

the Harth room

COFFEE • COCKTAILS • JAZZ

FEATURED LATTES

Mulling Honey Latte - \$8

honey, mulling spices, orange

Chai à la Mode - \$8

*spiced brown sugar chai, oat milk, shortbread crumbles,
housemade pumpkin pie spice whipped cream*

Fireside Latte - \$7

maple syrup, cinnamon, sea salt

Moonlit Ube Latte - \$8

iced latte or matcha topped with ube cold foam

COFFEE & TEA

Espresso	\$4	Cortado (6 oz)	\$5.25
Macchiato	\$4.5	Cappuccino (8 oz)	\$5.5
Con Panna	\$4.5		

	12oz		12oz
Latte	\$6	Hot Chocolate	\$5.5
Mocha	\$6.5	Chai Latte	\$6
Americano	\$4.5	Golden Chai Latte	\$6
Black Coffee	\$3	Matcha Tea Latte	\$8
Cold Brew	\$6	Loose Leaf Tea	\$4

EXTRA SHOT	\$1	ADD A FLAVOR \$.75
COLD FOAM	\$1	<i>vanilla*, caramel*, hazelnut,</i>
ALT MILK	\$.75	<i>lavender, pistachio, toffee nut,</i>
		<i>raspberry, wild strawberry,</i>
		<i>white chocolate, seasonals</i>
		<i>(*available sugar free)</i>

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FALL SPECIALS

YAM JAM - \$15

*bulleit, sweet potato simple, amaretto,
orange juice, molasses bitters, marshmallow*

SPICED PEAR
MARGARITA - \$15

*casamigos blanco, lime juice,
pear, spiced brown sugar simple*

SQUASHBUCKLER - \$15

*plantaray dark rum, amontillado sherry,
sage & butternut squash shrub*

MONTENEGRO SOUR - \$15

montenegro, orange juice, simple, fee foam

DIRTY MARTY - \$15

*ketel one, harth brine (olive, onion, pickle,
banana pepper), champagne vinegar, saline*

CARAJILLO - \$13

*espresso, licor 43, big cube
decaf and/or hot available*

SPIRIT-FREE COCKTAILS

APPLE GINGER FIZZ - \$13

*apple juice, lime juice, apple cider vinegar,
cinnamon, mint, ginger ale*

FANCY FEAST - \$13

*sage & butternut squash shrub, lemon juice,
sweet potato simple, egg white*

HAPPY HOUR NOON - 7 PM

\$4 off cocktails & wines, \$2 off draft & wells
\$1 off coffee drinks, 15% off bottled wines



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