



OUR COFFEES

El Porvenir

Produced by Gloria Rodriguez of El Salvador, along with her daughter, Majo, and son-in-law, Luis. Their attention to detail results in a nuanced flavor profile of deep chocolate with a sweet, clean citrus brightness.

Ardi

Dry processing gives Ardi a fruit-forward character and syrupy body. Hourly, over the course of weeks, farmers from Guji, in Sidama, Ethiopia, sort and turn drying cherries, ensuring a clean, well-structured cup.

Las Aguas Altas

The Mendez family (Gabino, brother Gilberto, and nephew Francisco) operates a small, quality-focused farm high in the mountains of Guatemala. This unique coffee showcases a rich milk chocolate profile complemented by pleasant berry notes.

Kiaria

Kiaria is characteristic of excellent Kenyan coffees—silky mouthfeel, clean citrus and berry notes precede a fragrant floral finish. This coffee's complex flavor is a result of a high level of craftsmanship on the farm, including a long 72-hour fermentation process.

LIMITED RELEASE +\$1

Wilson Medina (*Slipstream Exclusive*)

Wilson Medina, a 24 year old farmer from Huila, Columbia produces this complex coffee featuring hints of white grape and berries with a clean finish and great body. This coffee is roasted exclusively for Slipstream.

OUR DRINKS

Espresso - \$4

All espressos are served as doubles

Espresso w/Milk - \$4.5

One & One
Cortado - 4oz
Cappuccino - 6oz
Latte - 12oz (+50¢)

Drip Coffee - \$4

Individually prepared using paper or metal filter

Cold Coffee on Tap - \$4

Cold Brew - El Porvenir
Flash Brew - Ardi

SEASONAL SPECIALTY DRINKS

HOT

Thoughtful Mocha - \$5.5

Single origin Balao dark chocolate, Ardi espresso and steamed milk

C.R.E.A.M. - \$5.5

House-made almond/cashew milk, El Porvenir espresso

House-made Chai - \$5

Fresh chai brewed in-house with cardamon, cloves, cinnamon and our Golden Needle tea

COLD

Espresso Tonic - \$5.5

Kiaria espresso with tonic served over ice

Cascara Soda - \$4

House-made soda made from dried coffee cherries and demerara syrup

Anise Flip - \$7

Chilled anise tea, demerara syrup, El Porvenir espresso and egg white

COMPARE

Try one coffee prepared in different ways

Two Ways - \$7

Espresso and drip

Three Ways - \$11

Espresso, espresso w/milk and drip

CONTRAST

Try multiple coffees using the same brew style

Espresso - \$7 / \$10.5

Drip Coffee - \$7 / \$10.5

Cold Brew - \$7



OUR TEA

Our tea collection is composed of vibrant high quality teas sourced in small batches.

(Selections below are for 2-3 8oz infusions)

Fragrant Leaf - \$4

GREEN - Sweet grass and rich honey

Gold Peony Rolled Leaf - \$6

OOLONG - Ripe apricot, rose and honey

Red Water Tieguanyin - \$6

OOLONG - Apricot, molasses and burnt sugar

Lishan Winter Sprout - \$7

OOLONG - Pineapple, cucumber and wheatgrass

Nantou Dark - \$4

OOLONG - Molasses, toffee and buttered toast

Old Tree Yunnan Red - \$4

RED - Aged bourbon balanced with a round sweetness

Twenty One - \$5.5

RED - Honey, bourbon and cherry

Calendula Blossoms - \$3

BOTANICAL - Honey and melon

SEASONAL ICED TEA

Golden Needle Iced Tea - \$3

A BITE TO EAT

HOUSE-MADE PASTRIES

Our pastries are prepared and baked in-house daily.

Croissant - \$4

Pain Au Chocolat - \$5

Made with single origin Balao dark chocolate

Brioche - \$3

Canelé - \$3

Cinnamon Roll - \$3.5

Monkey Bread - \$4

TOASTS

Marigold Butter and French Radish - \$5

Goat Cheese Mousse and Avocado - \$6

Homemade Creme Fraiche and Jam - \$4.5

SANDWICHES

Pork Belly, Poached Egg and Mustard Seed Cheese - \$6

Poached Egg and Mustard Seed Cheese - \$4.5

BREAKFAST BOWL

**Shaved Asparagus, Preserved Lemon, Radish,
Madagascar Pink Rice and Egg - \$7**

(Add Pork Belly +\$3)