



**BLUE BOTTLE
COFFEE**

ESPRESSO

NEW ORLEANS-STYLE COFFEE

COLD BREW

SEASONAL

POUR OVER

TEA AND MORE

FOOD

ICE CREAM

ESPRESSO

ESPRESSO	\$4
<i>A ristretto shot of organic Hayes Valley Espresso</i>	0 cal
SINGLE ORIGIN ESPRESSO	\$5
<i>Please ask your barista for today's single origin</i>	0 cal
AMERICANO	\$5
<i>Espresso pulled over water, iced or hot</i>	0 cal
MACCHIATO	\$5
<i>Espresso with a small "marking" of our sweetly textured milk</i>	20-35 cal
GIBRALTAR	\$5.5
<i>Espresso topped off with steamed milk—our version of a cortado</i>	40-80 cal
CAPPUCCINO	\$6
<i>Espresso balanced with a short pour of velvety steamed milk; sometimes called a "flat white"</i>	45-140 cal
CAFFÈ LATTE (12 oz/16 oz)	\$6.5/7.25
<i>Espresso with a long pour of milk, iced or hot</i>	80-300 cal
SWEET LATTE (12 oz/16 oz)	\$7.5/8.25
<i>Espresso and milk, lightly sweetened with muscovado sugar, iced or hot</i>	110-350 cal
CAFFÈ MOCHA (12 oz/16 oz)	\$7.5/8.25
<i>Latte with TCHO chocolate ganache, iced or hot</i>	250-540 cal

DRINKS PREPARED WITH OAT MILK. SUBSTITUTE WHOLE, LOWFAT, OR NONFAT MILK FOR NO ADDITIONAL CHARGE. SUBSTITUTE ALMOND MILK FOR \$1.

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NEW ORLEANS-STYLE COFFEE

Sweet and creamy chicory coffee

ICED NOLA (12 oz/16 oz) <i>The original with cold milk</i>	\$5.75/6.75 50-190 cal
HOT NOLA (12 oz/16 oz) <i>With steamed milk</i>	\$5.75/6.75 50-190 cal
NOLA SHAKERATO (12 oz/16 oz) <i>Shaken with sweet vanilla bean</i>	\$8/9 120-220 cal

COLD BREW

COLD BREW BLEND (12 oz/16 oz) <i>Rotating selection of our iconic blends</i>	\$5.5/6.5 0 cal
COLD BREW SINGLE ORIGIN (12 oz/16 oz) <i>Rotates seasonally, nuanced and expressive</i>	\$6/7 0 cal
OJI SLOW DRIP (3.5 oz) <i>Japanese-style slow drip coffee served over ice</i>	\$8 0 cal

SEASONAL

LAVENDER YUZU LATTE (12 oz/16 oz) <i>Slightly sweet floral notes, topped with an aromatic dried yuzu zest, iced or hot</i>	\$7.75/8.5 100-280 cal
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POUR OVER

BLEND (12 oz)	\$5
<i>Comforting organic coffees, roasted more deeply to bring out their natural sweetness</i>	0 cal
SINGLE ORIGIN (12 oz)	\$6
<i>Coffees sourced from innovative producers, then gently roasted to showcase each lot's distinct notes</i>	0 cal
CAFE AU LAIT (12 oz/16 oz)	\$6.25/7.25
<i>(Blend/Single Origin)</i>	40-70 cal
<i>Coffee with steamed milk</i>	

TEA AND MORE

MATCHA LATTE (12 oz/16 oz)	\$6.5/7.5
<i>Ceremonial-grade matcha from Uji, Japan, iced or hot</i>	60-340 cal
TEA (12 oz/16 oz)	\$5/5.75
<i>Organic Tea from Steven Smith Teamaker: British Brunch Black Tea, Sencha Green Tea, or Sea to Mountain Herbal Infusion (with cacao and peppermint)</i>	0 cal
HOT CHOCOLATE (12 oz/16 oz)	\$6/7
<i>TCHO chocolate ganache with steamed milk</i>	290-610 cal
CASCARA FIZZ (12 oz/16 oz)	\$5/6
<i>Cascara syrup, sparkling water, and lemon</i>	60-70 cal
CHAI LATTE (12 oz/16 oz)	\$6.5/7.5
<i>Black tea, lightly sweetened steamed milk, custom Ethiopian spice blend</i>	100-210 cal

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FOOD

ASSORTED PASTRIES from local partners

See pastry case for daily assortment

LIÈGE WAFEL \$5.75
Belgian style, served fresh off the iron 320 cal
 ADD CHOCOLATE \$.5, 100 cal

AVOCADO TOAST \$10
Lemon and chile, on Phlour Bakery seeded sourdough 330 cal

ALMOND BUTTER TOAST \$6.25
Smooth and creamy almond butter spread on our seeded sourdough toast, topped with strawberry jam 420 cal

BREAKFAST SANDWICH \$8.5
Cage-free, organic egg, fontina cheese with a slightly-spicy Calabrian chili sauce on an English Muffin 350 cal

ADD PROSCIUTTO \$3, 40 cal
 ADD AVOCADO \$3, 120 cal

PROSCIUTTO AND FONTINA BAGUETTE \$9.5
A sophisticated treat with prosciutto and Wisconsin fontina cheese in a baguette from Phlour Bakery 570 cal

ICE CREAM

AFFOGATO \$9.25
Hayes Valley Espresso poured over a scoop of creamy Villa Dolce vanilla ice cream 280 cal

ICED COFFEE FLOAT \$9
Our New Orleans-Style Iced Coffee poured over vanilla ice cream 250 cal

WAFELGATO \$11
Liège wafel, topped with vanilla ice cream and organic Hayes Valley espresso 510 cal

*MADE WITHOUT INGREDIENTS CONTAINING GLUTEN, BUT NOT MADE IN A GLUTEN-FREE FACILITY.

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