

HOT ESPRESSO—BAR

- DOUBLE ESPRESSO · 8
- AMERICANO · 9
- CORTADO · 9
- MACCHIATO · 9
- CAPUCCINO · 11
- LATTE · 12
- FLAT WHITE · 11
- STUMPY · 15
- MOCHACCINO · 13

COLD ESPRESSO—BAR

- ICED AMERICANO · 11
- ICED LATTE · 14
- ICED MOCHACCINO · 15
- GINGER CO—FFEE · 17
- AFFOGATO · 15

PLANT—BASED MILK +4
 ICED VERSION +2

BREW—BAR · METHODS

- COLD BREW · 14
- COOL BREW · 15
- ORANGE COLD BREW · 15
- PASSION FRUIT COLD BREW · 15
- ORANGE & GINGER COLD BREW · 15
- BERRY COLD BREW MOCKTAIL · 18
- ORANGE HOT BREW · 15
- KALITA · 14
- V60 · 14
- AEROPRESS · 14
- CHEMEX · 14

NO COFFEE—BAR

- MATCHA LATTE · 16
- CHAI LATTE · 14
- HOT CHOCOLATE · 11
- ICED MATCHA LATTE · 18
- ORANGE COLD MATCHA · 16
- BERRY MATCHA LATTE · 18
- ICED CHAI LATTE · 16

TEAS—JUICES

- APPLE STRUDEL TEA · 15
- DIGESTIVE BLEND TEA · 15
- THE CURE (lemongrass, ginger, lemon & honey) · 11
- SPEARMINT LEMONADE · 11
- LEMONGRASS LEMONADE · 11
- ORANGE JUICE · 10
- ORANGE & GINGER JUICE · 12
- PASSION FRUIT JUICE · 10
- PINEAPPLE JUICE · 10
- DETOX JUICE (spearmint, pineapple & celery) · 11
- MINERAL WATER · 7

BAR—BAR

- RED WINE · 25
- WHITE WINE PROSECCO · 25
- MIMOSA · 27
- APEROL SPRITZ · 30
- NEGRONI SBAGLIATO · 28
- VERMOUTH · 25
- VERMOUTH COFFEE · 28
- CARAJILLO 43 · 28
- ESPRESSO MARTINI · 26



COLLECTIVE
COFFEE™



TODDY COLD BREW

Cold extraction process for 19 hours, resulting in a highly concentrated coffee.

ACIDITY _____
 BITTER _____
 SWEET —



KALITA

The three holes in its base allow for even extraction, enhancing the complex flavors of the coffee.



V60

Provides continuous water flow control, creating a balanced and vibrant cup of coffee.



AEROPRESS

Air pressure for quick and complete extraction, resulting in an intensely aromatic cup.



CHEMEX

The thick paper filter produces a cleaner and clearer coffee, highlighting delicate flavors.
