
<i>A breath of maple, cinnamon, and orange. Dairy-free espresso latte, served chilled or warm. Formerly known as Lenny.</i>	

Turmeric Ginger Latte	4.50/5.00/5.50
<i>House-made Turmeric Ginger Syrup combined with milk, served steamed or iced. Ask to add cracked fresh pepper.</i>	

Tropical Tonic	5.00
<i>Local shrub by Cascade/Maui Shrub Farm & House-made bitter tea. Refreshing, sparkling, and salutary. Hibiscus & Orange Pineapple & Sage Ginger & Hawaiian Chili Prefer that classic shrub flavor? Ask to omit bitter tea.</i>	

-other-

Milk	3.00/3.50/4.00
Orange or Grapefruit Juice	3.00/3.50/4.00
Hot Chocolate	3.00/3.50/4.00
<i>Ask to add fresh whipped cream</i>	
Steamer	3.00/3.50/4.00
<i>Steamed milk w/ choice of house made syrup</i>	
Happy Mountain Kombucha	4.00/6.00

-noteworthy ingredients-

Our house-made Chocolate sauce is made with 100% Organic Mexican Cocoa from Nathan Miller. You can find a selection of bars on our retail shelf.

Our house-made Vanilla syrup features Nielsen Massey's Madagascar Bourbon Pure Vanilla Bean paste that is certified Non-GMO.

Our selection of teas come to us from Rishi Tea & Botanicals, a Direct Trade, Organic Certified tea company based in Milwaukee, WI.

And finally, our coffee, sourced traceably and roasted locally in Bellingham, WA since 2015.

COFFEE

with milk	8oz.	12oz.	16oz.
LATTE	4.00	4.50	5.00
MOCHA	4.50	5.00	5.50
CHAI	4.00	4.50	5.00
HOT CHOCOLATE	3.00	3.50	4.00
CORTADO - 4oz	4.00		
CAPPUCCINO - 6oz	4.00		

Made with local non-homogenized whole milk from Grace Harbor

without milk			
ESPRESSO	3.00		
AMERICANO - all sizes	3.00		
BATCH BREW	2.00	2.50	3.00
ICED COFFEE		3.00	3.50

~ Most drinks available iced in 12 and 16oz sizes ~

extras			
extra espresso	1.00		
oat milk	.50	.75	1.00
house made syrups	.50		