

# DRINK MENU

## COFFEE + ESPRESSO

*proudly serving Devoción Coffee*

### DRIP COFFEE - \$4 ALL SIZES

FOR HERE (bottomless) | 8oz | 12oz | 16oz

### COLD BREW - \$5

notes of cacao, vanilla, cherry & almond

### NITRO COLD BREW - \$6

creamy, notes of cacao, vanilla, cherry & almond

### KYOTO SLOW DRIP - \$5

3-hour japanese slow-drip with rotational special blends. served over ice, limited availability.

### DOUBLE SHOT - \$3.5

notes of honey, orange blossom & caramel

### AMERICANO - \$3.5

double shot cut with water

### MACCHIATO - \$3.75

double shot + dollop of milk foam

### CORTADO - \$4.25

double shot + equal parts steamed milk

### CAPPUCCINO - \$5

double shot / milk / foam

### CAFFÉ LATTE - \$6

double shot / extra milk / foam

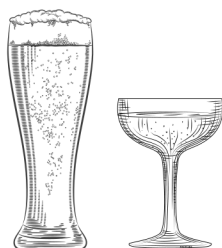
#### FLAVORS - ADD \$1

HAZELNUT | VANILLA | HONEY | MOCHA  
| CARAMEL | WHITE MOCHA | LAVENDER  
| MAPLE | ROSE

#### MILK OPTIONS

WHOLE | SKIM | OAT +.50

beer,  
“cocktails”  
& mocktails  
on the back!



## TEA

### TEA LATTES - \$6

CHAI | MATCHA | LONDON FOG

### HOT TEAS - \$4

BLUE FLOWER EARL GREY | ENGLISH  
BREAKFAST  
GOLDEN GREEN | BLOOD ORANGE HIBISCUS  
LEMON GINGER | LEMON CHAMOMILE |  
MOROCCAN MINT

### ICED TEA - \$4

BLACK | GREEN | CRIMSON BERRY

+ \$1 add lemonade

### SPARKLING TEA (TÖST) - \$5 / \$15

“ROSÉ” ELDERBERRY GINGER | CRAN GINGER

## OTHER DRINKS

### HOT CHOCOLATE - \$4

### ITALIAN SODAS - \$5

BLOOD ORANGE | GRAPEFRUIT  
GINGER | ORANGE

### NON-ALCOHOLIC BEER - \$6

RESCUE CLUB PILS

RESCUE CLUB IPA

*\*contains less than 0.5% alcohol*

### JUICE - \$3

ORANGE | MANGO ORANGE

CRANBERRY | LEMONADE

GUAVA LEMONADE + \$2

### BARISTA SPECIALS

STRAWBERRY MATCHA - \$7  
fruity & refreshing

JASMINE PALMER - \$6  
house squeezed with black + green tea  
blend



# BEER

by Medusa Brewing Company

## RAPID REFRESH

AMERICAN WHEAT ALE with LEMON & ORANGE PEEL  
crisp and refreshing slightly hazy wheat beer. bright lemon and orange citrus flavors from the addition of the peel. perfect for warm weather drinking!

4.6% | \$4 / \$7

## DUCHOVNI

CZECH PILSNER

a pale gold lager that's crisp, clean, and crushable. flavors of grain balance with pleasant noble hop character

5.2% | \$4 / \$7

## PRICKLY PEAR VARLET

FOEDER-CONDITIONED BERLINER WEISSE

with PRICKLY PEAR

a tart and refreshing gold-pink wheat ale, prickly pear additions bring flavors reminiscent of melon and kiwi.

*aged 5 months in an American Oak Foeder*

5% | \$4 / \$8

## BLACKBERRY VARLET

FOEDER-CONDITIONED BERLINER WEISSE

with BLACKBERRIES

light & tart deep purple wheat ale with a touch of oak & blackberries. lively carbonation and a refreshing finish.

*aged 7 months in an American Oak Foeder*

5% | 500ml Bottle \$15

## MITCH

AMERICAN IPA

a good clarity american ipa hopped exclusively with Michigan grown hops Emerald Spire, Gemini, and Multihead. pleasantly bitter with slight malty sweetness. fruit forward character of strawberry, white grape, and honey dew with citrus and floral undertones.

7.1% | \$4 / \$8

## BAD OMEN

BELGIAN PALE ALE w/ CHERRIES & RASPBERRIES

a pink-hued golden ale with tart and sweet berry notes as well as the classic fruity esters of Trappist ale yeast.

7.5% | \$4 / \$7

## GHOST LANTERN

FOEDER-AGED BALTIC PORTER SOLERA BLEND

solera method of aging alcohol benefits this baltic porter, one batch spent

18 months conditioning in an oak foeder, the younger batch spent 2

months lagging in stainless steel. the blend gives best of both worlds.

slightly tart from its time in the foeder, some oakiness with a robust malt

backbone with chocolate and caramel notes courtesy of the younger

batch.

8% | \$5 / \$9

## BARREL-AGED GRAPE COMPROMISE

BELGIAN STRONG ALE with SAUVIGNON BLANC GRAPES

a complex, pink-colored ale, abound with flavors of red and white grape and subtle wild yeast character. residual fruity sweetness is balanced by a hint of

red wine tannins and tartness from its time in aging in our cellar.

*aged 6 months in red wine barrels from Agronomy Farm Vineyard (Oakham, MA)*

9.0% | \$5 / \$9

## 2021 BARREL-AGED ARCHAISM

BARREL-AGED IMPERIAL STOUT

a midnight black ale with a thick, velvety body. intense aroma and flavor of whiskey and oak, with malt derived character of chocolate, coffee, and

caramel. savor slowly to reveal complexities and depth.

*aged 3 years in Bourbon Barrels*

9.1% | \$5 / \$9

## OLD CONFUSTIBLE

ENGLISH-STYLE OLD ALE

American Oak foeder aged ale with smooth flavors of

raisin, plum and caramel with a pleasing alcoholic warmth. a touch of

vanilla from its time foeder aging.

9.5% | 500ml Bottle \$17

## RASPBERRY OLD CONFUSTIBLE

ENGLISH-STYLE OLD ALE w/ RASPBERRY

American Oak foeder aged ale with the addition of fruit.

melds beautifully with the rich malty dark fruit notes,

reminiscent of candied fruit desserts. slightly dry

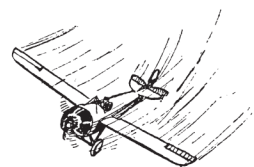
10.5% | \$5 / \$9

## BEER FLIGHTS

PICK ANY 4 \$15

CHOOSE ANY 4 BEERS

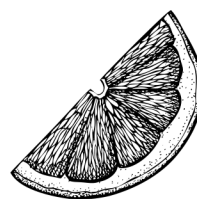
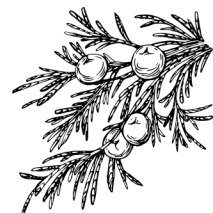
(no bottles)



## “COCKTAILS”

### GIMLET \$11

mystique hard seltzer, honey-lemongrass syrup, lime juice, london dry botanicals, cucumber



### GINGER LIME RICKEY \$11

mystique hard seltzer, ginger-lime syrup, lime juice, london dry botanical

## MOCKTAILS

make it a “cocktail”! +\$3



### AVIATION - \$8

house made lavender syrup, luxardo cherry, lemon juice infused with butterfly pea flower, soda water

### PEACH MOJITO - \$8

fresh mint, lime, peach syrup, soda water



### RASPBERRY ROSE LEMONADE - \$8

house made rose syrup, raspberry, lemonade, soda water

## HARD SELTZER

### MYSTIQUE | HARD SELTZER

GLUTEN FREE IMPERIAL HARD SELTZER

10.5% | \$4 / \$8

TRY IT WITH...

#### syrups

PEACH | LAVENDER | ROSE | RASPBERRY  
DRAGONFRUIT

#### juices

ORANGE | ORANGE-MANGO  
CRANBERRY | LEMONADE | GUAVA  
LEMONADE