



# FOOD MENU

9AM - 3PM EVERYDAY

## BREAKFAST TACOS

BACON, POTATO, EGG & CHEESE \$5

POTATO, EGG & CHEESE (VEG) \$4.5

HOUSE-MADE SALSA:  
GREEN (MILD) OR RED (HOT)



## BREAKFAST EATS

BREAKFAST SANDWICH \$9  
FARM EGG, BACON, AMERICAN CHEESE,  
CIABATTA

GRANOLA BOWL (VEG) \$6  
GREEK YOGURT, BLUEBERRIES, HONEYED  
RED BEETS, PECAN GRANOLA, VANILLA  
(CONTAINS NUTS)

AVOCADO TOAST (VEG) \$9  
TOASTED SOURDOUGH, CRUSHED AVOCADO,  
SHISHITO, TOASTED PISTACHIO, JAMMY  
FARM EGG (CONTAINS NUTS)  
ADD SMOKED SALMON +\$6

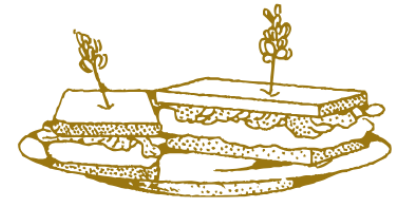
GF BELGIAN WAFFLE (VEG) \$10  
MAPLE SYRUP, BLUEBERRY, WHIPPED  
BUTTER

SAUSAGE & CHEDDAR FOCACCIA \$6.50  
FOCACCIA MADE IN HOUSE DAILY, LOCAL  
JALAPENO AND CHEDDAR SAUSAGE FROM  
SMOKEY DENMARK, & CHEDDAR CHEESE

ROSEMARY, FIG & AGAVE FOCACCIA  
(VEGAN) \$6.50  
FOCACCIA MADE IN HOUSE DAILY, FARM-TO-  
TABLE ROSEMARY HERB, PRESERVED FIGS &  
AGAVE SYRUP

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SALADS



BABY GEM LETTUCE (VEG) \$14  
PECORINO DRESSING, TOASTED BLACK  
PEPPER, TOASTED BREADCRUMBS

FRISEE \$14  
BACON LARDONS, MUSTARD VINAIGRETTE,  
SHAVED RADISH, FINE HERBS

ENSALADA VERTE (VEG) \$12  
LOCAL LETTUCE, SALSA VERDE, SHAVED  
RADISH, PARMESAN

## SANDWICHES

PINOCCHIO \$7 / \$14  
MORTADELLA, PISTACHIOS, PISTACHIO  
BUTTER, HOUSE STRACCIATELLA, ZUCCHINI  
PESTO, BASIL (CONTAINS NUTS)

NEAPOLITAN (VEG) \$6 / \$12  
ALMOND ROMESCO, MARINATED HEIRLOOM  
TOMATO, FRESH MOZARELLA, PISTACHIO  
PESTO, BASIL (CONTAINS NUTS)

FRENCH BULLDOG \$8 / \$15  
FRENCH HAM, TARRAGON DIJON,  
CORNICHONS, BRIE CHEESE

SPICY PIZONE \$7 / \$14  
COPA, CAPICOLA & HOT SOPPRESSATA,  
SPICY TOMATO JAM, SPICY PICKLES, FRESH  
MOZARELLA

ITALIAN CHICKEN SALAD \$7 / \$14  
GEM LETTUCE, HEIRLOOM TOMATO, LEMON  
AIOLI, TARRAGON DIJON, FREEBIRD  
CHICKEN (CONTAINS NUTS)



### PROTEIN ADD-ONS:

JAMMY EGG +\$2

SMOKED SALMON +\$6

ITALIAN CHICKEN +\$6



# SPECIALTY COFFEE



## ESPRESSO

### KICKSTART

ORIGIN: COLOMBIA, GUATEMALA, BRAZIL

PROCESS: WASHED, NATURAL

NOTES: FULL-BODIED, BROWN SUGAR, DARK CHOCOLATE

\$7 / \$14

### FEATURED 'SPRO- LA LUCUMA

ORIGIN: PERU

PROCESS: WASHED

NOTES: CARDAMOM, BLACKBERRY JAM, WHIPPED LEMON RICOTTA

\$6 / \$12

### LOW STRUNG DECAF

ORIGIN: COLOMBIA

PROCESS: NATURAL EA (SUGARCANE)

NOTES: TOFFEE, HAZELNUT, CHOCOLATE

\$7 / \$14

## POUR OVER

### FINCA FUENTE HERMOSA

ORIGIN: COLOMBIA

PROCESS: WASHED

NOTES: PEACH, WHITE GRAPE, JASMINE TEA

\$9

### RIBANG GAYO

ORIGIN: SUMATRA

PROCESS: NATURAL

NOTES: BLUE RASPBERRY, PINK LEMONADE, BANANA PUDDING

\$9

### URAGA

ORIGIN: ETHIOPIA

PROCESS: WASHED

NOTES: KIWI, HONEYSUCKLE, LIMEADE

\$9



## COLD BREW

### CONNECTION

ORIGIN: COLOMBIA, BRAZIL

PROCESS: WASHED, NATURAL

NOTES: CARAMEL, KIT-KAT, CREAMY

\$4.75 / \$

## BARISTA FAVORITE!

### EARL GREY HOT CHOCOLATE

HOUSE MADE EARL GREY SYRUP W/ OUR SIGNATURE KALI CHOCOLATE, MILK, AND TOPPED W/ TORCHED MARSHMALLOWS

\$5





## FILTER

BREWED COFFEE 3.75 / 4.25

POUR OVER MKT

COLD BREW 4.75 / 5.75

FEATURED COLD BREW 5.25 / 6.25

## ESPRESSO

DOUBLE ESPRESSO 3.75

FEATURED ESPRESSO 4.75

AMERICANO 3.75

## WITH MILK

MACCHIATO 3.95

CORTADO 4.25

CAPPUCCINO 4.75

LATTE 5.25 / 6.25

KALI MOCHA 6 / 7

VIETNAMESE ICED COFFEE 6.25

## ALT MILK

OAT 1

ALMOND 1

## SYRUPS

SIMPLE .50

HONEY .70

VANILLA 1

TIGER 1

LAVENDER 1

CARAMEL 1.25

MOCHA 1.50

## MATCHA

SHOT 4.25

TEA 5.25

FIZZ 5.25

CAPP 5.25

LATTE 6.25

## NOT-COFFEE

CHAI 5.25

HOT CHOCOLATE 4.75

STEAMER 3.25

GLASS OF MILK 3

LEMONADE 4.25

## LOOSE LEAF TEA

IRON GODDESS BLACK 7

SUNSTONE BLACK 5

CRESCENT GREEN 4.50

RED WATER OOLONG 5

MOUNTAIN MARIGOLD 4

## WINTER SEASONAL DRINKS

### CARDAMOM FIG CORTADO

house-made cardamom & fig simple syrup, honey & cinnamon sugar rim, featured 'spro recommended hot 6

### FRONKS MATCHA LATTE

ceremonial matcha, sweetened with house-made earl grey syrup, paired with Fronks nut milk. creamy, rich, & delicious hot or iced 8 / 9

### PEPPERMINT MOCHA

our classic peppermint syrup mixed with kali brand dark chocolate hot or iced 7 / 8

wifi:  
pershing east guest  
pass: coffeeincommon





# BEER, WINE, & COCKTAILS

## HOUSE COCKTAILS

**NEGRONI ROSA**  
 EMPRESS ELDERFLOWER GIN, LUXARDO BITTER  
 BIANCO, CARPANO DRY, LEMON PEEL \$16

**LA MIA COTTA**  
 SPRING 44 VODKA, LEMON JUICE, PINEAPPLE GUM,  
 MANDARIN JARRITOS \$12

**KAMAZARU**  
 DIRTY MONKEY WHISKEY, COLD BREW, APERITIVO  
 NONINO, CREAM, EGG \$14

**FRENCH MARTINI**  
 EMPRESS INDIGO GIN, PINEAPPLE GUM, BLACKBERRY,  
 LEMON JUICE \$15

**SPRING IN YOUR STEP**  
 SPRING 44 VODKA, VANILLA SYRUP, ESPRESSO LIQUOR,  
 DOUBLE SHOT OF ESPRESSO \$15

**SPRING FLING**  
 TEQUELINO BLANCO, LIME JUICE, SIMPLE SYRUP,  
 CUCUMBER, BASIL LEAF \$12

## BEER (CAN/BOTTLE)

JESTER KING HAZY IPA \$10

JESTER KING PALE ALE \$9

MEANWHILE PILSNER \$9

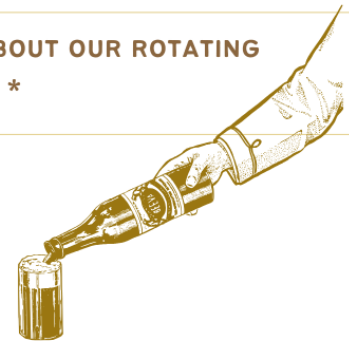
MEANWHILE TENDER  
 ROBOT \$9

## DRAFT BEER

JESTER KING

MEANWHILE

\*ASK ABOUT OUR ROTATING  
 DRAFTS \*



## HOUSE WINE \$12 / GLASS \$45 / BOTTLE

RED - LUBERRI ORLEGI RIOJA

WHITE - LE MONDE PINOT  
 GRIGIO

ROSE - SOTO DESERT ROSE

SPARKLING - LAMPO  
 BORGOLUCE



## WINTER COCKTAILS

**COQUITO**  
 Denzinen dark rum, coconut milk, creme of  
 coconut, condensed milk, cinnamon, nutmeg,  
 clove, and salt 11

**YULE MULE**  
 Spring 44 vodka, lime juice, cranberry juice,  
 ginger beer, rosemary 10

50% OFF  
 HAPPY HOUR 3-6 PM  
 EVERY DAY