

BREAKFAST & LUNCH



BREAKFAST OFFERINGS

Served till 11 Tues-Fri, Served till 3pm Sat & Sun

STEEL CUT PARFAIT 4.95

Cinnamon brown sugar oatmeal, seasonal fruit, Aroma Drizzle, and topped with a dollop of Greek Yogurt

YOGURT PARFAIT 5.95

Greek Vanilla Yogurt, Seasonal Fruit, Flax Seed Granola, Aroma Drizzle, chia sprinkle

METRO MORNING SANDWICH 6.95

Fresh Baked Croissant, All natural Sausage patty, Cage free Fried Egg, Sharp Cheddar, Zesty Sauce

VEGGIE BREKKY 6.95

Multi Grain Bread, Roasted Tomato, Baby Spinach, cage free Fried Egg, Sharp Cheddar, Zesty Sauce

MILLENNIUM TOAST 5.95

Smashed Avocado smeared on multigrain toast, Shaved Radish, Micro Greens, Sriracha Seasoning

RUSTICA TOASTINI 6.95

Fresh Burrata, Prosciutto de Parma, roasted Garlic, fresh Tomato, Basil Olive Oil, on Polenta Toast.

LUNCH OFFERINGS

SALADS & BOWLS

Add Chicken for 2.95

Ask about our Daily Soup Feature 3.95

CAESAR SALAD 5.95

Romaine, Shredded Parmesan, Creamy caesar dressing. Pairs Lovely with our *Saint Clair Sauvignon Blanc*

STRAWBERRY SPINACH 7.95

Baby Spinach, rustic Greens, Strawberry, Red Onion, Candied Walnuts, Shaved goat Cheese, White Balsamic vinaigrette. Pairs Great with our *Santa Margherita Pinot Grigio*

AROMA GRAIN BOWL 9.95

5 ancient Grain Blend, Baby Spinach, Squash, feta, dried Cranberry, avocado, chia seeds, roasted tomato vinaigrette micro greens. Try it with our *Bacon Red Blend Wine*

SANDWICHES & PANINIS

TUSCAN PANINI 9.95

Fresh Mozzarella, Prosciutto de Parma, pesto Aioli, Roasted Tomato on polenta toast Try it with our *Homefire Zinfandel*

BAJA PANINI 10.95

Grilled sliced Chicken Breast, sundried Tomato Aioli, fresh Mozzarella, baby spinach, avocado, on polenta Toast. Perfect with our *Amelia Cremant Brut Rosé*

RED DRAGON PANINI 10.95

Shaved Honey ham, Green Apple, Red Dragon Mustard cheddar on polenta toast. Pairs wonderfully with our *Frei Brothers Dry Creek Merlot*

TURKEY, APRICOT, BRIE COLD CUT 10.95

Shaved Turkey breast, Apricot chutney, arugula, fresh Tomato, Brie on multi grain Pairs Great with our *House Canyon Road Chardonnay*

CLASSIC HAM AND CHEESE 9.95

Shaved Honey Ham, Sharp Cheddar, arugula, fresh Tomato, Dijonaisse on multi grain

COFFEE & BEVERAGES



COFFEE BEVERAGES

12oz. 16oz. 20oz.

ESPRESSO

ESPRESSO SHOT	Single 2.90	Double 4.30	
CORTADO	3.50		
FLAT WHITE	4.00	4.40	4.80
CAPPUCCINO	4.00	4.40	
LATTE	4.10	4.50	4.90
MOCHA	4.50	4.80	5.10
CARAMEL MACCHIATO	4.50	4.80	5.10
AMERICANO	3.00	3.90	

SIGNATURE BEVERAGE

AROMA LATTE	4.50	4.80	5.10
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COFFEE

ORGANIC SINGLE ORIGIN COLD BREW	3.30	3.60	3.90
HARIO POUR OVER	3.60	4.20	
ORGANIC DAILY BREW	2.40	2.70	3.00
SINGLE ORIGIN DAILY BREW	2.50	2.80	3.10
HOUSE BREW	2.20	2.50	2.80

TEA & MORE

CHAI LATTE	4.50	4.80	5.10
LOOSE LEAF TEA	2.80		
ICED TEA	2.80	3.20	
SIPPING COCOA	3.50	3.80	4.10

Almond, Oat, or Soy milk alternatives available for 0.50 upon request
An additional shot of espresso may be added to any beverage for .90

SMALL PLATES



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ANTIPASTO OLIVE BLEND 6.95

With Tuscan bread. Pairs Wonderfully with our *Storypoint Cabernet Sauvignon*.

WARM ROSEMARY NUTS 5.95

Excellent with our *House Canyon Road Pinot Grigio*.

PISTACHIO HUMMUS & PITA CHIPS 6.95

Try it with a glass of *Saint Clair Sauvignon Blanc*.

PRETZEL KNOTS 8.95

With warm craft beer cheese Goes great with *Santa Margherita Pinot Grigio*.

FLATBREAD PLATES

All oils and vinegars are from our neighbors over at olive tap.

THE CLASSIC 11.95

Fresh mozzarella, fresh tomato, roasted garlic, basil, olive oil, balsamic reduction, seasoning Great with a glass of *Gascon Malbec*.

THE CALIFORNIAN 12.95

Avocado, chicken, pesto, parmesan, balsamic bbq glaze. Pairs perfectly with our *House Canyon Road Chardonnay*.

THE COUNTRYSIDE 13.55

Fig spread, prosciutto de Parma, parmesan, arugula, balsamic fig glaze. Great with *Ghost Pines Cabernet Sauvignon*.

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SWEET TREATS

AFFOGATO

With Julie Anns frozen vanilla custard

CREATE YOUR OWN PLATE

You Pick 3: Choice of Raspberry Cheesecake, Chocolate Chip Cheesecake, Double Chocolate Browine or Lemon Twist, made locally from our friends at Konrad's Bakery.

MASCARPONE FLATBREAD 12.95

Herbed Spread, Aroma Drizzle, mint, mandarin orange, strawberry



REDS

PINOT NOIR Bodega Aniello '16 (Patagonia, Argentina)	11	38
PINOT NOIR Run Riot '16 (Central Coast, CA)	12	42
PINOT NOIR Canyon Road (CA)	6	20
SANGIOVESE Basciano Chianti Rufina '16 (Tuscany, Italy)	11	38
TEMPRANILLO Bodegas Altanza Rioja "Capitoso" '16 (Rioja, Spain)	9	32
GRENACHE BLEND Brotte Cotes du Rhone '16 (Rhône, France)	9	32
CABERNET/MERLOT BLEND Pamplin Family "IQ" '15 (Columbia Valley, WA)	11	38
SYRAH/GENACHE BLEND Bacon Red '16 (Central Coast, CA)	14	49
CORVINA BLEND Allegrini Palazzo Della Torre '14 (Verona, Italy)	11	38
Apothic Cold Brew Coffee Infused Red Blend (CA)	8	32
MERLOT Frei Brothers '15 (Dry Creek valley, CA)	13	45
MALBEC Gascón '17 (Mendoza, Argentina)	10	35
CABERNET Canyon Road (CA)	6	20
CABERNET SAUVIGNON Storypoint '16 (CA)	9	32
ZINFANDEL Homefire '16 (Dry Creek valley, CA)	11	38

BY THE BOTTLE ONLY FROM OUR EXCLUSIVE BOTTLE SHOP

Pian Della Querci Brunello di Montalcino	70
Ghost Pines Cabernet Sauvignon	45
Patton Valley Pinot Noir	52

WINE



WHITES & ROSÉ

PINOT GRIGIO Santa Margherita (Alto Adige, Italy)	14	54
PINOT GRIGIO Domenico Armani "Io" '17 (Trentino, Italy)	11	37
PINOT GRIGIO Canyon Road (CA)	6	20
SAUVIGNON BLANC Saint Claire (New Zealand)	14	50
SAUVIGNON BLANC Casa Mateo '16 (Curico Valley, Chile)	7	25
SAUVIGNON BLANC Kobal '17 (Stajerska, Slovenia)	11	37
CHARDONNAY Domaine Croix Belle '17 (Languedoc, France)	9	32
CHARDONNAY Canyon Road (CA)	6	20
CHARDONNAY Gibbs "Barrel Fermented" (Napa Valley, CA)	12	42
VIOGNIER Domaine de Haut Mourier '17 (Languedoc, France)	8	28
ROSE Cuvelier Los Andes '17 (Mendoza, Argentina)	8	28
RIESLING Red Newt Cellars '17 (Finger Lakes, New York)	9	32

BUBBLES

MOSCATO D'ASTI Paolo Pizzorni '14 (Piedmont, Italy)	9	31
BRACHETTO D'AQUI Paolo Pizzorni '14 (Piedmont, Italy)	11	37
PROSECCO La Marca (Treviso, Italy)	7 split	
ROSE BRUT Amelia Cremant Brut Rose (Boudreaux, France)	13	45

BY THE BOTTLE ONLY FROM OUR EXCLUSIVE BOTTLE SHOP

Sauvignon Blanc Orin Swift Blank Stare (Russian River Valley, California)	55
Walter Hansel Chardonnay "Cuvee Alyce"	72
Cava- Poema Brut Cava	30



CRAFT BREWS

BUCKLEDOWN BREWING SIGNIFICANT RUSSIAN IMPERIAL STOUT 10
Lyons, IL - 12% ABV

Pitch black body with a tall light brown head that holds great retention; thick chunky lacing sticks to the glass. Aroma is boozy, woody, bourbon, and rich dark chocolate. Delicious flavors that are well balanced between boozy bourbon, rich dark chocolate, dark fruity esters of cherry & berry, vanilla, oak, caramel, earthy hops - not too sweet, not too boozy, not too much bourbon.

DOGFISH HEAD BREWING- 75 MINUTE IPA 6
Milton, DE - 7.5% ABV

Golden to light amber/orange with slight haze. Piney & citrusy hops on the nose. Malty flavor with light citrus notes, pleasant sweetness from maple syrup. Slightly dry & lingering bitterness.

DOGFISH HEAD BREWING- NAMASTE 5
Milton, DE - 4.8% ABV

With notes of clove and subtle coriander, you'll find flavors of citrus and sweet malt, with a slightly spicy finish for a zesty mouthfeel.

HAYMARKET SPEAKERWAGON PILSNER 5
Chicago, IL 5.0% ABV

Speak up! Fight for your right to drink better beer! Start with this crisp, straw colored lager brewed with imported pilsen malt, Saaz hops and authentic cold fermenting lager yeast. Get on the wagon!

TOPPLING GOLIATH- PSEUDO SUE APA 7
Decorah, IA 6.2% ABV

This single hop ale showcases the Citra hop. Named for the largest T-rex fossil ever discovered, she roars with ferocious aromas of grapefruit, citrus, mango and evergreen. Delicate in body with a mild bite in the finish.

SEATTLE CIDER- BERRY ROSE CIDER 5
Seattle, WA 6.9% ABV

Crafted with locally grown Raspberries, Blackberries and Blueberries, This Cider is Unique and sure to delight. Slight Tart on the start with a softly sweet finish. This cider is smooth, accessible, and full flavored.

CRAFT COCKTAILS



CUTWATER SPIRITS 12 OZ. CAN

Handmade in San Diego- Whiskey, vodka, gin, rum, liqueur, and mixers are all made at our distillery in San Diego, California. Innovation is in our DNA and we've combined our award-winning spirits and house-made mixers to create ready-to-enjoy canned cocktails perfect for any adventure ahead.

Horchata Cold Brew	6
Gin & Tonic	5
Mild Bloody Mary	5
Rum & Cola	5
Tequila Paloma	5
Vodka Mule	5
Vodka Tonic Lime	5
Whiskey High ball	5

SPIRITS

Baileys Original Irish Cream (50 mL)	5
Tullamore D.E.W. Irish Whiskey (50mL)	5

Ask your Server about our Weekend Craft Cocktail Special!
Also Serving Bloody Mary's and Mimosa Flights on the Weekends!
