

to drink

	12oz	16oz
DRIP COFFEE	4.50	5.00
ESPRESSO	5.00	
AMERICANO	5.00	5.00
CAPPUCCINO	5.50	6.00
LATTE	5.50	6.00
MOCHA	6.00	6.50
LONDON FOG	5.50	6.00
CHAI LATTE	5.50	6.00
HOT CHOCOLATE	5.50	6.00
TEA	5.00	5.00
FRUIT JUICE	6.00	

MILK SUBSTITUTE	1.00
coconut, oat, almond, soy	
FLAVOURED SYRUP	0.50
vanilla, hazelnut, caramel, chocolate, sugar-free vanilla, sugar-free hazelnut	

Prefer it chilled? Make any coffee iced - just ask!

pastries

COOKIES	5
BISCOTTI	5
BUTTER CROISSANT	7
ALMOND CROISSANT	9
CHOCOLATE CROISSANT	9
DANISH	9
MUFFIN	7
FRANGIPANE	7

light dishes

SMOKED SALMON ^{D, S} cold-smoked BC salmon, honey whipped Tree Island yogurt, grapefruit, orange and maple glazed pumpkin seed cracker	24
BLUEBERRY & AVOCADO SMOOTHIE BOWL ^N banana, hemp heart, house-made hazelnut-almond granola, pumpkin seed and dried coconut	21
FRUIT PLATE assortment of fresh cut fruit and berries	18
TREE ISLAND YOGURT ^{D, N} local grass-fed dairy, fresh berries, house-made hazelnut-almond granola and honey	15

G contains gluten | D contains dairy | E contains eggs
N contains nuts | S contains seafood

Please inform our team member of any dietary restrictions. Deep-fried items contain traces of gluten, seafood, egg, and other allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu is subject to change based on availability of ingredients. *A 20% gratuity will be automatically charged on tables of 6 guests or more. We are happy to offer split plating for an additional \$6 charge per item.*