

the Härth room

COFFEE • COCKTAILS • JAZZ

CLASSIC COCKTAILS \$15

OLD FASHIONED

bourbon, sugar, cinnamon bitters

ESPRESSO MARTINI

vodka, kahlúa, espresso

SAZERAC

rye, absinthe, bitters, sugar

HEMINGWAY DAIQUIRI

white rum, maraschino liqueur,
grapefruit, lime

SINGAPORE SLING

gin, cherry heering, benedictine,
orange liqueur, pineapple, lime, soda

MARGARITA

tequila, orange liqueur, lime

PAPER PLANE

bourbon, aperol, amaro nonino, lemon juice

BRANDY ALEXANDER

brandy, crème de cacao, cream

CORPSE REVIVER NO. 2

gin, lillet blanc, orange liqueur, lemon juice

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FEATURED LATTES

Lady Grey \$7

*earl grey, lavender, steamed milk served
with biscoff cookie*

Golden Chai \$7

turmeric, ginger, chai, steamed milk

Treat Yo' Self \$7

toffee nut mocha with whipped cream

COFFEE & TEA

Espresso \$3

Macchiato \$3.5

Con Panna \$3.5

Cortado (6 oz) \$4.25

Cappuccino (8 oz) \$4.5

Affogato \$8

*vanilla, dark chocolate orange,
sea salt caramel*

12 oz

Latte \$5

Mocha \$5.5

Americano \$3.5

Drip Coffee \$3

Café au Lait \$4

Cold Brew \$5

Hot Chocolate \$4.5

Chai Latte \$5

Matcha Tea Latte \$6

Loose Leaf Tea* \$4 / \$6

**cup or pot, please inquire for list*

HAPPY HOUR NOON - 7 PM

\$3 off cocktails & wines by the glass
15% off premium wines by the bottle



EXTRA SHOT \$1
COLD FOAM \$1
ALT MILK \$.75
oat, almond, soy

ADD A FLAVOR \$.75
vanilla, caramel*, hazelnut,
lavender, pistachio, seasonal
(*available sugar free)*

