

COMMONWEALTH

COFFEEHOUSE
EST. 2015

BREAKFAST 7am-3pm

CROISSANT BÉCHAMEL

black forest ham, melted fontina cheese,
parmesan béchamel on a handmade croissant
9.00

CROQUE MADAME

black forest ham, fontina cheese, parmesan
béchamel on handmade french bread, topped
with a fried egg
12.50

AVOCADO TOAST

thick cut homemade french bread topped with
diced avocado, red pepper flakes,
sea salt, and microgreens
add fried egg +1.50. add scrambled egg +2.00
add smoked salmon +3.00
8.00

CW BAKED OATMEAL

served warm with seasonal berries, coconut,
served with steamed oat milk
7.00

VANILLA YOGURT PARFAIT

housemade cherry compote, CW granola, honey
vanilla yogurt
6.50

BREAKFAST CROISSANT

eggs folded with your choice of
two ingredients (see selection below) on a
handmade croissant
10.75

FRENCH OMELETTE

eggs folded with your choice of
two ingredients (see selection below)
served with diced potatoes and handmade
french bread
10.25

BREAKFAST TACO

made with egg and your choice of one ingredient (see
selection below) on a handmade flour tortilla
3.35

*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 market turkey, avocado, spring mix,
peppercorn dressing on a handmade ciabatta
bread, served with a side of fresh mozzarella
and tomato
croissant upgrade +2.00
12.50

TOMATO MOZZARELLA SANDWICH*

fresh mozzarella, tomato, toasted walnuts,
spring mix with fresh pesto on a handmade
viennois bread
10.00

DILL CHICKEN SALAD CROISSANT*

chicken, fresh dill, dried cranberries, spring mix,
on a handmade croissant
9.50

CUBANO SANDWICH*

slow-cooked pork, black forest ham, fontina cheese,
sweet pickles, mayo, mustard, on a handmade
sourdough bread
13.25
viennois upgrade +1.00

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.
9.50

BALSAMIC BEET SALAD

Seared goat cheese medallions, toasted
walnuts, beets on a bed of spring mix with our
balsamic reduction glaze
9.50

DILL CHICKEN SALAD

chicken, fresh dill, dried cranberries on a bed of
spring mix with our classic vinaigrette dressing
9.50

TOMATO BASIL SOUP
POTATO LEEK SOUP

5.50
5.50

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COFFEE

	<u>12 oz</u>	<u>16 oz</u>
HOUSE COFFEE	\$2.90	\$3.60
CAFÉ AU LAIT	\$3.50	\$4.50
NITRO COLD BREW		\$5.75
SLOW DRIP COLD BREW		\$5.50
FRENCH PRESS		\$4.75
rotating single origin DECAF AVAILABLE		

ESPRESSO

DOUBLE ESPRESSO		\$3.00
CORTADO		\$3.75
CAPPUCCINO		\$3.95
	<u>12 oz</u>	<u>16 oz</u>
AMERICANO	\$3.50	\$4.50
Iced or Hot		
LATTE	\$4.60	\$5.75
Iced or Hot		

NOT COFFEE

MATCHA LATTE	\$5.00
CHAI LATTE	\$5.00
LONDON FOG	\$5.00
HOT CHOCOLATE	\$3.75
ICED TEA	\$3.50
Unsweetened Black Tea	
LOOSE-LEAF HOT TEAS	\$4.50
• Lord Bergamot (Earl Grey Black Tea)	
• Fez (Moroccan Mint Green Tea)	
• Rose City Genmaicha (Roasted Rice Green Tea Blend)	
• Meadow (Caffeine-Free Chamomile Blend)	

SEASONAL LEMONADE	\$4.00
ORANGE JUICE	\$5.00

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)
+\$1.00