



DESSERT

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

CRANBERRY ALMOND CLAFOUTIS *cranberries in a custardy almond tart with cardamom-rose crème anglaise* | 14 | V, GF, SF

STICKY TOFFY PUDDING *warm maple-date sponge cake, caramelized brown sugar toffee sauce* | 14 | V, GF, SF

DARK CHOCOLATE BROWNIE SUNDAE *warm dark chocolate brownie, sweet alchemy triple vanilla ice cream, housemade fudge sauce, cacao nibs* | 14 | V, GF, SF

HONEYCRISP APPLE & PEAR CRISP *spiced oat crumble, sweet alchemy triple vanilla ice cream* | 14 | V, GF, 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

EARL GREY LATTE | 8 |

house made earl grey syrup, stumptown espresso, milk of choice

ORANGE HALVA LATTE | 8 |

house made syrup of tahini, brown sugar & orange blossom water, stumptown espresso, milk of choice*

**contains sesame*

DARK CHOCOLATE PISTACHIO MATCHA LATTE | 8 |

house made dark chocolate & pistachio paste, travelers matcha, milk of choice

DRIP COFFEE | 4.25 |

TRAVELERS MATCHA LATTE | 7 |

LATTE | 6/6.50 |

TRAVELERS CHAI LATTE | 6 |

CAPPUCCINO | 5.50/6 |

MILK OPTIONS

almond, oat, coconut, soy, whole

MOCHA | 6/6.50 |

AMERICANO | 4.75 |

SYRUPS | .75 |

vanilla, caramel, hazelnut

HOT CHOCOLATE | 5 |