

PLATES

HUMMUS TOAST 11.75 V

House-made hummus on toasted sourdough served with mixed greens, pomegranate vinaigrette, cucumber and goat cheese

AVOCADO TOAST 11.75

Avocado spread on toasted sourdough, egg* over medium and red tomato

CREEK OMELETTE* WITH CHEESE 14.75 GF

Choose a protein: ham, bacon or turkey patty Choose 2 veggies: pepper, onions, spinach, tomato, mushrooms or scallions, served with breakfast potatoes

BREWMASTER'S BREAKFAST 12.75 GF

3 eggs* your way and your choice of turkey patty, ham or bacon, served with breakfast potatoes

KEGS AND EGGS 12.75 GF

House-made corned beef hash with 3 eggs* your way

EGGS YOUR WAY 6.50 GF

3 eggs* cooked your way

KIDS

PANCAKE 3.25 2 EGGS* 3.00

BREAKFAST MONDAY THROUGH FRIDAY 8AM - 11AM

HANDHELDS

AM QUESADILLA 10.50

Scrambled eggs*, cheddar cheese, sautéed onions; salsa and sour cream served on the side

BREAKFAST SANDWICH 8.50

Hard fried egg* with your choice of bacon (+1), ham, pulled pork, or sausage with cheese on a bagel or sourdough bread

BREAKFAST BURRITO 11.75

Scrambled eggs*, cheddar cheese, onions, and breakfast potatoes in a burrito; salsa and sour cream served on the side

BLT 10.50

Traditional - smoked bacon on toasted sourdough, with spring mix and tomato **Southern -** in-house smoked pulled pork on toasted sourdough, with spring mix and tomato

Best of Both - bacon & pulled pork +2 **BELT** - add a hard-fried egg* +2

CLASSICS

PANCAKE STACK 7.50

Stack of 3 pancakes; served with butter and maple syrup

FRENCH TOAST 7.50

2 thick slices of sourdough, lightly dusted with powder sugar, served with butter and maple syrup

BAKED GOODS

Croissant 4.25 Bagel with Butter 3.25 Bagel with Cream Cheese 4.25 Toast 3.25 Muffin 5.25

SIDES

Fruit Cup 4.25 Turkey Patties (2) 4.25 Bacon (3) 6.50 Corned Beef Hash 6.50 Breakfast Potatoes 4.25

	COH	FEE
	16oz	20oz
HOT	3.50	4.00
ICED	3.75	4.25
COLD BREW	4.25	4.75
AMERICANO	3.75	4.25
CAPPUCCINO	4.50	5.00
LATTES	4.50	4.75
add a flavor	+ 75	

ESPRESSO 1 SHOT 1.75

2 SHOTS 2.50

3 SHOTS 3.25

FRENCH PRESS

5.00

ONLY AVAILABLE UNTIL 3PM

POUR OVER

5.00

ONLY AVAILABLE UNTIL 11AM

FLAVORS (*ALSO AVAILABLE IN SUGAR FREE)

Vanilla*, Hazelnut*, Caramel*, Brown Sugar Cinnamon*, Coconut, Lavender, Mocha

PUP CUP 1.25 DOG BOWL 6.50 DOG TREATS 5.25 ARGUS'S MALT LICKER 4.25

WHAT'S ON TAP

Patrick Gibson, Brewmaster Josh Ashley, Chef

Adrian Sawczuk, Co-Founder Dara Liberatore-Sawczuk, Co-Founder Argus, Brew Dog

January 2024

HOT TEA

	16oz	20oz	
1 BAG	2.25	2.25	
2 BAGS	3.00	3.00	
CHAI LATTE	5.00	5.75	
add espresso shot + 75			

HOT CHOCOLATE 160z | 4.25 CHOCOLATE MILK 160z | 3.25

COFFEE FLIGHTS

DRIP COFFEE FLIGHT | 6.50 COLD BREW FLIGHT | 7.50

with a Bag of TCB Coffee Beans | 20.00
Only Available Until 11am

SIGNATURE DRINKS

"HOP"PY COLD BREW 160z | 4.75 200z | 5.25

Our house-made cold brew infused with citra hops

MALT-CHIATO 160z | 5.00 200z | 5.25

Sweetened upside-down latte infused with

malt extract

NOTE: Available as iced as well

MONTHLY FEATURED DRINK

Ask a bartender about our featured drink this month!

COLD DRINKS AND REFRESHERS LEMONADE REFRESHER 6.50

Our lemonade over ice topped with soda water with mint sprig to garnish

STRAWBERRY LAVENDER LEMONADE 6.50

Lavender mix over muddled strawberries over ice and topped with soda water

STRAWBERRY MINT 6.50

Muddled mint leaves and strawberries with simple syrup over ice topped with soda water

SWEET TEA/UNSWEET TEA 16oz 3.00 | 20oz 3.25

COCA-COLA PRODUCTS 3.50

MIIK 3.25

Whole, Non-Fat, Oat (+.50), Almond(+.50)

