



## Specialty Coffee and Tea 12

- Spanish Coffee *St. Remy VSOP Brandy, triple sec, Khalua*
- B52 Coffee *Bailey's Irish cream, Khalua, Grand Marnier*
- Irish Coffee *Jameson Irish whiskey*
- \*Birds and Beans medium roast brew, finished with whipped cream\**
- Blueberry Tea *Amaretto, Grand Marnier, lavender earl grey tea, orange slice*

## Coffee & Espresso

- Cappuccino 5
- Latte 5
- Espresso 4
- Freshly Brewed Coffee 3.5

*\*Birds and Beans all organic certified fair-trade coffee and bird friendly is the ultimate certification in environmental excellence for coffee\**

## Coffee Alternative

- Hot Chocolate 5
- Steamed Sweet Apple Cider 4
- Personal Tea Pot 5
- Non-Herbal Teas:** *(Personal Tea Pot)* 5
- Lavender Earl Grey, Masala Chai, Assam Breakfast, Sencha Kyoto*
- Herbal Teas (Non Caffeined Tea):
- Moringa Mint, Elderberry Hibiscus, Chamomile*



## Drinks, Cocktails, & Desserts

### Feature Drinks

*Feature Iced Tea* 7

*Feature Lemonade* 7

### Feature Cocktails

Hibiscus Coconut Martini 16

*Malibu, rum, gin, hibiscus syrup, lemon juice*

Elderflower Spritz 16

*Prosecco, elderflower syrup, soda, fresh lemon*

White Sangria 16

*White wine, orange, lemon, apple, seasonal fruit,*

*Peach Schnapps, ginger ale*

### Organic Dessert Menu

*Our desserts are crafted with organic ingredients and unrefined sugars. Most of our desserts contain almond products.*

#### Feature Tart 12

*A selection from our bakery's fruit and almond tarts **GF***

#### Feature Cake 13

*A selection from our bakery's almond based sponge cakes, layered with mousse and crisp meringue **GF***

*\*Ask your server for our daily selections\**

#### Apple Strudel 13

*sweet and tart apple, almonds, walnuts, cinnamon, wrapped in crispy thin phyllo, crème anglaise*

#### Raspberry Cashew "Cheesecake" 15

*Creamy and tart cashew based "cheesecake" with berry compote, medjool date and almond crust, sweetened with maple syrup **GF, V***

#### Assorted Cookie Plate 12 **GF**

#### Ice Cream 8

*Vanilla, Chocolate or Strawberry **GF***

#### Affogato 10

*Vanilla ice cream, served with a shot of hot espresso, poured tableside **GF***

#### Brownie 10

*Gluten free brownie with walnuts **GF***



## Cold Drinks

<b>Organic House Made Drinks</b>	7
<i>Ginger Lemonade, Feature Lemonade</i>	
<b>Organic House Made Iced Tea</b>	7
<b>Organic Adena Health Drinks</b>	4
<i>Beet Juice with Pumpkin Seed Oil, Tomato Juice</i>	
<b>Organic Juices &amp; Milk</b>	
<i>Freshly Squeezed Orange Juice</i>	6
<i>Organic Meadows 2% Milk</i>	4
<i>Organic Meadows 2% Chocolate Milk</i>	4
<b>Organic Booch Kombucha</b>	6
<i>Citrus Twist, Raspberry, Ginger, Blue Mermaid</i>	
<b>Natural Bull's Head Sodas</b>	5
<i>Ginger Beer</i>	
<b>Organic Fair Sodas</b>	5
<i>Ginger Ale, Root Beer</i>	
<b>Fever Tree Sodas</b>	4
<i>Tonic Water, Ginger Beer, Club Soda</i>	
<b>Sap Sucker</b>	4
<i>Lime, Orange, Grapefruit, Peach</i>	



<b>Sparkling &amp; Dessert Wine</b>	<b>6OZ</b>	<b>Btl</b>
Santome Prosecco Brut <i>Grave di Papadopoli Island, Italy</i>	12	48
Tawse Sparkling Riesling <i>Niagara Escarpment, Ontario, Canada</i>	13	55
Anno Domini Prosecco <i>Friuli Venezia Giulia Region, Italy</i>	-	72
Cave Spring Riesling Indian Summer <i>Select Late Harvest / Niagara Region, Ontario, Canada</i>	<b>3oz/14</b>	63
<b>White &amp; Rose Wine</b>	<b>6OZ</b>	<b>9OZ Btl</b>
Cave Spring Rosé Estate <i>Niagara Region, Ontario, Canada</i>	10	15 45
Santome Pinot Grigio <i>DOC della Venezie, Italy</i>	11	16 49
Cave Spring Riesling Dolomite <i>Niagara Region, Ontario, Canada</i>	12	17 53
McManis Chardonnay <i>River Junction, California, USA</i>	14	18 58
Loveblock Sauvignon Blanc <i>Marlborough, New Bab Zealand</i>	15	20 62
Camas Chenin Blanc <i>Vin de Pays, France</i>	11	16 48
Lagasca Viognier <i>Castilla, Spain</i>	11	16 49
Holland Marsh Sauvignon Blanc <i>Newmarket, Ontario, Canada</i>	-	- 50
Tawse Riesling <i>Niagara Region, Ontario, Canada</i>	-	- 63
Deloach Chardonnay <i>Russian River Valley, California</i>	22	29 89



**Red Wine**

	<b>6oz</b>	<b>9oz</b>	<b>Btl</b>
Ja! Tinedo La Mancha Roija Tempranillo <i>La Mancha, Castilla, Spain</i>	11	16	49
Vecchia Cantina Chianti <i>Chianti, Toscana, Italy</i>	12	17	53
Chemistry Pinot Noir <i>Willamette Valley, Oregon, USA</i>	14	18	58
Blazon Cabernet Sauvignon <i>Lodi, California, USA</i>	15	20	62
McManis Zinfandel <i>Lodi, California, USA</i>	15	20	62
DeLoach Pinot Noir <i>Russian River Valley, California, USA</i>	-	-	105
Hawley Zinfandel <i>Mendocino, California, USA</i>	-	-	118
Hawley Pinot Noir <i>Oehlman, California, USA</i>	-	-	110



**Draught Beer 14OZ**

<i>Mill Street Organic - Lager</i>	9
<i>Mill Street Organic – 100<sup>th</sup> Meridian Amber Lager</i>	9
<i>Paranoia Delirium - IPA</i>	10

**Beer Cans**

<i>Mill Street Organic Hazy IPA</i>	10
<i>Mill Street Organic 100<sup>th</sup> Meridian Amber Lager</i>	
<i>Guinness</i>	
<i>O'hara's Irish Stout</i>	
<i>GoodLot - Raspberry</i>	
<i>Stiegl Salzburger Can</i>	
<i>Stiegl Grapefruit Radler – Lager</i>	

**Martinis**

<i>Classic – Vodka or Gin</i>	16
<i>Cosmopolitan, Sour Apple, Espresso</i>	

**Classic Cocktails**

<i>Old Fashioned, Negroni, Margarita, Moscow Mule, Mimosa</i>	16
<i>Aperol Spitzer, Manhattan, Whiskey Sour, Bloody Caesar, Mojito</i>	

**Top Shelf Spirits**

<i>Tito's Vodka, Espolon Tequila Blanco, Bulleit Bourbon</i>	10
<i>Crown Royal Rye, Graham's 10 Year Port</i>	
<i>Amaro Nonino, Highland Park 12-Year-Old Single Malt Scotch</i>	12
<i>Johnnie Walker Black Label Scotch Whisky</i>	14
<i>Hennessy VS Cognac</i>	14