



MENU

DRINKS

BLACK COFFEE

Americano

Pure Over

Drip (soon to come)

WHITE COFFEE*

Cappuccino

Latte

Breve

Macchiato

Mocha Coffee

TEAS*

Mountain White

Dragon Well

English Breakfast

Sada Chai

Matcha

SPECIALTIES*

Ak-Chaga Chai (caffeine free)

Chaga Latte (caffeine free)

Matcha Latte (w oat milk)

MUSHROOM BUSTERS

Turkey Tail (immunity, liver, anti-tumor growth)

Cordyceps (stamina, energy)

Lions Mane (immunity, memory)

Chaga (immunity, cold/flu)

MILK SUBSTITUTES*:

Oat

Almond

FLAVORS:

Vanille

White Chocolate



PASTRY**

SWEETS

Almond Corners (almonds, butter flour, brown sugar, eggs)

Cinnamon Croissants (flour, butter, water, sugar, cinnamon)

Apple Rosettes (flour, butter, water, apple, sugar)

Gluten Free***

Chocolate Blobs (almond and rice flour, butter, eggs, sugar, chocolate)

Peanut butter Oat Cookies (rolled oats, peanut butter, eggs, chocolate chips)

Chaga Espresso Biscotti (rice flour, eggs, butter, espresso, almonds, chaga extract)

SAVORY

Cheese Croissants (flour, butter, water, yeast cheddar cheese)

Crispy Everything Twist (flour, butter, water, crispy onion, cheddar cheese, sesame and poppy seeds).

Mushroom Carrot Muffin (gluten free) (coconut)

ROLLS

Worldcup Rolls (flour, water yeast, sunflower, pumpkin, flax, sesame and, poppy seeds)

Sweet rolls (flour, water, milk, sugar, egg wash)

*) milk, cream and all milk substitutes and teas are organic, **) all baking ingredients except almonds and chocolate are organic, ***) the pastries are made with gluten free ingredients but are made in a bakery that also uses products that contain gluten.



*) milk, cream and all milk substitutes and teas are organic, **) all baking ingredients except almonds and chocolate are organic, ***) the pastries are made with gluten free ingredients but are made in a bakery that also uses products that contain gluten.