

metropolis coffee

house made cold brew coffee | \$4
toasted coconut cream to your cold brew | \$2

coffee | \$3.5

espresso | \$2.5

americano | \$3.5

cappuccino | \$5

latte | \$5

mocha | \$6

flavored syrups | \$.75 vanilla, coconut, caramel, hazelnut

house made chocolate ganache | \$1

rishi tea

matcha (green tea) latte | \$6

golden (ginger-turmeric chai) latte | \$4.5

masala chai latte | \$4.5

loose leaf hot tea | \$4

early grey supreme, jasmine green, turmeric-ginger chai,
white tea melange, omija berry blush, orange blossom, chamomile

iced tea | \$4

summer lemon or wild berry hibiscus

milk, juice & soda

nana's hot chocolate | \$4

chocolate ganache, fresh whip cream

milk | \$2/4

chocolate milk | \$3/5

fresh orange juice | \$4/6

grapefruit juice | \$3/5

cranberry juice & lemonade | \$4.5

coke, diet coke, sprite | \$3.5

ginger beer | \$4.5



drink menu

We operate a scratch kitchen and bar. All of our sauces, marinades, batters, jams, preserves & cocktail syrups are made fresh with ingredients sourced from dozens of local growers, producers & craftsmen.

seasonal craft cocktails

appleseed contract | \$10

whiskey, apple butter, fresh lemon juice, ginger beer

golden sour | \$10

bourbon, ginger-turmeric chai, ginger beer, apple cider vinegar

warm spiked cider | \$10

whiskey, apple cider, fresh lemon juice, honey

signature craft cocktails

poblano bloody mary | \$10

vodka, house mix, fresh lemon juice, chili-salt rim

oaxacan iced coffee | \$10

house cold brew, mezcal, chocolate ganache, toasted coconut cream, mole bitters, whip cream, cinnamon

mexican hot chocolate | \$10

mezcal, ancho reyes, chocolate ganache, oat milk

nanarita | \$10

reposado tequila, orange liqueur, fresh lime juice & orange juice

beermosa | \$10

krank shaft, orange liqueur, fresh orange juice

sangria red or white | \$8

the prince | \$10

elderflower liqueur, raspberry liqueur, lemon, cava, rosemary

old fashioned | \$10

bourbon, cherries, sweet vermouth, herbed bitters

white wine

cava | segura viudas, ES | \$7/28

pinot grigio | tommasi, ITL | \$8/32

sauvignon blanc | mohua, NZ | \$9/36

chardonnay | hess, CA | \$7/28

rosé | moulin de gassac, FR | \$8/32

bottled beers

alpha king (abv 6.6) | \$8

3 floyds co., american pale ale

krank shaft (abv 5%) | \$6

metropolitan brewing | kolsch

nitro milk stout | \$7

left hand brewing | sweet stout

domain dupage (abv 5.9%) | \$7

two brothers brewing | farmhouse ale

eliot ness (abv 6.1%) | \$7

great lakes brewing | amber lager

snaggle tooth bandana (abv 6.5%) | \$8

solemn oath brewery | american IPA

allagash white (abv 5.1%) | \$8

allagash brewing | belgian-style wheat ale

totally roasted (abv 6.8%) | \$6

vander mill | farmhouse cider

pony pils (abv 5.5%) | \$8

half acre | pilsner

apex predator (abv 6.8%) | \$6

off color brewing | farmhouse ale

gluten-free
brew

| **Join us for Wine Not Wednesdays** |

All wine bottles half off

red wine

pinot noir | de loach, CA | \$7/28

malbec | amalaya, AR | \$7/28

pinot noir | au bon climat 2016, CA | \$52

rioja crianza | lopez de heredia 2008, ES | \$55

cabernet | beckman 2016, CA | \$52

cabernet | hess 2015, CA | \$62