

SEASONAL LATTE • \$5.95

September Morn

a cozy french toast latte

maple syrup, vanilla, spiced brown sugar, cinnamon

SEASONAL OLD FASHIONED SELECTION • \$16

Barrel-aged Banana Old Fashioned

*real mccoy 5 year aged rum, postmodern cacao, giffard
banane du brasil, amaro di angostura, corazone bitters*

Vanilla Bean Old Fashioned

*nelson's greenbriar tennessee whiskey, st. elizabeth allspice
dram, licor 43, demerara sugar, trinity bitters*

Maple Cinnamon Old Fashioned

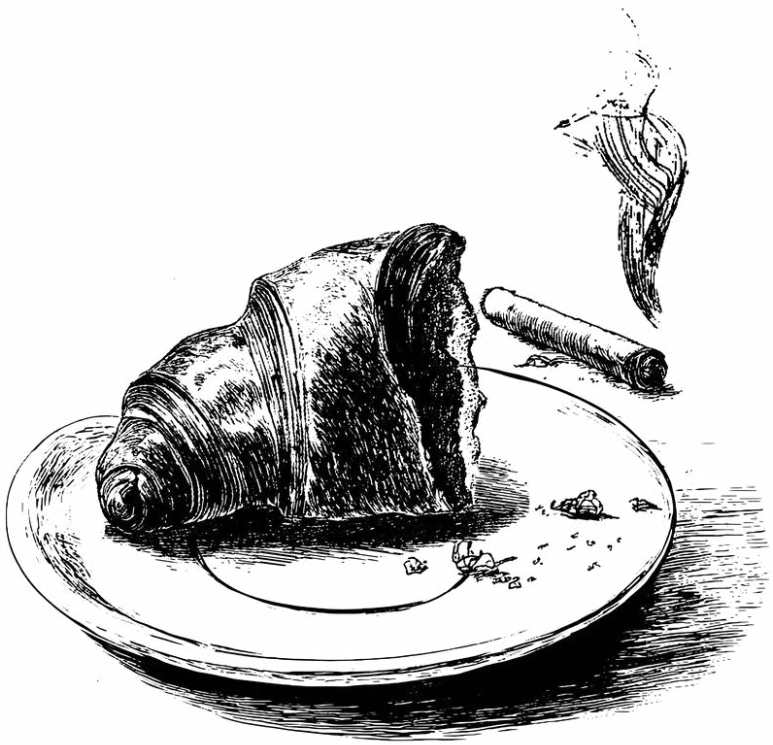
*old forester 100 bourbon, averna, cinamon, maple syrup,
orange bitters*

S'mores Old Fashioned

*corsair triple smoked malt whiskey, arrow creme de cacao,
amaro meletti, connemara single malt peated scotch,
toasted marshmallow, cinnamon, black walnut bitters*



SEASONALS



FOOD

PASTRIES

Croissant • \$4.50

Chocolate Croissant • \$4.50

Spinach & Ricotta Croissant • \$6

Bacon & Egg Croissant • \$6

Ham & Cheese Croissant • \$6

Blueberry Muffin • \$4.50

Blueberry Scone • \$4.50

Cinnamon Roll • \$5.50

Brown Butter Espresso Chocolate Chip Cookie • \$4.00

also available gluten free & vegan!

Seasonal Cookie • \$4.50

BREAKFAST

served 8am - 12pm

Breakfast Sandwich • \$6

fried egg, provolone, and dijon mustard on a brioche bun.

add sausage • +\$1.50

add bacon • +\$1.50

croissant • +\$1

gluten free bun • +\$2

Oatmeal • \$3.50

plain

apple cinnamon

maple brown sugar

PANINIS • \$13

served 11am - 5pm, with your choice of chips: classic, jalapeño, sea salt & vinegar, or smokehouse barbeque

Hot Italian

pepperoni, salami, provolone, roasted tomatoes, pepperoncinis, and pesto

Roasted Chicken

roasted chicken, swiss, roasted peppers, artichoke, and pesto

Roasted Vegetable

artichoke, roasted tomatoes, roasted peppers, swiss, provolone, and pesto

SNACKS

served 12pm - 11pm

Mixed Olives • \$8

Hummus & Pita • \$6

FLATBREAD PIZZA

served 5pm-11pm

gluten free flatbread • + \$2

Margherita • \$12

tomato sauce, mozzarella, and basil pesto drizzle

Pepperoni • \$14

tomato sauce, mozzarella, and pepperoni

Garden Chicken • \$16

tomato sauce, mozzarella, chicken, artichoke, and roasted tomatoes

Roasted Vegetable • \$15

tomato sauce, mozzarella, artichoke, roasted tomatoes, and roasted peppers

DESSERT

Flourless Chocolate Torte • \$6.50

Lemon Berry Mascarpone Cake • \$6.50

Affogato • \$6

espresso over vanilla ice cream, topped with whipped cream and drizzled with caramel

House Made Soda Float • \$6.75

your choice of root beer, cola, strawberry, or cream soda, over vanilla ice cream and topped with whipped cream



COFFEE & TEA

STANDARDS

Brewed Coffee

8 oz • \$3.50

12 oz • \$4

16 oz • \$4.50

Cortado • \$4.50

2 oz espresso, 2 oz steamed milk

Cappuccino

6 oz • \$5

8 oz • \$5.50

12 oz • \$6

16 oz • \$6.50

Latte

8 oz • \$3.50

12 oz • \$6

16 oz • \$6.50

Espresso • \$4

AA certified organic, single-origin.

Comsa Marcal, Honduras.

Macchiato • \$4.25

2 oz espresso, 1 oz steamed milk

Americano

6 oz • \$4

8 oz • \$4.25

12 oz • \$4.75

16 oz • \$5

French Press

20 oz • \$9.25

32 oz • \$14.50

FLAVORED LATTES

\$8 oz • 5.50 12oz • \$6 16oz • \$6.50

available hot or iced.

Autumn Leaves

cinnamon, spiced brown sugar, brown butter

My Old Flame

mocha, caramel, toasted marshmallow
cinnamon, oat milk

Sweet Georgia Brown

honey, spiced brown sugar

Satchmo

brown butter, crème caramel, barrel aged
syrup, cinnamon

The Fitzgerald

honey, cinnamon, crème caramel, cinammon

Milk Options: whole, 2%,
half & half, oat, or almond

CLASSIC FLAVORS

Vanilla Caramel

Mocha

White Chocolate Mocha

Peppermint Mocha

Lavender

Rose

ICED DRINKS • \$5.95

Black and Tan Fantasy

frothed espresso, frothed cream, cane sugar, served marbled over ice

Bye Bye Blackbird

a shaken espresso drink with cream, cola, vanilla, and cane sugar, served over ice and garnished with a star anise

Espresso Tonic

espresso, jack rudy tonic, orange bitters, cane syrup

TEA

12oz • \$3.95 16oz • \$4.45

available hot or iced

Chamomile Lemon

organic herbal tea

Moroccan Mint

organic herbal tea

Rooibos

organic black tea

English Breakfast

organic black tea

Earl Grey

organic black tea

Chai

organic herbal tea

Gunpowder Green

organic green tea

Matcha

organic green tea

TEA LATTES

12oz • \$5.95 16oz • \$6.45

available hot or iced

Chai Latte

chai, cinnamon, steamed milk

London Fog

earl grey, vanilla, nutmeg, steamed milk

Matcha Latte

matcha green tea, vanilla, steamed milk

Dirty Chai Latte

chai latte with a shot of espresso

Dirty London Fog

london fog with a shot of espresso

Jberg

rooibos, ginger, vanilla, nutmeg, steamed milk

HOT CHOCOLATE

\$8 oz • 5.45 12oz • \$5.95 16oz • \$6.45

Classic Hot Chocolate

mocha, caramel, vanilla, cocoa powder, steamed milk

Peppermint Hot Chocolate

mocha, peppermint, steamed milk

COFFEE & TEA



ZERO PROOF & HEMP

MOCKTAILS • \$12

Ruby My Dear

*a bright, juicy raspberry rooibos mojito—no alcohol is necessary to make this drink sing!
rooibos tea, mint tea, raspberries, mint leaves, ginger beer*

Lydia, the Tattooed Lady

*sweet with a playful bite of pickle brine, this blackberry shrub is a bit of a freak
pickle brine, lemon, blackberry, habanero*

Cool Struttin'

*this cucumber hibiscus mocktail has it all: refreshing, herbaceous, and hints of salt + heat
cucumber, chamomile, rooibos, hibiscus, lemon, saline, habanero, cane sugar*

Stompin' at the Savoy

*an apple cider vinegar shrub, brightened with grapefruit
grapefruit, lime, cane sugar, apple cider vinegar*

ADAPTOGEN INFUSIONS • \$15

Harlem Nocturne

*a soothing adrenal cocktail bursting with tropical fruits
poppy extract, coconut, orange, lime, lavender*

Take 5

*the warm, earthy notes of this turmeric tea infusion are crafted to soothe your
nervous system
anti-inflammatory infusion, poppy extract, turmeric tea, chai, cream*

Nature Boy

*a bright, energizing blackberry matcha lemonade
ginkgo extract, matcha, blackberry, lemon*

Giant Steps

*a thai tea-inspired beverage that will leave you refreshed
ginseng extract, ginkgo extract, rooibos tea, chai, cream*

HEMP BEVERAGES • \$16

How High the Moon

this iced tea is bursting with a bouquet of floral notes, plus 5 mg of canna cane canna cane, rooibos tea, lime, lavender, rose

I Talk to the Trees

a mocktail inspired by a classic mule, spiked with 5 mg of canna cane canna cane, ginger beer, lime

Long Island Iced THC

*this arnold palmer twist incorporates notes of blood orange, plus a one-two punch of 7.5mg delta 9 + 5mg cbd
canna cane, high rise blood orange, black tea, lemon juice*

Lazy River

*inspired by a whiskey sour, this cocktail combines a rooibos and english breakfast tea blend with a bite of lemon and black cherry, plus 5 mg of good times hemp syrup
good times, english breakfast, rooibos, lemon juice, black cherry*

CBD CANS • \$14

High Rise Pineapple

High Rise Grapefruit

High Rise Blood Orange

Sweet Justice Elderberry Pomegranate

Sweet Justice Lemon Ginger Ale

HEMP & FUNCTIONAL PRODUCTS

Sativa Flower

ask your server for the details about our current strain

3.5g • \$44.99

7g • \$79.99

Sativa Gummies • \$25

*12 count, 25mg gummies
delta 9 + turpines.*

Indica Gummies • \$25

*12 count, 25mg gummies
delta 9 + turpines.*

Indica Flower

ask your server for the details about our current strain

33.5g • \$44.99

7g • \$79.99

Functional Gummies • \$25

*10 count
500 mg of amanita muscarai
500 mg gensing
200 mg cordyceps
100 mg ginko*

ZERO PROOF & HEMP



COCKTAILS, WINE, & LIQUOR

COFFEE COCKTAILS • \$16

Espresso Martini

reyka vodka, americano coffee whiskey, espresso, vanilla

Feel'n Good

banhez mezcal, americano coffee whiskey, espresso, vanilla, cream

Bohemia After Dark

reyka vodka, americano mint chocolate tequila, giffard menthe-pastille, fernet, cream

Irish Coffee

2 gingers whiskey, brown sugar, coffee, cream

GREATEST HITS • \$16

Sunrise Serenade

a zero proof highball served on the rocks.

pineapple high rise, lemon, lime, strawberry, and coconut cream.

Grapefruit Zoot

a low proof tiki concoction served on the rocks.

cocchi americano, italicus, tattersall grapefruit crema, grapefruit, lemon, pistachio, and nutmeg.

Solid Murder

a twist on a bourbon smash. if you're not careful, this drink will take you out!

nelson's green brier tennessee whiskey, lemon, honey, ango, and mint.

Am I Blue?

a blueberry lavender gin sour, shaken and served up.

*zephyr gin, blended family blueberry liqueur, licor 43, lemon, lavender, *raw egg white, and basil.*

Heat Wave

a spicy tropical cocktail, shaken and served up.

banhaez mezcal, mi campo reposado tequila, chinola passion fruit liqueur, peach, honey, habanero, and ancho chili powder.

The Prez

a twist on a classic manhattan, kissed with blackberry. stirred and served up.

old forester rye, standard proof honeysuckle rye, merlet creme de mûre, amaro meletti, trinity bitters.

**consuming raw egg may increase your risk of foodborne illness*

STANDARDS • \$15

The Duke

a classic old fashioned made with old forester 86 whiskey

Sazerac

riverset rye, naine rouge absinthe, brown sugar, bitters

Manhattan

james e pepper 1776 rye, cocchi torino, bitters

Martini

gin or vodka, twist or dirty, made your way

Negroni

monk's road gin, cocchi torino, campari

Gimlet

monk's road gin, lime, cane sugar

Sour

*your choice of spirit, lemon, cane sugar, *raw egg white*

Margarita

mi campo tequila, lime, cane sugar, salt

Daiquiri

plantation 3 stars rum, lime, cane sugar

RIFFS • \$15

Passion Flower

*a floral gin and tonic
wild roots gin, giffard elderflower, jack rudy tonic*

Watermelon Man

*a fruity margarita, served on the rocks
mi campo tequila, combier watermelon, lime, cane sugar*

Lady Bird

*a play on a classic daquiri, with a splash of cranberry. served up.
plantation 3 stars rum, cranberry, lime, cane sugar*

Sophisticated Lady

*our rendition of a classic cosmo
reyka vodka, cranberry, lime, simple syrup*

**consuming raw egg may increase your risk of foodborne illness*

RIFFS • \$16

Affair To Remember

our twist on a gin sour

*corsair gin, giffard rhubarb, lemon, cane sugar, *raw egg white*

Groovin' High

a tequila-based variation on a negroni

mi campo reposado, cocchi americano, montenegro

Creole Love Call

a coffee-infused old fashioned

james e pepper 1776 rye, americano coffee whiskey, cocchi torino, hoodoo, walnut bitters

Reverend King

an extra-boozy, rye-based negroni

corsair dark rye, zucca rabarbaro, plantation oftd, campari

Houston Station

our signature manhattan, named for our historic building

james e pepper 1776 rye, carpano antica, americano coffee whiskey

Stella By Starlight • \$15

this high proof, creamy rum cocktail is the perfect night cap

plantation oftd, plantation 3 stars, americano coffee whiskey, vanilla, cream, chocolate

Charlie Brown • \$14

this manhattan elevates the nostalgia of a pb&j into a decadent dessert

skrewball peanut butter whiskey, james e pepper 1776 bourbon, cocchi torino,

maurin quina

RED WINE

Art of Earth, Malbec • \$12

argentina, mendoza, 2021

Art of Earth, Montepulciano d'Abruzzo • \$12

italy, abruzzo, 2020

Barone Montalto, Cabernet Sauvignon, Nero d'Avola • \$12

italy, sicily, 2019

Riva Leone, Barbera • \$12

italy, piemonte, 2019

Zironda, Valpolicella Ripasso • \$14

italy, valpolicella, 2014

WHITE WINE

Art of Earth, Pinot Grigio • \$12

italy, sicily, 2020

Art of Earth, Reisling • \$12

germany, rheinhessen, 2020

BUBBLES

La Marca, Prosecco • \$12

italy, veneto

Acquesi, Brachetto d'Acqui • \$12

italy, piemonte

ROSÉ

La Jolie Fleur, Rosé • \$14

france, provence, méditerranée, 2021

WHISKY

2 Gingers Irish Whiskey • \$11
Nelson's Green Brier Tennessee Whiskey • \$12
West Cork Irish Whiskey • \$12
Bearface Canadian Whiskey • \$12
Michter's Small Batch American Whiskey • \$16
High West Campfire Blended • \$19

James Pepper 1776 Bourbon • \$12
Old Forester 86 • \$12
Old Forester 100 • \$14
High West Bourbon • \$14
Yellowstone Select Kentucky Bourbon • \$14
Fugitives Tennessee Waltz • \$16
Leiper's Fork Bottled in Bond • \$22
Kentucky Owl Confiscated Bourbon Whiskey • \$50
Four Gate Kentucky Bourbon Whiskey • \$95

James Pepper 1776 Rye • \$12
Riverset Rye • \$12
Old Forester Rye 100 • \$14
Corsair Dark Rye • \$14
High West Double Rye • \$14
Michter's Single Barrel Straight Rye • \$16

Lismore • \$12
Connemara • \$14
Naked Malt • \$14
Lismore 15 Year • \$14
Dalmore 14 Year Scotch • \$56
Orphan Barrel Foragers Keep • \$75

Sainte Louise Brandy • \$12
Grand Marnier Cuvee Louis-Alexandre \$20

Skrewball Peanut Butter Whiskey • \$13
Standard Proof Ginger Rye • 13
Misunderstood Ginger Spiced Whiskey • \$13

TEQUILA & MEZCAL

Tijuana Silver • \$10

Astral Tequila Blanco \$12

Mi Campo Blanco • \$12

Mi Campo Reposado • \$12

Tanteo Jalapeno • \$14

Casa Noble Reposado • \$14

Don Fulano Silver • \$14

Avion Tequila Silver \$15

Volcan Blanco • \$17

Don Fulano Reposado • \$17

Don Fulano Anejo • \$20

Komos Anejo Cristalino • \$25

Banhez Mezcal \$12

Bosscal Damiana Mezcal \$15

GIN

New Amsterdam • \$12

Wild Roots London Dry • \$12

Monk's Road • \$12

Corsair American Gin • \$13

Glendalough • \$15

Zephyr Gin • \$16

Monk's Road Barrel Finished • \$16

St George Terroir • \$17

VODKA

New Amsterdaam • \$12

Reyka • \$13

Purity 51 • \$16

Kastra Eliön • \$18

RUM

Selvarey White • \$12
Plantation 3 Stars • \$12
Real McCoy 3 Year • \$12
Real McCoy 5 Year • \$15
Smith & Cross • \$13
Plantation OFTD • \$14
Diplomatico Reserve • \$16
Plantation XO • \$20

AMARO & VERMOUTH

Ciociaro • \$12
Cappalletti • \$12
Meletti Fernet • \$12
Meletti Amaro • \$12
Lo-Fi Amaro • \$12
Montenegro • \$12
Génépy le Chamois • \$13
Campari • \$14
Zucca Rabarbaro • \$14

Cocchi Americano • \$12
Cocchi Torino • \$12
Lo-Fi Dry Vermouth • \$12
Lo-Fi Sweet Vermouth • \$12
Punt e Mes • \$12
La Pivon Rojo • \$12
Carpano Antica • \$12