

Camber®

<i>with milk</i>	8oz	12oz	16oz
LATTE	5	5 ⁵⁰	6
CAPPUCCINO	5		
CORTADO	4 ⁵⁰		
MACCHIATO	4		
MOCHA	5 ⁵⁰	6	6 ⁵⁰
CHAI OR LONDON FOG	5	5 ⁵⁰	6
MATCHA TEA	5 ⁵⁰	5 ⁵⁰	6
MATCHA/HOJICHA LATTE	6	6 ⁵⁰	7
LOOSE LEAF TEA	<i>see printed menu</i>		
GOLDEN MILK	5	5 ⁵⁰	6
HOT CHOCOLATE	5	5 ⁵⁰	6
<i>without milk</i>			
ESPRESSO	4		
AMERICANO	4		
POUR OVER	<i>see printed menu</i>		
BATCH BREW	3 ⁵⁰	4	4 ⁵⁰
ICED COFFEE (<i>Seasonal</i>)	3 ⁵⁰	4	4 ⁵⁰
<i>extras</i>			
OAT MILK	0 ⁵⁰		
ADD ESPRESSO	1		
HOUSE SYRUP	<i>see printed menu</i>		
<i>other</i>			
SEASONAL BEVERAGES	<i>see printed menu</i>		

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

ESPRESSO

big joy

guatemala chochajau & la bolsa (washed)
notes of dark chocolate, baking spices, cherry

goodnight moon - decaf

peru tapir andino - cajamarca (red honey)
notes of raspberry, pound cake, raisin

ethiopia adame grade zero

yirgacheffe - heiloom (washed)
notes of orange blossom, jasmine, peach

POURSTEADY

ethiopia adame grade zero

7

yirgacheffe - heirloom (washed)
notes of orange blossom, jasmine, peach

colombia villa betulia

7

huila - papayo (washed)
notes of black plum, cinnamon, cherry

kenya gachatha peaberry

7

nyeri - sl-28 & ruiru (washed)
notes of red currant, clementine, casaba melon

LOOSE LEAF TEA

wildwood black tea | FUJIAN, CHINA

4

earl supreme black tea & italian bergamot

4.5

kamairicha green tea | KAKEGAWA, JAPAN

6.5

pearls of jasmine green tea | FUJIAN, CHINA

5

herbal, sans caffeine:

stay awhile chamomile, cornflower, vanilla

4

cape sunset honeybush, roasted buckwheat, berry

4

leo hibiscus, chamomile, cinnamon

4

SEASONAL & HOUSE DRINKS

strawberry con panna

5.5

single origin espresso, strawberry whipped cream & strawberry powder | *one size, 5 oz*

solstice tonic

6.5

espresso or matcha, citrus-forward tonic water, pineapple juice | *one size, 12 oz*

basil lemonade

5

fresh lemon juice, sweet italian & thai basil syrup, served sparkling or still | *one size, 16 oz*

on a passing cloud

6

big joy espresso, maple syrup, oat milk, orange essence | *served hot or chilled*

blueberry jam latte { EAT LOCAL MONTH SPECIAL }

6

big joy espresso, bow hill blueberry syrup, grace harbor farms whole milk | *iced only, 16 oz*

HOUSE SYRUPS

vanilla

chocolate (v)

simple syrup

caramel sauce

ginger-turmeric

lavender-honey

LIBATIONS

mimosa w/orange juice

12

glass of cava

9

bottle of cava

28

vita vivet, spain

KITCHEN | 8a - 12p DAILY

BREAKFAST SANDWICHES

on house buttermilk biscuit, ralph's pretzel bun, or house gluten-free focaccia

the standard 13
maple chicken breakfast sausage, fried egg,
farmhouse cheese, garlic aioli & parsley-sunflower-
seed gremolata

+ AVOCADO 2 + CARROT-CITRUS HOT SAUCE .75

B.E.C. 12
bacon, fried egg, calabrian chile mayo & cheddar

+ AVOCADO 2 + CARROT-CITRUS HOT SAUCE .75

pesto 11
fried egg, basil pesto & farmhouse cheese

+ AVOCADO 2 + CARROT-CITRUS HOT SAUCE .75

+ MAPLE CHICKEN SAUSAGE 4 + BACON 4

vegan 12
tofu "egg" patty, roasted garlic black bean spread,
cilantro-jalapeno zhug & pickled red onions on
house gluten-free focaccia

+ AVOCADO 2 + CARROT-CITRUS HOT SAUCE .75

LIGHT FARE

breakfast salad 14
mixed greens, seasonal fruit, cranberries,
toasted almonds, lemon vinaigrette, house
pickled beet egg, whatcom blue cheese

+ AVOCADO 2 + BACON 4 + SMOKED SALMON 4

yogurt bowl 11
house seedy millet granola, airy whipped grace
harbor farms yogurt, seasonal fruits & jam

granola bowl 8
house seedy millet granola, seasonal fruit,
choice of oat or whole milk

TARTINES

*on toasted water tank bakery skagit wheat
or house gluten-free buckwheat millet bread*

buttered mushroom (EAT LOCAL MONTH SPECIAL) 12
crispy buttered cascadia shiitake mushrooms,
samish bay gouda cheese, ralph's greenhouse
green kale finished with ferndale farmstead
asiago

ricotta & jam 9
ricotta, seasonal house jam & coffee blossom
honey

+ PICKLED BEET EGG ON SIDE 2.5

avocado (v) 11
thinly sliced avocado topped with seed &
pistachio dukkah, lemon zest, graza olive oil &
flaky salt

+ PICKLED BEET EGG ON SIDE 2.5

+ PICKLED ONIONS 1.5 + SMOKED SALMON 4

caprese 12
basil pesto and warm roasted cherry tomatoes
topped with fresh burrata cheese & balsamic
glaze

+ PICKLED BEET EGG ON SIDE 2.5

lox 15
cold-smoked Coho salmon, cream cheese,
english cucumber, pickled red onions, capers,
fresh dill & black pepper

+ PICKLED BEET EGG ON SIDE 2.5