

CAFÉ A LA C'ART

HOUSE BEVERAGES

FOUNTAIN DRINKS* 3.95

FRESHLY BREWED ICED TEA* 3.95

FRESHLY BREWED HOUSE COFFEE* 3.95
hot or iced

NUMI HOT TEA 3.95
per specialty tea bag, choice of assortment

ITALIAN SODA 5.00
choice of specialty syrup, soda water
with the works 6.00
add half & half, whipped cream

HOUSE MADE LEMONADE 5.00
flavor of the day

JUICES 3.00 / 4.50 large
choice of orange, ruby red grapefruit, pineapple, cranberry

*refills available

HAND CRAFTED LIBATIONS (NON-ALCOHOLIC)

VIRGIN CUCUMBER MULE 6.50
Monin cucumber syrup, fresh lime juice, ginger beer

ORANGE DREAM 6.50
fresh orange juice, simple cane syrup, half & half, whipped cream

SPARKLING CITRUS COOLER 6.50
house made sweet and sour, soda water,
dash of aromatic bitters, fresh citrus

LAVENDER LEMON TONIC 6.50
Monin lavender, fresh lemon juice, tonic water

TEA & SHRUB REFRESHER 7.00
house made seasonal shrub, house black iced tea, fresh fruit,
splash of ginger beer

CHILL CHELADA 7.00
Corona non-alcoholic, house made bloody mix,
fresh citrus, olive skewer, Tajin salt rim (21 +)

 **ADD MAYA TEA VIBE "MOXIE" 1.00**
(energy elixir, 75 mg caffeine)

BRUNCH COCKTAILS

SPARKLING PALOMA 10.00

El Jimador Silver Tequila, ruby red grapefruit juice, fresh lime,
agave nectar, house sparkling

BLOODY AZTECA 11.00

Los Sundays Jalapeño Tequila, house made bloody mix,
tajin salt rim, garden garnish

Add a slice of peppered bacon + \$1

 (Flying Leap Vodka available upon request)

MIMOSA 8.00

House sparkling, choice of orange, ruby red grapefruit,
cranberry, or pineapple juice

FRENCH RASPBERRY ESPRESSO MARTINI 13.00

Arbuckle's espresso double shot, Chambord raspberry liqueur,
New Amsterdam Vodka, 1883 Vanilla

SPIKED HOUSE LEMONADE 9.00

House made lemonade of the day, choice of house spirit

DESERT DAISY 10.00

Ford's Gin, Gran Citron, Monin desert pear,
fresh lime, soda water

 **MESQUITE BLOSSOM MULE 11.00**

Whiskey Del Bac Old Pueblo, ginger beer, fresh lemon

JACK AND JAVA 9.00

Jack Daniel's Tennessee whiskey, Monin spiced brown sugar,
house black iced coffee, whipped cream, brown sugar sprinkle
(available hot upon request)

SPECIALTY COFFEES & TEA LATTES

MEXICAN MOCHA 6.50

Arbuckle's espresso double shot, spiced dark chocolate, milk,
whipped cream, dash of cinnamon

LAVENDER LATTE 6.50

Arbuckle's espresso double shot, Monin lavender, milk, dash of
lavender sugar

CAFÉ CARMELO 6.50

Arbuckle's espresso double shot, chocolate, caramel sauce, milk,
whipped cream

COCONUT CARDAMOM LATTE 7.50

Arbuckle's espresso double shot, Monin coconut puree, 1883
cardamom, milk, dash of nutmeg

CAFÉ LATTE 5.00

Arbuckle's espresso double shot, milk

CAPPUCCINO 5.00

Arbuckle's espresso double shot, steamed milk, foam

 **CHAI TEA LATTE 6.50**

Maya Tea Devi Chai, milk, dash of cinnamon

 **MATCHA TEA LATTE 6.50**

Maya Tea organic sweetened Japanese matcha, milk

 **LONDON FOG TEA BREVE 6.50**

Maya Tea London Fog, half & half

CAFÉ A LA C'ART

SPECIALTY COCKTAILS

THE PERFECT MARGARITA 12.00
Herradura Silver Tequila, Gran Citroen, fresh lime juice, agave nectar, Tajin salt rim

LAVENDER MARTINI 11.00
Deep Eddy Lemon Vodka, The Bitter Truth Violet Liqueur, cranberry juice, lavender sugar rim

PASSIONFRUIT MARGARITA 11.00
El Jimador Silver Tequila, Chinola Passionfruit Liqueur, fresh lime juice, agave nectar, Tajin salt rim

JULIANA'S GARDEN MOJITO 11.00
Diplomatico Planas Rum, fresh basil, cucumber, Monin rose, fresh lime juice, house sparkling

 **MAIN AVE MANHATTAN 14.00**
Whiskey Del Bac Sentinel Rye, sweet vermouth, aromatic bitters, orange twist

OLD FASHIONED A LA C'ART 9.00
Old Forester Bourbon, simple cane syrup, The Bitter Truth spiced chocolate bitters, Bordeaux cherries

SEASONAL SANGRIA 9.00
special blend of house wine, brandy, Monin fruit puree, fresh juices, fresh fruit, splash of soda water

 **JANET'S VISOR 10.00**
O.H.S.O. Arcadia cranberry vodka, Monin peach, fresh lime, cranberry juice, bubbly float

SHRUB SMASH 12.00
Ford's Gin, house made seasonal shrub, fresh lemon, fruit

BEER 6

 **DRAGOON IPA**
west coast IPA

 **DRAGOON SEASONAL**
rotating selection

PILSNER URQUELL
Czech style pilsner

 **BARRIO BLONDE**
American blonde ale

 **BARRIO ROJO**
Scottish style ale

 **FOUR PEAKS WOW WHEAT**
American wheat ale

CORONA NON-ALCOHOLIC
Mexican Lager

WINE

SPARKLING

LA MARCA PROSECCO, ITALY
ripe citrus - lemon - green apple



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WHITE

CAVALIERE D'ORO PINOT GRIGIO, ITALY 7 10 22
crisp - mineral - citrus

PACIFIC RIM RIESLING, COLUMBIA VALLEY 8 11 28
red apple - spicy vanilla - nutmeg

STARBOROUGH SAUVIGNON BLANC, MARLBOROUGH 8 11 28
citrus - passion fruit - guava

STONECAP CHARDONNAY, COLUMBIA VALLEY 8 11 28
lemon cream - melon - pineapple

FLEUR DE MER ROSÉ, PROVENCE 10 14 40
fresh strawberry - lavender - pink grapefruit

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER 12 17 45
bosc pear - citrus blossom - green apple

RED

LINE 39 RED BLEND, CALIFORNIA 7 10 22
plum - blackberry - dark chocolate

19 CRIMES PINOT NOIR, SOUTH EASTERN AUSTRALIA 8 11 28
cherry - strawberry - vanilla

TAHUAN MALBEC, MENDOZA 10 14 35
wild berries - dried herbs - sweet spices

STONECAP CABERNET SAUVIGNON, COLUMBIA VALLEY 8 11 28
plums - stewed cherries - cinnamon

ROBERT HALL CABERNET SAUVIGNON, PASO ROBLES 12 17 45
black currant - sweet tobacco - spice

DECOY RED ZINFANDEL, SONOMA COUNTY 12 17 45
wild blueberry - blackberry - plum - vanilla - white pepper

FLIGHTS

MARGARITA FLIGHT, EL JIMADOR SILVER TEQUILA 14.00
desert pear, blood orange, cadillac, Tajin salt rim

MIMOSA FLIGHT 20.00
choice of three; house sparkling, juice
(classic orange, ruby red grapefruit, pineapple, cranberry)

OLD FASHIONED FLIGHT, JACK DANIEL'S TENNESSEE WHISKEY 12.00
The Bitter Truth black cherry, creole, grapefruit, agave nectar

BOURBON FLIGHT, OLD FORESTER HISTORY 18.00
1870 Original Batch, 1897 Bottled in Bond, 1910 Old Fine Whiskey, 1920 Prohibition