

SON OF A TOAST

COLD BREW MIXOLOGY

COLD BREWED COFFEE DRINKS (NON-ALCOHOLIC)



THE OG

Our house blend made in collaboration with Super Foods.

ST-CBD

Orange peel, cherry bitter, cinnamon syrup, cream.

OLD FASHION

Angostura bitter, simple syrup, orange peel.

VANILLA BEAN

Vanilla bean syrup, chocolate mole bitter, cream.

AZTLAN

Grated Mexican chocolate, mole bitter, simple syrup, cream.

CREAMSICLE

Orange peel, orange bitter, cream, vanilla syrup.

MAI TAI

Mai tai mix, Jamaican bitter, simple syrup, fresh mint, orange slice.

GINGER KEFIR MOJITO

Ginger Kefir, lime juice, fresh mint.



STEAMED COLD BREW

HOT STEAMED COLD BREWED COFFEE

THE OG

Steamed coffee with our house blend cold brew made in collaboration with Super Foods.

MEXICAN CHOCOLATE

Mexican chocolate, cream, vanilla syrup & steamed cold brew.

ST

Jesus sweat syrup, cinnamon syrup, cream & steamed cold brew.

VANESSA

Vanilla syrup, cream & steamed cold brew.

CUBAN

Orange peel, cream & steamed cold brew.



BOWLS



ELOTE

Corn, micro cilantro, french radish, tajin, lime queso fresco, peperoncini aioli.

COUS COUS

Israeli cous cous, avocado vinaigrette, red onion, goat cheese, chipotle creme fraiche, micro citrus blend.

ST PARFAIT

Blueberry vanilla parfait topped with strawberries, almond granola and Jesus sweat.