

COMMONWEALTH

COFFEEHOUSE

EST. 2015

BREAKFAST

7am-3pm

CROISSANT BÉCHAMEL

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

CROQUE MADAME

black forest ham, swiss cheese, parmesan béchamel on handmade french bread, topped with a fried egg

AVOCADO TOAST

thick cut homemade french bread topped with diced avocado, red pepper flakes, sea salt, and microgreens
add fried egg +1.00. add smoked salmon +2.00

CW BAKED OATMEAL

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

VANILLA YOGURT PARFAIT

housemade cherry compote, CW granola, honey vanilla yogurt

BREAKFAST CROISSANT

eggs folded with your choice of two ingredients (see selection below) on a handmade croissant

FRENCH OMELETTE

eggs folded with your choice of two ingredients (see selection below) served with diced potatoes and handmade french bread

BREAKFAST TACO

made with your choice of one ingredient (see selection below) and egg on a handmade flour tortilla

*Ingredient Selection

Bacon, Chorizo, Ham
Spinach, CW Veggie (Bell Pepper, Corn),
Potato, Tomato, Beans,

add cheese +.50

sub egg white +1.50 add avocado +2.00

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

CUBANO SANDWICH*

cochinita pork, black forest ham, swiss cheese, dill pickles, mustard, on a handmade viennois bread

underlined sandwiches served with a side of
kettle chips.

sub side soup or house side salad \$3.00

SOUPS & SALAD

11am-3pm

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

TOMATO BASIL SOUP
POTATO LEEK SOUP

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COFFEE

HOUSE COFFEE

CAFÉ AU LAIT

NITRO COLD BREW

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

Unsweetened Lemon Black Tea

LOOSE-LEAF HOT TEAS

- Earl Grey (Black Tea)
- Mint Green (Green Tea)
- Vanilla Sage (White Tea)
- Flower Power (Herbal & White Tea)

SEASONAL 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
Breve (Half & Half)

CHILDREN'S MENU

A LITTLE BREAKFAST

scrambled eggs with toast, orange smiles, and a box juice or children's hot chocolate

BREAKFAST TACO

made with your little one's choice of meat or veggie and egg on a handmade flour tortilla served with orange smiles and box juice or children's hot chocolate.

GRILLED CHEESE

melted cheddar & monterey cheese on toasted french bread served with orange smiles and a box juice or children's hot chocolate.

HAM & CHEESE

black forest ham and melted cheddar & monterey cheese on toasted french bread served with orange smiles and a box juice or children's hot chocolate.