

SEASONAL PASTRIES & DRINKS

LEMON BLUEBERRY SCONE BANANA CHIP MUFFIN
SNICKERS BROWNIE RASPBERRY COFFEE CAKE



LAVENDER HONEY BEE LATTE



A smooth espresso latte lightly sweetened with honey and infused with calming lavender and cinnamon for a soft, floral finish.

ZEN GARDEN MATCHA



Vibrant matcha blended with creamy milk and a touch of lavender, creating a balanced, earthy-floral latte.

Bananas Foster Cold Brew



A cold brew flavored with rich brown butter toffee syrup, topped with silky banana cold foam for a decadent, dessert-inspired finish.



DAYBREAK TACOS

Warm tortillas filled with fluffy scrambled eggs and crispy bacon, topped with fresh shredded lettuce and drizzled in creamy cotija sauce, then finished with a bright sprinkle of chili powder for a zesty kick.



HOT HONEY CROISSANT

A warm, flaky croissant filled with fluffy scrambled eggs and crisp bacon, layered with creamy brie spread and finished with a drizzle of hot honey.



SANTA FE GARDEN BOWL

A hearty bowl of seasoned hashbrowns topped with fluffy scrambled eggs, sautéed red peppers, corn, and black beans, finished with crumbled cotija cheese, creamy cotija sauce, and a drizzle of bright cilantro lime crema.



JAMMIN' BRIE MELT

House-made grilled croissant layered with tender grilled turkey, creamy brie spread, and sweet hot pepper jam, grilled until golden and melty.

Spring Specials