

COFFEE + TEA

TEA

Hand blended cornsilk and lemon balm herbal tea or select organic teas

\$ 4.50

CAFFÈ LATTE

Samish Island Coffee Co. espresso and steamed milk of choice

\$ 5.00

ROOIBOS LAVENDER LATTE

Rooibos tea, lavender syrup and steamed milk of choice

\$ 6.00

CHAI GINGER LATTE

Chai tea, ginger syrup and steamed milk of choice

\$ 6.00

VANILLA MATCHA LATTE

Ceremonial grade matcha, vanilla syrup and steamed milk of choice

\$ 6.00

CAFFÈ LATTE + SYRUP

Vanilla, Caramel, Hazelnut, Ginger, Lavender, Pumpkin Spice

\$ 5.50

CORTADO

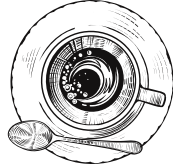
Steamed milk and Samish Island Coffee Co. espresso served Spanish style

\$4.25

CUP OF BREW

Freshly brewed Samish Island coffee

\$4.00



DESSERT

MRS.SMITH'S RHUBARB CRUMBLE

Stewed strawberries and rhubarb, crunchy, buttery rolled oat streusel topping, freshly churned vanilla bean ice cream gfo

\$ 12.00

LOCAL K'UL CHOCOLATE BROWNIE SUNDAE

Warm double dark chocolate brownie cake, candied pecans, whip, coconut gelato, dulce de leche + pyramid salt flakes vgf

\$ 14.00

ICE CREAM

House churned in small batches with fresh local Samish Bay milk:
dark chocolate, vanilla bean, mint-chocolate chip,
caramel-macchiato ice cream gf

scoop \$6.00 cube \$11.00

AFFOGATO

A shot of local Samish Island Coffee Co. espresso poured over a scoop of our own vanilla bean ice cream gf

\$8.00

FEATURE

A seasonally inspired creation.

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