

Coffee Shop & Café

Summer Specials

BLUSH & BLOOM 8

Roasted strawberry puree, matcha,
oat milk, Maldon sea salt

ROUGE ET BLANC 8

OZO espresso, Ghiradelli white chocolate,
house-made raspberry syrup, whole milk

MAZAGRAN 8

Cold brew, Sherpa chai, simple syrup, lemon, mint

Juice Bar

FLATIRON GARDEN 8

Celery, cucumber, parsley, lemon, green apple

SUMMER SUNRISE 8

Red beet, apple, celery, carrot, lemon, ginger

GOLDEN GLOW IMMUNITY SHOT 5

Pineapple, orange, carrot, lemon, turmeric, ginger

Smoothies

BERRY BLAST 9

Strawberry, blueberry, banana, almond milk, local
honey

ALMOND BUTTER BANANA 11

Banana, almond butter, oat milk, date, cinnamon

Coffee

ESPRESSO 4

AMERICANO 4

LATTE 6

MATCHA LATTE 6

CHAI LATTE 6

DIRTY CHAI 8

CAPPUCCINO 5

FLAT WHITE 5

CORTADO 5

MACCHIATO 5

COLD BREW 5

Tea

CHAMOMILE 4

TURMERIC GINGER 4

PEPPERMINT 4

EARL GREY 4

ENGLISH BREAKFAST 4

JADE CLOUD 4

Cold Drinks

SAN BENEDETTO SPARKLING 4

SAN BENEDETTO STILL 4

WALKER BROTHERS KOMBUCHA 4

[Cucumber-Melon, Ginger,
Blueberry Jasmine]

WB FOREST WATER 4

ALTERNATIVE MILKS (+1): Oat, Almond, Coconut, and Soy

HOUSE-MADE SYRUPS (+1): Honey, Lavendar, Brown Sugar, Raspberry, Vanilla



Café

EAST & CO BREAKFAST SANDWICH* 12

Over-easy egg, aged white cheddar, herb aioli, Black Box croissant

CHOICE OF: BACON OR ROASTED MUSHROOM & SPINACH

THE "SECRET" BREAKFAST BURRITO 12

Scrambled eggs, green chile potato hash, Olathe corn salsa, cotija, charred scallion crema, house roasted salsa

CHOICE OF: BACON OR ROASTED MUSHROOM & POBLANO

HONEY YOGURT BOWL 13

Greek yogurt, local honey, house-made granola, raspberry coulis, fresh berries

CHEF'S QUICHE 9

Local eggs, corn, green chile, mozzarella, cotija

Salads

ADD: TOFU +5 | TROUT +6 | CHICKEN +8 | STEAK +9

SPRING FARMER'S MARKET SALAD 13

Baby greens, snap peas, radish, goat cheese, cava vinaigrette, dill

LITTLE GEM CAESAR* 12

Miso caesar dressing, garlic crumb, parmesan, white anchovy

HEIRLOOM SALAD 14

Heirloom tomato, pickled stone fruit, smoked burrata, crispy quinoa, balsamic pearls, basil vinaigrette, pea tendrils

Handhelds

GRILLED CHICKEN BAGUETTE 14

Curry-marinated chicken breast, peach chutney, arugula, pickled vegetables

TOFU BANH MI 12

Toasted hoagie, Gochujang marinated fried tofu, pickled serrano, pickled asian slaw, Sriracha aioli, fresh cilantro

SUB PORK BELLY: \$2.00

TURKEY BAGUETTE 14

Brie, spinach, cherry mostarda, whole grain mustard

EAST BLT 14

Focaccia, Brunson's bacon, roma tomatoes, mixed greens, herb aioli

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

