

## COFFEE

locally roasted by Dart

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<b>DRIP</b>	<b>3</b>
Guatemala	
<b>ESPRESSO</b>	<b>3.5</b>
Sumatra	
<b>AMERICANO</b>	<b>3.5</b>
<b>ESPRESSO MACCHIATO</b>	<b>3.5</b>
<b>CORTADO</b>	<b>3.5</b>
<b>CAPPUCCINO</b>	<b>4.5</b>
<b>LATTE</b>	<b>4.5</b>
<b>COLD BREW</b>	<b>4.5</b>
Mexico Chiapas	

## WINE

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<b>SAUV BLANC</b>	<b>12   45</b>
Margerum, Happy Canyon SB	
<b>CHARDONNAY</b>	<b>14   55</b>
Point & Line, Gold Coast Vineyards	
<b>ROSÉ</b>	<b>12   45</b>
Sanford, Santa Rita Hills	
<b>PINOT NOIR</b>	<b>13   50</b>
Collier Creek, Lodi, California	
<b>CABERNET SAUV</b>	<b>15   60</b>
Treana, Paso Robles	
<b>RUSTICO PROSECCO</b>	<b>14   70</b>
Nino Franco, Italy	

**HOUSE MIMOSA.....10**

## JUICE

### COLD PRESSED JUICES

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Orange	10
Grapefruit	10
Reboot (fennel)	11
Up Beet (beet)	11
Immunity (carrot)	11
Green Beast	12

### SMOOTHIES

Kale	11
Strawberry	10

## TEA

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<b>CHAI LATTE.....</b>	<b>4</b>
<b>HOT.....</b>	<b>4</b>
<i>Selection of Rishi Teas</i>	
<b>ICED.....</b>	<b>4</b>
Lemon Rush	

## BEER

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<b>FIG MOUNTAIN LIGHT</b>	<b>6</b>
<b>GOLDEN ROAD MANGO</b>	<b>7</b>
<b>BALLAST POINT GRAPEFRUIT</b>	<b>7</b>
<b>FIG MOUNTAIN IPA</b>	<b>8</b>
<i>LIZARDS MOUTH OR HOPPY POPPY</i>	
<b>MADE WEST IPA</b>	<b>7</b>
<b>BUDWEISER</b>	<b>  5</b>
<b>MODERN TIMES</b>	<b>7</b>



# HAPPY HOUR

SERVING DAILY FROM 3:00PM-7:00PM

## WINE + BEER

MARGERUM SAUVIGNON BLANC | 10

POINT & LINE CHARDONNAY | 12

SANFORD ROSE | 10

COLLIER CREEK PINOT NOIR | 11

TREANA CABERNET SAUV | 12

FIGUEROA MOUNTAIN | 6

HOPPY POPPY OR LIZARDS MOUTH

MODERN TIMES AMBER ALE | 6

MADE WEST IPA | 5

BALLAST POINT GRAPEFRUIT | 6

FIG MOUNTAIN LIGHT | 5

## COMMUNAL

AVOCADO TOAST | 10

7 MINUTE EGG, QUESO FRESCO, PICKLED ONION, MINT

HUMMUS | 5

PINE NUT, GREEN OLIVE, FLATBREAD

GOAT FRIES | 5

9-SPICE BLEND, CHARRED PEPPER DIP, COJITA

SMOKED SALMON SPREAD | 8

CREME FRAICHE, CAPER, CUCUMBER, RYE CHIPS

OLIVES + CHEESE | 4

PRESERVED LEMON, FRESH MOZZARELLA

CHEESE + MEAT BOARD | 12

2 ARTISINAL CHEESES, CHARCUTIERE, CONDIMENTS, FLATBREAD

LAMB MEATBALLS | 6

HUMMUS, TZATZIKI, PINE NUT, PICKLED ONION

MOROCCAN CHICKEN WINGS | 12

HARISSA BBQ, DILL-YOGURT

TURKEY SANDWICH | 11

SPECK HAM, QUESO FRESCO, AVOCADO, CILANTRO SALSA VERDE, ARUGULA, BAGUETTE

## COCKTAILS

STATE STREET SOUR | 8

POMEGRANATE MOLASSES, TEQUILA, LIME

MIMOSA | 7

SPARKLING WINE, OJ

KENTUCKY LEMONADE | 9

PINEAPPLE, WHISKEY, LEMONADE

FRENCH 75 | 8

LEMON, VODKA, SPARKLING WINE