



WINTER SPECIALS

Rosemary Maple Latte	\$6
<i>espresso, maple, housemade rosemary syrup, milk</i>	
Peppermint Matcha Cappuccino	\$9
<i>unsweetened matcha, housemade mint syrup, milk</i>	
Tahini Date Steamer	\$8
<i>tahini, date molasses, oat milk, orange zest</i>	
Ben's Haute Chocolate	\$6
<i>chocolate, hint of banana, milk, whipped cream</i>	

MILK TEAS

Gold and Soul	\$7
<i>turmeric, mulling spices, maple syrup, milk, cacao</i>	
Matcha Latte	\$6
<i>amai matcha, cardamom, steamed milk</i>	
Marrakesh Fog	\$5
<i>Moroccan jasmine mint tea, almond syrup, milk</i>	
London Fog	\$5
<i>Italian grey, steamed milk, vanilla</i>	

CHAI

Rishi Turmeric Ginger Chai	\$5
<i>turmeric root, ginger root, lemongrass</i>	
Kimballa Chai	\$5
<i>assam black tea, jaggery, steamed milk</i>	
Masala Chai	\$5
<i>north Indian authentic sweet spices, steamed milk</i>	

COLD BEVERAGE

Hibiscus Ginger Ice Tea	\$5
Lavender Shrub	\$4
<i>lavender syrup, sherry vinegar, sparkling water</i>	
Swirl Sangria <i>on draft</i>	\$8

GREEN TEA

Kagoshima Kukicha	\$4
<i>alkaline, bamboo shoot, raw pecan</i>	
Moroccan Jasmine Mint	\$4
<i>heady, sweet jasmine, peppermint</i>	
Himalayan Mountain	\$4
<i>meditative, sweet pea, honeysuckle</i>	

BLACK TEA

Firepot Breakfast	\$4
<i>lively, dried cherry, fresh oak</i>	
Italian Grey	\$4
<i>brisk, rosewood, tangerine marmalade</i>	
Lapsang Souchong	\$5
<i>smoke, earth, complex</i>	

BOTANICAL

Hibiscus Elixir	\$5
<i>revitalizing, red fruit, ginger juice</i>	
Indian Rose Garden	\$4
<i>soothing, honey, floral</i>	
Fujian White Peony	\$4
<i>velvety, clover honey, fresh hay</i>	

COFFEE & ESPRESSO

Drip	\$3
Espresso	\$3
Americano	\$3
Macchiato	\$3.25
Cortado	\$3.50
Cappuccino (single shot)	\$3.75
Latte	\$4
Mocha	\$4.50
Cold Brew	\$4.75
Espresso tonic	\$5

POUR OVER COFFEE

Ask about our current offerings