FULL STRENGTH Coffee Company

FALL/WINTER MENU 2026/2027

55 E Main St. Westfield, NY 14787

(716)-232-4230

www.fullstrength.coffee

Coffee Drinks

	12 OZ.	16 OZ.	20 OZ.
SPECIALITY DRIP COFFEE	**2.75**	**3.50**	**4.25**
ICED COFFEE Brewed and chilled	**2.75**	**3.50**	**4.25**
COLD BREW Stronger caffeination and richer taste	**4.25**	**5.00**	**5.75**
LATTE	**5.00**	**6.00**	**7.00**
CAPPUCCINO	**4.50**	**5.50**	**6.50**
ESPRESSO (2oz.)		**3.50**	
CORTADO (4oz.)		**4.50**	

BOX OF COFFEE 25.00
Please call 1 hour ahead to order
96 oz., perfect for meetings and gatherings
Add cream, sugar, stir sticks, & cups +5.00.
Cold brew available +5.00

Tea & Non Caffeinated Drinks

	12 OZ.	16 OZ.	20 OZ.
CHAI LATTE	**4.50**	**5.50**	**6.50**
MATCHA LATTE Unsweetened hand-whisked matcha with milk of choice	**5.00**	**6.00**	**7.00**
LONDON FOG Earl Grey tea, vanilla, and steamed milk	**3.50**	**4.50**	**5.50**
HOT CHOCOLATE	**4.00**	**5.00**	**6.00**
HOT TEA Variety of flavors available		**2.00**	
ICED TEA Unsweetened black tea	**2.50**	**3.00**	**3.50**
LEMONADE **Classic**, **local Concord Grape** (+.50), **Unicorn** topped with butterfly pea tea (+.50), or **strawberry-basil** (+.50)	**2.50**	**3.00**	**3.50**
ITALIAN SODA Club soda mixed with flavor of choice, topped with whipped cream (optional)	**3.00**	**3.50**	**4.00**

Milk Choices: Whole, Skim, Almond Milk (+1.00), Coconut Milk (+1.00), Oat Milk (+1.00)

SYRUP FLAVORS (+.75)

Maple	Caramel	Lavender	Raspberry	Sugar Free Caramel
Blackberry	Coconut	Mocha	Vanilla	Sugar Free Mocha
Butter Pecan	Hazelnut	Pistachio	White Chocolate	Sugar Free Vanilla

Wide variety of seasonal syrup flavors available - ask barista for additional flavors and suggestions!

***We are proud to serve single origin drip coffee roasted by Crown Street Roasting Company in Jamestown, NY.**

***Please** inform your barista of any allergies - our kitchen will accommodate vegan, gluten-free, and other dietary needs when possible*

FULL STRENGTH Coffee Company

Breakfast & Brunch

Bagels: Plain, everything, Asiago Cheese, & gluten free bagels (+2.00)
Bread: Sourdough, multigrain, and gluten free bread (+2.00)

SUNRISE SANDWICH *Add avocado (+2.00)* **10.00**
Scrambled egg with your choice of:

- bagel
- croissant
- grilled wrap (+.50)
- toast (+.50)
- bacon
- sausage
- roasted vegetables
- cheddar
- pepper jack
- mozzarella

AVOCADO TOAST **6.00**
Toast topped with smashed, seasoned avocado. Add:

- crumbled bacon (+1.00)
- cream cheese (+.50)
- tomato (+.25)
- balsamic glaze (+.25)
- feta (+.50)
- egg cooked to your preference (+2.00)

FULL STRENGTH BOWL **12.00**
Three scrambled eggs, bacon, spinach, roasted mixed vegetables, and shredded cheese served in a bowl or grilled wrap. Add avocado (+2.00)

AUTUMN SCRAMBLE **12.00**
Two scrambled eggs, quinoa, autumn roasted vegetables, spinach, feta cheese, and balsamic glaze

HOT HONEY TOAST **8.00**
Toast topped with cream cheese, smashed avocado, and crumbled bacon, drizzled with house-made hot honey. Add egg (+2.00)

OATMEAL **5.00/10.00**
Cup or a Bowl of oatmeal topped with fresh fruit & berries, walnuts, and brown sugar, served with a side of milk. Gluten free oats (+2.00)

SMOOTHIE BOWL **10.00**
Frozen mixed berries blended with vanilla yogurt & milk. Topped with fresh fruit, granola, and coconut. Gluten free granola (+1.00)

Light Bites

TOASTED BAGEL **5.00**
Plain, Everything, Asiago cheese, or Gluten Free bagel (+1.00)
Served toasted with butter
Add plain, raspberry, or veggie cream cheese (+.50)

FRUIT CUP **5.00**
Assorted fresh seasonal fruit & berries

TOMATO SOUP **5.00/8.00**
Vegan & gluten free; offered as a cup or bowl

BRUNCH BOARD **15.00**
Serves 3-5 people. Includes shareable muffin, sliced fruit and berries, assorted nuts, sliced cheese, dipping honey, toast points, & house-made hummus

Sandwiches

All whole sandwiches served with chips and a pickle or substitute a fruit cup (+3.00) or cup of soup (+2.00)

LUNCHEON COMBO **12.00**
Choice of 1/2 BLTA, grilled cheese, bacon apple brie panini, or pesto chicken panini, served with a fruit cup or cup of soup

BLTA **14.00**
Toasted bread with basil pesto mayo, smashed avocado, romaine, tomato, red onion, and bacon

GRILLED CHEESE **12.00**
Cheddar & mozzarella blend on choice of bread

PESTO CHICKEN PANINI **15.00**
Choice of **chipotle** or **basil** pesto, chicken, mozzarella cheese, tomato and red onion on your choice of bread

BACON APPLE BRIE PANINI **15.00**
Creamy Brie cheese topped with sliced apples & bacon
Sub Tofu (+1.00)

TUNA MELT **15.00**
Tuna Salad, cheddar cheese, spinach, and sliced tomato

HONEY MUSTARD CHICKEN WRAP **15.00**
Honey mustard, grilled chicken, cheddar cheese, arugula, bacon, sliced tomato, and sliced red onion

Plates & Bowls

CAESAR SALAD OR WRAP **12.00**
Crisp romaine lettuce tossed in Caesar dressing, topped with Parmesan cheese, and house-made croutons **(sub gluten free croutons +1.00)**

HARVEST BOWL **12.00**
A bed of quinoa and spinach topped with autumn roasted vegetables, red onions, diced apple, craisins, and feta cheese, served with a side of local grape vinaigrette

Protein

Balsamic Roasted Tofu +3.00 Grilled Chicken +5.00

Kids Menu

KIDS PANINI **12.00**
Choice of strawberries & Nutella, grilled cheese, or PB&J. Served with chips and a side of fruit

BELGIAN WAFFLES **7.00**
2 belgian waffles topped with whipped cream served with a side of maple syrup. Add berries (+2.00)

KIDS BREAKFAST **7.00**
2 scrambled eggs, 2 slices of bacon, and a slice of toast with butter