



MENU

CAFE HOURS

Wed-Fri: 10a - 3p

Sat-Sun: 10a - 4p

COFFEE BAR

	INCLUDED
WHOLE MILK / OAT MILK	
ALMOND MILK / SYRUPS / HONEYS	0.75
ADD SHOT	1.25
LATTE	6.75
CAPPUCCINO	6.00
ESPRESSO	4.35
AMERICANO	4.35
MOCHA	6.75
DRIP COFFEE	4.15 / 4.65
COLD BREW	5.25 / 6.25

HOUSE SIGNATURES

SALTED CARAMEL PISTACHIO LATTE	7.50
Espresso, pistachio syrup, caramel syrup, cinnamon, milk, sea salt	
TOWER BRIDGE LATTE	7.25
Espresso, house almond honey syrup, milk - served over ice and topped with cold foam	
LAVENDER DUSK	7.25
Steeped earl grey tea, house lavender syrup, milk	
CINNAMON VANILLA MOCHA	7.40
Espresso, house vanilla syrup, cacao, cinnamon honey, milk	
ROSEMARY CITRUS ESPRESSO TONIC	6.75
Espresso, house rosemary-citrus syrup, soda water	
THE ROSE GARDEN	7.25
Rose masala chai, espresso, pistachio syrup, cinnamon, milk	

TEA & MORE

CHAI TEA LATTE	6.50
MATCHA LATTE	6.75
LOOSE LEAF TEA	4.50
ICED TEA	4.75
HOT CHOCOLATE	4.55

BREAKFAST (SERVED ALL DAY)

ASSORTED PASTRIES	2.75 - 6.50
boichik BAGELS	3.75
Choice of Everything, Salt & Pepper, Cinnamon Raisin	
OATMEAL 	5.25
Choice of Creamy Blueberry, Cinnamon Apple	
SUNRISE BREAKFAST SANDWICH	9.75
Buttermilk biscuit, bacon, cage-free egg, jack cheese, cream cheese, pickled onion, arugula, herb blend	
GARDEN BREAKFAST SANDWICH	9.50
Buttermilk biscuit, cage-free egg, pesto, jack cheese, pickled onion, tomatoes, avocado, herb blend	

AVO-KAHLO TARTINE	12.40
Salt & pepper bagel, green goddess spread, avocado, tomatoes, cucumber, arugula, herb blend (add bacon +\$2.00)	

ALL-DAY EATS

PEPPERONI PICASSO SQUARE	9.50
Focaccia, marinara, mozzarella, parmesan, pepperoni	
CHEESY CUBIST PIZZA SQUARE	8.75
Focaccia, marinara, mozzarella, parmesan	
BL-THIEBAUD CHICKEN SANDWICH	15.85
Ciabatta roll, green goddess spread, chicken, bacon, arugula, tomato, pickled onion, served with side salad	
THE BANH MONET	15.55
Ciabatta roll, sriracha lime aioli, chicken, shredded carrot, cucumber, jalapeno, cilantro, pickled onion, served with side salad	
FRESCO CAPRESE SANDWICH	14.45
Green goddess spread, arugula, tomato, basil, mozzarella, served panini-style on focaccia with side salad	
THE STUDIO GRAIN BOWL 	13.95
Quinoa, avocado, arugula, shredded carrot, pickled onion, cucumber, tomato, edamame, house lemon vinaigrette (add chicken +\$4.00)	
HARVEST GREENS SALAD	13.70
Arugula, shredded carrot, pickled onion, toasted walnuts, dried cranberries, edamame, feta cheese, house lemon vinaigrette (add chicken +\$4.00)	

PLEASE INFORM US OF ALLERGIES. MENU ITEMS MAY CONTAIN: TREE NUTS, MILK, PEANUTS, EGGS, WHEAT, AND SOY



ICON INDICATES VEGAN OPTIONS