



# BARISTA BAR MENU

Proudly Serving Enduro Coffee

HOT 12 oz | 20oz ICED 16oz

## COLD BREW

16oz

Brewed in house for 24 hours

3.25

## ESPRESSO

12oz 16oz 20oz

Americano

4.25 5.00 5.75

Caramel Macchiato

6.00 7.00 7.50

Cappuccino

4.60 6.00

## LATTES

12oz 16oz 20oz

Latte

4.80 5.70 6.60

Mocha

5.50 6.40 7.30

White Mocha

5.50 6.40 7.30

## 4oz DRINKS

4oz

Cortado

5.00

Macchiato Italiano

5.00

Doppio Espresso

3.00

## DRIP COFFEE

12oz 20oz

Café Au Lait

4.00 4.50

Drip Coffee

4.50 5.50

## MATCHA & CHAI

12oz 16oz 20oz

Latte

4.80 5.70 6.60

Add a shot of espresso +1.25

## TEA

12oz 20oz

Cultured Cup Loose Leaf

Jasmine Dream

4.50 5.50

light-bodied and scented with jasmine blossoms

Abricot Noir

5.25 6.25

full bodied fragrant black tea

Decaf Brewed Calm

4.50 5.50

cooling mint, chamomile, and orange rooibos

Curled Silver Dragon

6.75 7.75

sweet, velvety, and delicate green tea

Earl Grey

4.50 5.50

Milk

whole | almond | oat

Housemade Syrup

vanilla bean | blueberry | lavender honey | pistachio | simple

Ghirardelli Syrup

mocha | white mocha | caramel | hazelnut

vanilla - sugar free

## BRANCH & BIRD SPECIALTIES

Blue Bird

house brewed 24 hour cold brew shaken with house blueberry syrup and topped with blueberry cold foam

Early Bird

house brewed 24 hour cold brew shaken with house vanilla bean syrup and topped with vanilla bean cold foam

London Fog

earl gray tea with house vanilla bean syrup and steamed milk

Mint To Be

chamomile and spearmint tea with steamed lemonade, cinnamon, and local texas honey