



DESSERT

BLACKBERRY-EARL GREY BASQUE CHEESECAKE

*caramelized blackberry-earl grey cheesecake, blackberry
gastrique | 14 | SF*

CHOCOLATE CROISSANT BREAD PUDDING *warm flora*

*bakehouse chocolate croissant, callebaut bittersweet chocolate,
caramel whipped cream | 14 | SF*

BLACKBERRY PEAR CRISP *spiced oat crumble, sweet alchemy*

triple vanilla ice cream | 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*

COCONUT CAKE *four layers of coconut cake with almond-coconut*

*cream filling & cream cheese frosting with seasonal coulis
| 14 | V, SF*

V | vegan

GF | gluten-free

SF | sesame-free

ESPRESSO & TEA

SPICED PUMPKIN LATTE | 8 |

*house made spiced pumpkin syrup, stumptown espresso, milk of
choice*

BLACKBERRY LATTE | 8 |

*house made blackberry syrup, stumptown espresso, milk of
choice*

ICED COCONUT LIME MATCHA LATTE | 8 |

house made lime cordial, coconut milk, travelers matcha

DRIP COFFEE | 4.25 |

TRAVELERS MATCHA LATTE | 7 |

LATTE | 6/6.50 |

TRAVELERS CHAI LATTE | 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