

# But First, Coffee.

## STEP 1 : CHOOSE YOUR BASE

**grass-fed butter** ★ house recommends  
nourishing . creamy . satiating

**coconut milk (v)**  
wholesome . satisfying . decadent

## STEP 2 : CHOOSE YOUR FLAVOR

	12oz	16oz
<b>cappucino (v)</b> coffee . mct oil <b>add-on:</b> maple syrup	\$5.50 \$6.25	\$6.25 \$7.00
<b>house chai (v)</b> herbal rooibos tea . mct oil . ginger . cardamom . nutmeg . black pepper . cinnamon . cloves . maple syrup <b>add-on:</b> coffee	\$5.25 \$6.25	\$5.75 \$6.75
<b>mocha latte (v)</b> coffee . mct oil . raw cacao butter . raw cacao powder . maple syrup	\$7.25	\$7.75
<b>golden milk matcha (v)</b> matcha . turmeric . cinnamon . cardamom . ginger . black pepper . cayenne . maple syrup .	\$7.25	\$7.75
<b>pumpkin spice (v)</b> coffee . mct oil . cinnamon . ginger . nutmeg . maple syrup .	\$6.25	\$6.75
<b>candy cane mocha (v)</b> coffee . mct oil . raw cacao butter . raw cacao powder . maple syrup . peppermint essential oil	\$7.50	\$8.00
<b>mayan mocha (v)</b> coffee . mct oil . raw cacao butter . raw cacao powder . mesquite . lucuma . maca . ashwagandha . cinnamon . cordyceps mushroom . stevia . maple syrup . cayenne	\$7.50	\$8.00
<b>chaga hot chocolate (v)</b> wildcrafted chaga . eleuthero . rose hip . mct oil . raw cacao . maple syrup	\$7.25	\$7.75

## STEP 3: CHOOSE YOUR GRASS-FED PROTEIN

**whey**  
creamy . recovery . immunity

**collagen**  
light . healing . building

**blend : collagen + colostrum + whey** +\$1.00  
regenerative . repair . recovery  
**choose from:** raw cacao | madagascar vanilla bean

## STEP 4: ANYTHING ELSE?

**brain octane (v)** + \$0.50  
energy . focus

**moon dusts by moon juice (v)** + \$1.00  
adaptogenic . bioactive . cosmic consciousness  
**choose from:** spirit . beauty . brain . power

**cayenne (v)**  
agni . metabolism

WAIT - THERE'S MORE!



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**BONE BROTH**

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	<b>12oz</b>	<b>16oz</b>
<b>Chicken Bone Broth</b> chicken bone broth . himalayan sea salt <b>add-ons:</b> ginger . turmeric . cayenne	\$4.25	\$5.50
<b>Butter Bones</b> chicken bone broth . mct oil . himalayan sea salt <b>choose:</b> grass-fed butter or coconut milk <b>add-ons:</b> ginger . turmeric . cayenne	\$6.00	\$7.25

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**SIGNATURE COCKTAILS**

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<b>Pitaya Margarita</b> organic tequila . pink dragonfruit . lime . local honey . himalayan sea salt rim		\$10
<b>Mezcal Old Fashioned</b> mezcal . maple syrup . orange . bitters		\$10
<b>Gin + Jam</b> potato gin . berry & pomegranate jam . local honey . lemon		\$10
<b>Berry Basil Smash</b> potato vodka . blackberry . basil . ginger . local honey . lime . botanical kombucha		\$10

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**RED WINE**

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<b>Clayhouse Cabernet Sauvignon</b> paso robles, california	\$9	\$34
<b>Cono Sur Organic Pinot Noir</b> colchagua valley, chile	\$10	\$38
<b>McPherson Sangiovese</b> lubbock, texas	\$11	\$42
<b>"Saved" Red Blend</b> central coast, california	\$12	\$46
<b>Van Duzer Pinot Noir</b> willamette valley, oregon	\$14	\$54

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**BUBBLES + WHITE WINE + ROSE**

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	<b>glass</b>	<b>bottle</b>
<b>Segura Viudas Brut</b> cava, spain	\$8	\$30
<b>Stemmari Biodynamic Pinot Grigio</b> sicily, italy	\$8	\$30
<b>Santa Julia Organic Chardonnay</b> mendoza, argentina	\$8	\$30
<b>Becker Vineyards Organic Viognier</b> stonewall, texas	\$10	\$38
<b>Charles Krug Sauvignon Blanc</b> napa, california	\$12	\$46
<b>Impatience Rose</b> cotes de provence, france	\$14	\$54

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**CIDER**

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<b>Schilling Cider</b> ● ginger . rhubarb ● grapefruit	\$6 \$7	12oz 16oz
<b>Austin Eastciders Original</b> ● original . pineapple	\$6	16oz
<b>Texas Keeper</b> ● no. 1 ● bomber rotating	\$18	750ml ask server for pricing

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**GLUTEN-FREE BEER**

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<b>Omission Lager ★</b>	\$6	12oz
<b>Stone Delicious IPA ★</b>	\$6	12oz
<b>Green's Discovery Amber</b>	\$10	16oz

★ has far below the threshold of less than 20 parts per million to qualify as "gluten-free" by the FDA but does contain trace amounts of gluten