



Tryst Coffee

Roasted by Counter Culture Coffee, Durham, NC

- Espresso - 2.⁰⁹
- Macchiato - 2.⁵⁰
- Cappuccino - 3.²⁷
- Latte - 3.⁷²
- Cortado - 2.⁹⁵
- Mocha - 3.⁹⁵
- Americano - 2.⁵⁴

Tryst Blend Coffee - 2.⁰⁵

Rich and chocolaty Latin American coffees rounded out by a dark roast, full bodied Sumatran with notes of baker's chocolate and spice

Red Eye - 2.⁷²

Café au Lait - 2.⁷²

Tryst Blend coffee and steamed milk

Housemade Syrups - .⁷⁵

Tahitian vanilla bean, caramel, or spice

Soy +.68 Extra shot +.91

Single Origin Coffees

We brew our single origins with pressure (Aeropress), paper filter drip (Bonmac) or immersion (Eva Solo) method based on which best dials in the specific coffee.

Idido Washed -3.¹⁸/cup; 15/lb

Yirgacheffe, Ethiopia

Direct Trade • Organic • Shade Grown

An Ethiopian heirloom variety bright and rounded with fruity, citrus qualities and light juicy body. Finishes quick and clean.

La Golondrina -3.¹⁸/cup; 15/lb

Cauca, Colombia

Direct Trade • Organic

The very best of Colombian coffee with layered flavors of caramel, chocolate, cherry, and mild citrus.

Thiriku -4.⁰⁹/cup; 25/lb

Nyeri, Kenya

Rainforest Alliance Certified

Long fermented SL28, SL34 and Ruiru II varieties from the foothills of Mt. Kenya. Offers raspberry and citrus notes over savory undertones and a crisp finish.

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tryst coffees

Hot Drinks

Chai Latte - 3.⁷², with espresso 4.¹³
Creamy, rich Pacific chai in a bowl

Masala Chai - 3.⁸⁰
Spiced tea, milk, honey

Cocoa - 3.²⁷
With marshmallows

Mulled Apple Cider - 3.⁸¹

Organic Teas & Tisanes

by Serendipitea

Darjeeling - 2.⁵⁰
Black tea from a six-tiered sub-tropical rain forest at the foothills of the Himalayas. Nutty and green.

Earl Grey - 2.²⁷
Organic black tea with bergamot oil

Lapsang Souchong - 2.⁵⁰
Black tea smoked over pine needles

Dragon's Well Green - 2.⁹⁹
Redolently green & aromatic

Se Chung Oolong - 3.⁹⁹
Initially nutty with subtle notes of brown sugar

Mint Leaves - 1.⁹⁹

Chamomile-Lavender - 1.⁹⁹
Egyptian chamomile flowers and French lavender

Frozen Treats

Milk Shakes - 4.⁵⁰
vanilla, chocolate, espresso, chai, strawberry

Root Beer Float - 4.⁵⁰

Fruit Smoothies - 4.⁶⁰
Strawberry/Banana, Mango/Lime, Apple/Kale

Beverages

Housemade Bottled Sodas - 2.⁷²
Tryst Coffee, Ginger, Strawberry-Lemon Shrub

Fountain Sodas - 2.¹⁰
Coke, Diet Coke, 7-Up, Canada Dry Ginger Ale, Stewarts Root Beer, Minute Maid Pink Lemonade
Fresh OJ or Grapefruit Juice - 2.⁹⁹

Organic Iced Tea - 1.⁹⁹
Black scented with dried mango and peach
OR green scented with pineapple

Panna mineral water 500ml - 3.¹⁸

Apollinaris sparkling water 330ml - 3.¹⁸

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tea, hot & frozen drinks, beverages

Bottled Cocktails

Georgia Comforter - 11.00

Filibuster (DC's own) bourbon, rosemary smoked maple syrup, and peach bitters

Grandma's Pink Lemonade - 8.00

Vodka, strawberry-lemon shrub and Madeira over crushed ice

Bitter Ex - 9.00

Gin, Cynar, Aperol, grapefruit juice - slug it straight from the bottle

Shaker Jar Cocktails

Darquiri No. 3.B - 10.50

Aged white rum, maraschino liqueur, lime and grapefruit juice, crushed ice

Sangriento Maria - 9.27

Vodka, sherry, tomato, carrot and lemon juice, olive oil and Spanish paprika

Cava Sparkling Wine Cocktails

Fellini's Bellini - 10.50

With white balsamic, peach puree and fresh sage

Pretty In Pink - 9.50

With elderflower liqueur, strawberry-lemon shrub

Cafe Cocktails

4Cs - 11.00

Kirsch, chocolate, coffee and scotched cream

Fall In Your Face - 9.00

Vanilla/orchid tea-infused black strap rum in hot cider

Smart Alex - 9.00

Housemade brandy-based espresso bean/cacao nib liqueur and cream with fresh nutmeg

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cocktails 10am-last call

Domestic Taps

Natty Boh' - 4.⁰⁰

Schlafly Kolsch - 5.⁰⁰

Allagash White - 5.⁰⁰
13 oz. tulip

Boulevard Tank 7 Farmhouse Ale - 7.⁵⁰
13 oz. tulip

Original Sin Cider - 5.⁵⁰

Brooklyn Sorachi Ace - 5.00
13 oz. tulip

Rotating IPA from Elysian - 4.⁵⁰/8.⁵⁰
Half/Imperial pint

Allagash Black - 6.⁰⁰
13 oz. tulip

Import Taps

Konig Pils - 6.⁵⁰

Weihenstephaner Hefeweiss - 7.⁰⁰

Duvel Green - 8.⁰⁰
13 oz. tulip

Timmerman's Bruin Bourgogne des Flandres - 8.⁵⁰
13 oz. tulip

Wells Bombardier ESB 4.⁰⁰/7.⁵⁰
Half/Imperial pint

Bellhaven Wee Heavy - 5.⁰⁰/9.⁰⁰
Half/Imperial pint

Guinness Stout - 4.⁰⁰/7.⁰⁰
Half/Imperial pint

Young's Double Chocolate Stout - 8.⁵⁰/4.⁵⁰
Half/Imperial pint

Cans

Tecate - 5.⁰⁰

Miller High Life - 5.⁰⁰

Fat Tire - 6.⁰⁰

Sierra Nevada Pale Ale - 6.⁰⁰

Heineken - 5.⁰⁰

Seasonal Bottles

Rogue Hazelnut Brown Nectar - 7.⁰⁰

Uinta Punk'n 5.⁰⁰

Large Bottles

Rotating Saison - market price

Rotating Cider - market price

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drafts, bottles, cans 10am-last call

Sparkling

Sumarroca Brut **Cava** - 8.⁵⁰/24.⁰⁰

Casteller **Rosé Cava** - 8.⁵⁰/24.⁰⁰

Whites & Rosé from the Keg

Anassa **Moscofilero** - 7/16/28
Aromatic wine from Greece

Palamina **Bianco** - 8/16/32
Italian blend from Santa Barbara

6 oz, ½ liter, liter

Baileyana **Chardonnay** - 12/28/44
Edna Valley Chardonnay

Gotham Project **Rosé** - 7/16/28
Washington State Syrah rosé

Whites

Huber "Hugo" Austrian **Gruner Vetliner** - 5/8/24

San Pietro **Pinot Grigio** - 5.⁵⁰/9/27

Quinta do Alqueve **Fernão Pires** - 4/7

Mohua New Zealand **Sauvignon Blanc** - 6/10/30

3 oz, 6 oz, bottle

La Grande "Met Arie" **White Bordeaux** - 4/7/21

William Fevre, **Chablis**, Chardonnay - 7/13/40

Dr Thanisch German **Reisling** - 5/11/33

Hidalgo 'la Gitana' **Manzanilla Sherry** - 6/36

Reds from the Keg

Milbrandt WA State **Cabernet** - 10/18/40

Agricultura Tinto **Portuguese Red** - 7/13/28

6 oz, ½ liter, liter

Palmina **Rosso** - 8/16/32
Italian blend from Santa Barbara

Reds

Nicolas Potal Pinot Noir, Burgundy - 7/13/39

Sainte Eugenie "**Los Clos**" - 3.⁵⁰/6/20
Languedoc Merlot blend

Ludovicus - 5/8/24
Spanish Garnacha blend

Poliziano Montepulciano **Sangiovese** - 6/11/33

3 oz, 6 oz, bottle

Alberto Furque Argentinian **Malbec** - 5.⁵⁰/9/27

Matchbook, Cali **Syrah** - 6/11/33

Hendry "HRW" Napa **Zinfandel** - 7/13/39

Warres Warrior Vintage Character **Port** - 5/30

Nitrogen Bottle Systems & Wine In Kegs

We've invested in Napa Technology Wine Stations to preserve our by the glass options and ensure the quality of each pour. Be sure to check out our wines on tap too. Kegs do a great job of letting fresh, expressive wines show themselves while minimizing the carbon footprint of our consumption.

It's the wave of the future, or at least should be.

Selections by Beverage Director David Fritzler

Check out our bottle list for additional options

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wines by the glass 10am-last call