

Camber

SEASONAL & HOUSE DRINKS

ESPRESSO

big joy

guatemala el rincon & la providencia (washed)

notes of pear, baking spices, red grape

goodnight moon - decaf

peru tapir andino - cajamarca (red honey)

notes of raspberry, pound cake, raisin

ethiopia reko

yirgacheffe - heirloom (washed)

notes of pineapple, muscavado sugar, lime

POURSTEADY

colombia luis omar rodriguez

7

buesaco - caturra (washed)

notes of raspberry, tamarind, rose hip

ethiopia reko

7

yirgacheffe - heirloom (washed)

notes of pineapple, muscavado sugar, lime

guatemala aguacatones

7

huehuetenango - bourbon (washed)

notes of honeydew, cocoa butter, vanilla

HOUSE SYRUPS

vanilla, chocolate (v), simple syrup, caramel sauce, ginger-turmeric

seasonal: peppermint

LIBATIONS

mimosas

w/orange juice - 12

glass of cava - 9

bottle of cava - 28

butterscotch latte

5.5/6/6.5

house made butterscotch sauce, Big Joy espresso, steamed oat or whole milk

grianstad "gree-ahn-stahd"

5.5

a 6 oz latte made with Big Joy espresso, an orange & caraway syrup, and garnished with orange essence. steamed oat or whole milk.

cranberry crumble

6.5

a 10 oz latte made with Big Joy espresso, graham-infused oat milk (not GF), cranberry-ginger-lemon syrup, and garnished with crushed graham cracker

candied pecan latte

5.5/6/6.5

house made candied pecan syrup made with a touch of maple syrup, Big Joy espresso, garnished with crushed candied pecans. steamed oat or whole milk.

slow heat

5

an 8 oz adaptogenic sipping chocolate made with reishi mushroom, ashwagandha, 80% dark chocolate, cayenne, and steamed oat milk

**We advise caution with reishi mushroom if you are taking blood pressure medication, pregnant, or breastfeeding*

ARTEMIS TEA

onyx yunnan black tea

4

artemis grey black tea, bergamot oil

4.5

emerald maofeng green

6.5

jasmine green yin hao green, jasmine

5

herbal, sans caffeine:

circe rooibos, rose, mullein, raspberry

4

nocturne passionflower, valerian, lavender

4

leo hibiscus, chamomile, cinnamon

4

KITCHEN

winter

8am - 12pm, thurs - mon

BREAKFAST SANDWICHES

on house buttermilk biscuit or gf rosemary focaccia

the standard **13**

chicken breakfast sausage, medium egg, farmhouse cheese, garlic aioli & sunflower seed gremolata

+ avocado 2

+ carrot-citrus hot sauce .75

earthly delights **13**

medium egg, farmhouse cheese, savory sundried tomato jam, curry cauliflower

+ avocado 2

+ carrot-citrus hot sauce .75

vegan earthly delights (v) **13**

avocado, savory sundried tomato jam, curry cauliflower, pickled shallot on house gf/v rosemary focaccia

+ carrot-citrus hot sauce .75

TARTINES

on water tank bakery skagit wheat or house GF buckwheat millet bread

ricotta & jam **9.5**

ricotta, seasonal jam, coffee blossom honey

balsamic beet **12**

humboldt fog goat cheese, rainbow beets, balsamic glaze

+ soft boiled beet egg 2.5

avocado (v) **9.5**

thinly sliced avocado, seed & pistachio dukkah, lemon zest, graza olive oil, maldon

+ soft boiled beet egg 2.5

LIGHT FARE

breakfast salad (gf) **14**

organic mixed greens, beet-marinated egg, dried cranberries, toasted almonds, seasonal fruit, whatcom blue cheese, lemon vinaigrette

+ avocado 2

granola bowl (gf) **7.5**

house seedy millet granola, seasonal fruit, choice of grace harbor farms whole milk or minor figures organic oat milk

**consuming raw or undercooked eggs may increase your risk of foodborne illness*

<i>with milk</i>	8oz	12oz	16oz
LATTE	5	5 ⁵⁰	6
CAPPUCCINO (6oz)	5		
CORTADO (4oz)	4 ⁵⁰		
MACCHIATO (2oz)	4		
MOCHA	5 ⁵⁰	6	6 ⁵⁰
CHAI & LONDON FOG	5	5 ⁵⁰	6
MATCHA LATTE	6	6 ⁵⁰	7
HOJICHA LATTE	6	6 ⁵⁰	7
GOLDEN MILK	5	5 ⁵⁰	6
HOT CHOCOLATE	4 ⁵⁰	5	5 ⁵⁰
<i>without milk</i>			
ESPRESSO	4		
AMERICANO	4		
POUR OVER	<i>see printed menu</i>		
BATCH BREW	3 ⁵⁰	4	4 ⁵⁰
ICED COFFEE (SEASONAL)	3 ⁵⁰	4	4 ⁵⁰
<i>extras</i>			
OAT MILK	. ⁵⁰	1	1
ADD ESPRESSO	1	1	1
HOUSE SYRUPS	<i>price varies</i>		
<i>other</i>			
LOOSE LEAF TEA	<i>See printed menu for selection & pricing</i>		
SEASONAL BEVERAGES			
LIBATIONS			