



DESSERT

CROISSANT BREAD PUDDING *warm bakehouse croissant, chocolate, whipped caramel crème fraîche* | 14 | SF

PEAR ALMOND CLAFOUTIS *roasted pears 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

PLUM BLACKBERRY PIE *sweet alchemy triple vanilla ice cream* | 14 | SF

COCONUT CAKE *four layers of coconut cake & cream cheese frosting with pomegranate coulis* | 14 | V, SF

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

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*