

Juice & Dry

Local Hot Cider	5 ⁵⁰ / 6 ⁵⁰
<i>Organic Honeycrisp, Sauk Farm, Concrete WA</i>	
Add Caramel (from Pure Bliss)	+1
Fresh Squeezed OJ	5 / 6 / 7
Local Blueberry Juice	6 / 7
<i>Still or Sparkling</i>	
<i>Organic Cold Pressed, Bow Hill WA</i>	
Liquid Sunshine	5
<i>Ginger, turmeric, lemon, sparkling</i>	

Beer & Wine

Ciderberg	9 ⁵⁰
(hot cider + Underberg)	
Farmstrong Pilsner	6
Wander x Camber Coffee IPA	7
Fresh OJ or Blueberry Mimosa	9
Seasonal Mimosa	10
Fizzy Can Wine, White or Rosé	10
Glass/Bottle of White or Bubbles	7 / 28
Underberg	3

Seasonal Drinks Specials | Autumn 2020

Japanese Woods

6⁵⁰

Hojicha (a smoked green tea) steamed and swirling with clove, black pepper, & cocoa. Topped with chilled oat milk foam for contrast. This drink feels like contemplative autumn stroll.

Harvest Moon Latte

5 / 6 / 7

The queen of fall flavors, to pair with those cozy moments like crunching leaves and strolling through pumpkin patches. Cinnamon, clove, brown sugar, nutmeg, & smoked alderwood salt.

Amethyst Latte

5 / 6 / 7

A mysterious coffee to inspire you when you're bundled up and day-dreaming, in a season for movies and planning halloween costumes. Notes of anise, juniper, and lavender.

House-Made White Chocolate!

+1

House Drink Specials

On a Passing Cloud

6

A classic: Espresso, Oatly, maple, cinnamon, and orange oil. The special that captured everyone's heart.

Served as a 10 oz, steamed or shaken chilled.

Giddyup Latte

5 / 6 / 7

Our secret Giddyup sauce brings depth of flavor and heat that can really transform the way you like lattes. It's got a kick! ★★★'s spicy.

Rösti* — crispy potato hashbrowns, two over-easy eggs [†] , house red rösti sauce, and arugula (see à la carte for protein additions)	13
Fried Chicken Sandwich* — local chicken, Mama’s Lil peppers, arugula, mustard aioli, Avenue brioche bun, house-made potato chips add side salad for +2	15
Lamb Burger*[†] — local lamb, three-cheese, caramelized onions, aioli, arugula, apple, honey, Avenue brioche bun, house-made potato chips add side salad for +2	17
Farmer’s Salad — East of Eden farm greens, parmesan, candied pepitas, dried currants (see à la carte for protein additions)	5 / 10
Bacon Breakfast Sandwich* — seasoned baked egg patty, three-cheese, bacon strips, on an Avenue english muffin	7⁵⁰
Stewed Tomato Sandwich* — seasoned baked egg patty, three-cheese, stewed cherry tomatoes, on an Avenue english muffin	7⁵⁰
Vegan Grain Bowl* — brown rice & quinoa, seasonal veggies, and lemon tahini dressing (see à la carte for protein additions)	14
Breakfast Combo* — two eggs any way, bacon strips, whipped butter, jam, choice of Avenue bread or english muffin	11
Yogurt & Granola Parfait — house-made granola, Grace Harbor plain yogurt, and berry-ginger compote	5

Oak Meadows Fried Chicken*	6	Lummi Island Smoked Salmon	6
2 pc. Bacon: Strips or Chopped	4⁵⁰	Avenue Toast, or English Muffin	2
Oak Meadows Chicken Confit	5	Butter, Jam, or HOSA Hot Sauce	1
Extra Veggies	5	House-Made Chips	2
Egg Any Way[†]	1⁵⁰	Rosti Hashbrowns	8

* gluten-free or gluten-free available

[†] raw or undercooked food may increase your risk of foodborne illness

P A S T R Y

Made with love in our kitchen daily.

Orange & Currant Scone

\$3.50

*A buttery, layered classic
with a light glaze.*

Marbled Matcha Shortbread

\$2.50 / \$6 for 3

*Vanilla and green-tea shortbread,
made with Mizuba matcha.*

Brown Butter Chocolate Chip Cookie

\$2.50

*A little chewy on the outside, soft and gooey
on the inside, rich but not too decadent.*

Apricot Almond Pocket Tart

\$4.00

*Lemon short crust, filled with GMD
preserves, topped with almond & annatto
seed glaze, and apricot slivers.*

Lemon Olive Oil Cake

\$4.00

*Made with rice and almond flour, this
GF cake is citrus forward and elegantly
dusted with powdered sugar.*

ESPRESSO

Big Joy

Our house blend of single producer lots in Cajamarca, Peru. Pairs excellently with milk.

Ethiopia Reko

Our current single origin offering, with notes of peach, honeysuckle, and lime

Goodnight Moon Decaf

A swiss-water process currently comprised of Ethiopia Dumerso with notes of blueberry, vanilla, and navel orange.

POUR OVER

Ethiopia Reko

peach, honeysuckle, and lime

Kenya Karimikui

huckleberry, honey, and lime

Guatemala El Bosque

plum, pear, and dark chocolate

	8 ^{oz.}	12 ^{oz.}	16 ^{oz.}
<i>with milk</i>			
LATTE	4 25	4 75	5 25
CAPPUCCINO - 6 ^{oz.}	4 25		
CORTADO - 4 ^{oz.}	4 25		
MOCHA	4 75	5 25	5 75
CHAI / LONDON FOG	4 25	4 75	5 25
MATCHA LATTE	6 00	6 50	7 00
GOLDEN MILK	4 75	5 25	5 75
HOT CHOCOLATE	3 25	3 75	4 25

without milk

ESPRESSO	3 50		
AMERICANO - <i>all sizes</i>	3 50		
BATCH BREW	2 50	3 00	3 50
ICED COFFEE - <i>seasonal</i>	2 50	3 00	3 50

extras

Oatly milk alternative	50	75	1 00
additional espresso			1 00
house syrups		price varies	

other

POUR OVER
 LOOSE LEAF TEA
 HOUSE SPECIALS
 BEER • WINE
 CIDER • SPRITZ

*See printed
 menu for
 selection
 & pricing*

*Ask your barista if you want a drink that's not listed
 Most drinks available iced*