

COMMONWEALTH

COFFEEHOUSE
EST. 2015

COFFEE

HOUSE COFFEE

CAFÉ AU LAIT

ICED COFFEE

FRENCH PRESS

rotating single origin

ESPRESSO

DOUBLE ESPRESSO

CORTADO

CAPPUCCINO

AMERICANO

Iced or Hot

LATTE

Iced or Hot

NOT COFFEE

MATCHA LATTE

CHAI LATTE

LONDON FOG

HOT CHOCOLATE

ICED TEA

Usweetened Lemon Black Tea

HOT TEAS

- Assam (Black Tea)
- Earl Grey (Black Tea)
- Tropical (Green Tea)
- Chamomile (Herbal Tea)

HIBISCUS FRESH LEMONADE

Flavors

- Vanilla (SF/ Reg)
- Hazelnut
- Mocha
- White Mocha
- Caramel

Signature

Flavors

- Sin Nombre
- Spiced Caramel
White Mocha
- Honey Lavender
- White Mocha
Macadamia

Ask about our
delicious seasonal
flavors!

Alternative

Milk

Almond Milk
Oat Milk

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BREAKFAST

CROISSANT BÉCHAMEL

7am-11am

black forest ham, melted fontina cheese, parmesan béchamel on a handmade croissant

AVOCADO TOAST add fried egg add smoked salmon

thick cut homemade french bread topped with diced avocado, red pepper flakes, sea salt, and microgreens

CW BAKED OATMEAL

served warm with seasonal berries, coconut, served with steamed oat milk

VANILLA YOGHURT PARFAIT

housemade cherry compote, CW granola, honey vanilla yogurt

BREAKFAST CROISSANT *(see selection)

eggs folded with your choice of meat or veggie on a handmade croissant

FRENCH OMELETTE *

made with your choice of meat or veggie, served with diced potatoes and handmade french bread

BREAKFAST TACO * (see selection)

made with your choice of meat or veggie and egg on a handmade flour tortilla

*meat & veggie selection

(see selection) Bacon, Chorizo, Ham

Spinach, CW Veggie (Bell Pepper, Corn), Potato, Beans, Cheese

sub egg white add avocado

LUNCH

11am-3pm

TURKEY AVOCADO SANDWICH

sliced cajun turkey, avocado, spring mix, peppercorn dressing on a handmade ciabatta bread, served with a side of fresh mozzarella and tomato

TOMATO MOZZARELLA SANDWICH*

fresh mozzarella, tomato, toasted walnuts, spring mix with fresh pesto on a handmade viennois bread

DILL CHICKEN SALAD CROISSANT*

chicken, fresh dill, dried cranberries, spring mix, on a handmade croissant

TUNA CROISSANT*

our take on classic tuna salad served on our handmade croissant

*underlined sandwiches served with a side of kettle chips.

COMMONWEALTH SALAD

Seared goat cheese medallions, toasted walnuts, fresh strawberries and blueberries on a bed of spinach with our homemade champagne vinaigrette

BALSAMIC BEET SALAD

Seared goat cheese medallions, toasted walnuts, pickled beets on a bed of spring mix with our balsamic reduction dressing

DILL CHICKEN SALAD

chicken, fresh dill, dried cranberries on a bed of spring mix with our classic vinaigrette dressing

TUNA SALAD

our take on classic tuna salad served on a bed of spring mix with our classic vinaigrette dressing

TOMATO & BASIL SOUP

POTATO & LEEK SOUP

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BREAKFAST SPECIAL

7am-11am

A Breakfast Taco made with your choice of a meat or veggie (see selection below) and egg on a handmade flour tortilla served with a Classic Butter Croissant and a 12 oz. House Coffee

*meat & veggie selection

Bacon, Chorizo, Ham

Spinach, CW Veggie (Bell Pepper, Corn), Potato, Beans, Cheese
sub egg white add avocado

LUNCH SPECIALS

11am-3pm

SANDWICH SPECIAL

Your choice of one of the following sandwiches served with a small soup, small Commonwealth Salad, or small Balsamic Beet Salad and an iced tea

SALAD & SOUP SPECIAL

A salad of your choice served with a small soup and an iced tea

SANDWICHES

CROISSANT BÉCHAMEL

black forest ham, melted fontina cheese, parmesan béchamel on a handmade croissant served with a small house salad

TOMATO MOZZARELLA SANDWICH*

fresh mozzarella, tomato, toasted walnuts, spring mix with fresh pesto on a handmade viennois bread served with a side of chips

DILL CHICKEN SALAD CROISSANT*

chicken, fresh dill, dried cranberries, spring mix, on a handmade croissant served with a side of chips

TUNA SALAD CROISSANT*

our take on classic tuna salad served on our handmade croissant served with a side of chips

SOUPS & SALAD

DILL CHICKEN SALAD

chicken, fresh dill, dried cranberries on a bed of spring mix with our classic vinaigrette dressing

TUNA SALAD

our take on classic tuna salad served on a bed of spring mix with our classic vinaigrette dressing

BALSAMIC BEET SALAD

Seared goat cheese medallions, toasted walnuts, pickled beets on a bed of spring mix with our balsamic reduction dressing

COMMONWEALTH SALAD

Seared goat cheese medallions, toasted walnuts, fresh strawberries and blueberries on a bed of spinach with our homemade champagne vinaigrette

TOMATO BASIL SOUP
POTATO LEEK SOUP