

DESSERT

BLACKBERRY PEACH SHORTCAKE blackberries, peaches, lemon–ginger syrup, honey cornbread, basil, whipped crème fraîche | **14** | **SF**

CHERRY ALMOND CLAFOUTIS cherries in a crustless almond tart with cardamom rose crème anglaise | 14 | V, GF, SF

DARK CHOCOLATE RASPBERRY BROWNIE SUNDAE warm dark chocolate brownie, sweet alchemy raspberry chocolate chip ice cream, housemade fudge sauce, cacao nibs | 14 | V, GF, SF

SALTED MAPLE CARAMEL PROFITEROLES choux buns, sweet alchemy triple vanilla ice cream, salted maple caramel sauce, cocoa nibs | 14 | SF

ETON MESS strawberries, lemon-ginger syrup, meringue, lemon curd, whipped crème fraîche | 14 | GF, SF

 $\begin{tabular}{l} \textbf{COCONUT CAKE} four layers of coconut cake, cream cheese frosting with seasonal coulis | 14 | V, SF \end{tabular}$

V | vegan GF | gluten-free SF | sesame-free

ESPRESSO, ETC

SPICED PUMPKIN LATTE | 8 |

housemade spiced pumpkin syrup, stumptown espresso, milk of choice

SMOKED MAPLE LATTE | 8 |

housemade smoked maple syrup, stumptown espresso, milk of choice

BLACK SESAME MATCHA LATTE | 8 |

housemade black sesame syrup, travelers matcha, milk of choice

COLD BREW | 6 |

housemade with stumptown flora roast

DRIP COFFEE | 4.25 | TRAVELERS MATCHA | 7 |

LATTE | 6/6.50 | TRAVELERS CHAI | 6 |

CAPPUCCINO | 5.50/6 | MILK OPTIONS

MOCHA | 6/6.50 | almond, oat, coconut, soy, whole

AMERICANO | 4.75 | SYRUPS | .75 |

HOT CHOCOLATE | 5 | vanilla, caramel, hazelnut