Coffee Shop & Café

Winter Specials

CAMPFIRE COLD BREW 8
Ozo House Blend Cold Brew with brown sugar syrup, topped with toasted marshmallow & dark chocolate-infused cold foam, finished with graham cracker crumble

AMBER SOL 8
Maple orange latte with house-made maple & orange syrup, paired with cinnamon-infused espresso

COCOA CLEMENTINE 8
Classic rich hot cocoa infused with dark chocolate & orange syrup for a warm, seasonal twist.

BLUSH & BLOOM 8
Roasted strawberry puree, matcha, oat milk, Maldon sea salt

Smoothies

BERRY BLAST 9 GF · DF
Strawberry, blueberry, banana, almond milk, local honey

ALMOND BUTTER BANANA 11 GF · DF
Banana, almond butter, oat milk, date, cinnamon

Juice Bar

VINTAGE GREEN 9 V
Apple, celery, cucumber, spinach, kale, parsley, ginger, lemon

BLUE CARBON 9 VG
Filtered water, lemon, raw honey, mint, blueberry, blue spirulina, lavender

SUBLIME CITRUS 9 V
Orange, carrot, turmeric, ginger, lemon

DEEP ROOTS 9 V
Carrots, beet, apple, lemon

FOCUS WELLNESS SHOT 5 V
Pineapple, blueberry, lemon, ginger, ashwagandha, ginkgo, maca

IMMUNITY WELLNESS SHOT 5 V
Lemon, ginger root, green apple, maple syrup, cayenne

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, Lavender, Brown Sugar, Raspberry, Vanilla

Café

EAST & CO BREAKFAST SANDWICH* 12 GFO · DFO · VO
Over-easy egg, aged white cheddar, herb aioli, Black Box croissant
CHOICE OF: BACON OR ROASTED MUSHROOM & SPINACH

THE "SECRET" BREAKFAST BURRITO 12 GFO · DFO · VO
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 GFO
Greek yogurt, local honey, house-made granola, raspberry coulis, fresh berries

CHEF'S QUICHE 9 VG
Local eggs, corn, green chile, mozzarella, cotija

Salads

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

SPRING FARMER'S MARKET SALAD 12 GF · DFO
Baby greens, snap peas, radish, goat cheese, cava vinaigrette, dill

LITTLE GEM CAESAR* 12 GFO · DFO
Miso caesar dressing, garlic crumb, parmesan, white anchovy

HEIRLOOM SALAD 14 GFO · DFO
Heirloom tomato, pickled stone fruit, smoked burrata, crispy quinoa, balsamic pearls, basil vinaigrette, pea tendrils

Handhelds

GRILLED CHICKEN BAGUETTE 14 GFO · DF
Curry-marinated chicken breast, peach chutney, arugula, pickled vegetables

TOFU BANH MI 12 GFO · V
Toasted hoagie, Gochujang marinated fried tofu, pickled serrano, pickled asian slaw, Sriracha aioli, fresh cilantro
SUB PORK BELLY +2

TURKEY BAGUETTE 14 GFO · DFO
Brie, spinach, cherry mostarda, whole grain mustard

EAST BLT 14 GFO · DF
Focaccia, Brunson's bacon, roma tomatoes, mixed greens, herb aioli

GF gluten free · DF dairy free · V vegan · VG vegetarian · O option available (ex. GFO)
*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.