COFFEE + TEA

ESPRESSO / + MILK

Espresso	3.50
Single Origin Espresso	MP
Cortado	4
Cappuccino	4.50
Flat White	4.50
Latte	5.50
Two Fold Al Freddo	5
Espresso Tonic	5.25
Americano	3.75
*Additional Shot	+2

BREWED

Filtered Coffee	3.75 / 4.25
Pour Over	MP
Cold Brew	5

TEA & MORE

Matcha Latte	6.50
Chai Latte	5.50
Onwards & Upwards (Red/Black)	4.75
Mixtape (Green)	4.75
Hypercolor (Herbal)	4.75
Hot Chocolate	4.50
Bob's Drink (Chocolate Milk)	4
Sparkling Mineral Water	3
Craft Sodas	3

SYRUPS & ALT MILKS

Brown Sugar Vanilla	1
Two Flowers	1
French Broad Mocha	1.50
Basque Caramel	1.50
Ghost Town Oat Milk	2
Elmhurst Almond Milk	1

GRAB N GO

Bottled Water	2.50
Lemon-Lime Boylan	3.00
Cane Cola Boylan	3.00
Juice Box	1.75

BREAKFAST

7 - 11 AM

EL JEFE BURRITO 11
Crispy fried potatoes, barbacoa, cheddar cheese, scrambled egg, & cilantro crema

CANDY APPLE FRENCH TOAST 12
Caramel & Apple smothered challah french toast. Topped w/a cinnamon & vanilla cream dusted with powdered sugar

THE JSMITTY 10
Avocado, two scrambled eggs, and three slices of bacon

AVO TOAST 9
Avocado smash, whipped feta, pickled onions topped with everything seasoning and a sunny-side up egg

BYO BREAKFAST SANDWICH 8
Scrambled egg sandwich with your choice of bread, protein and cheese

BREAKFAST SIDES

Side Fruit	3
Side Hashbrown Bites	3

PASTRIES

Chocolate Croissant	6
Cinnamon Roll	5
Apple Pie Empanada	6

limited availability - til sold out

LUNCH + DINNER

11 AM - CLOSE

ENTRÉES

SMOKED BBQ PORKBELLY SANDO 16
Slow-smoked pork belly, cilantro, pickled veggies, cucumber, cajun ranch, hoisin and jalapenos

THE FALKENBURGER 17
Grass-fed Providence cattle beef on a sesame seed bun w/ arugula, pickles, American cheese, bacon and house burger sauce

301 S. CUBAN SANDWICH 15
Roasted pork, salami, ham, mustard aioli, pickles, swiss, pressed on La Segunda cuban bread.

CHICKEN (NOT) PIE 20
Gnocchi tossed in a mustard cream sauce w/ carrots, corn and green peas. Topped with a roasted chicken breast

MUSHROOM "STROGANOFF" 16
Soy roasted mushrooms, udon noodles tossed in house cream sauce and dusted in parmesan. Add Grilled Chicken +6

CBR (CHICKEN BACON RANCH) 15
Fried or grilled chicken, pickles, arugula, bacon, and cajun ranch

STREET TACOS 16
Your choice of barbacoa or carnitas. Served w/ cilantro, pickled onions, queso fresco and cilantro crema

BUTTERNUT SQUASH RAVIOLI 16
Butternut squash ravioli sauteed w/ brown butter, butternut squash, sage, pumpkin seeds, garnished with bacon, fried sage, and freshly grated parmesan cheese.
Add Grilled Chicken +6

APPS

NASHVILLE GROUPER BITES 15
Fried grouper cheeks tossed in a Nashville oil served with pickles and dilly ranch

CORN & POBLANO HUSH PUPPIES 10
Fried corn and poblano fritters served w/ a side of cilantro cream

SHRIMP TOAST SLIDERS (3) 10
Fried shrimp toast bites w/ American cheese, arugula, tartar, and pickles. Served on Kings Hawaiian rolls

BRUSCHETTA & BURRATA 14
Creamy burrata and balsamic-marinated tomatoes over a bright basil gazpacho base. Served w/ crispy sourdough toast points

SALADS

KALE CAESAR SALAD 15
Shredded kale, pickled red onions, citrus caesar dressing, sunflower seeds, fried chickpeas covered by a snow of parmesan.
Add Grilled Chicken +6

ALBUQUERQUE SALAD 17
Arugula, sliced chicken breast, creamy salsa verde dressing, toasted pumpkin seeds, queso fresco and sliced radish

SIDES

Fries w/ ranch	5
Parmesan Truffle Fries	8
Side Salad	3
Fruit Cup	3

DESSERTS

Apple Pie Empanada	6
Chocolate Croissant	6
Flourless Cake	7.50
Affogato	8.00

UNDER 12

Grilled Cheese	8
Chicken Tenders (3)	8

served w/ fries + juice box

BEER + WINE

ON DRAFT

Prairie: Smoothie Esses 7
Rainbow candy Sour

Fonta Flora/Schilling: Wonderpilz 7
American style Lager

Edmund's Oast, Bound by Time 8
Hazy DIPA

CANS & BOTTLES

Zillicoah, Appalachian Pils 6
Pre-Prohibition Lager

Edmund's Oast, A Fistful of Foam 7
Czech Pale Lager

Grimm, Light Cone 7
American Pilsner

Grimm, Butterfly Door 9
DIPA

Green Bench, Postcard Pils 6
American Pilsner

Narragansett, Lager 5
Jaws Lager

Cerveza Victoria, Lager 5
Mexican Vienna Lager

Coors, Banquet 5
American Lager

Prairie, Vanilla Vape Tricks 7
vanilla/cherry sour

Zillicoah, Pils 8
German style pils

WHITE

2024 Benzinger, Buffo White 16 / 48
Green apple, lemon blossom, wet slate and subtle herbs. Crisp citrus and juicy pear with vibrant acidity and a dry, mineral-driven finish.

2024 Kontozisis, "Drop By Drop" 16 / 48
Mediterranean air, citrus and mineral notes with yellow apple, pineapple and honey. Bright, mouthwatering and expressive.

2024 Le Coste, Litrozzo Bianco 19 / 58
Dried apricot, green apple, meadow flowers and lemon zest. Vibrant citrus and white peach with gentle grip, saline minerality and a fresh herbal finish.

2022 Swick, One Egg 'Verdelho' 18 / 54
100% Verdelho fermented in concrete. A tropical fruit bomb with peach, honey and white florals, laser-like acidity, lime and textured tropical fruit.

2025 Milan Nestarec, Danger 380V 54
A Moravian field blend bursting with fresh lemon, elderflower and mint. Electric, aromatic and dangerously drinkable.

RED / ROSÉ

2024 Le Coste, Litrozzo Rosso 19 / 58
Bright red cherry, wild strawberry, black licorice and a faint volcanic note. Light and juicy with soft tannins, fresh acidity and a clean finish.

2025 Les Lunes, Cosmic 15 / 45
A chillable blend of Merlot, Zinfandel, Petite Sirah and Sauvignon Blanc—bright, tangy and slightly savory despite its traditionally fuller-bodied grapes.

2025 Swick, Only Zuul 18 / 54
Gewürztraminer and Pinot Gris with blood orange, rose petals, grapefruit and crushed-stone minerality. Somewhere between light red and skin-contact.

2024 Gut Oggau, Winifred 80
Refreshing Blaufränkisch and Zweigelt rosé from old vines. Bright, lively and pure, bottled unfined and unfiltered with zero added sulfur.

2024 Milan Nestarec, Ruz 22 / 65
A playful, structured 1L rosé with tart cranberry, rhubarb, blood orange, strawberry and raspberry.

2025 Wavy Wines, Stampede 14 / 45
Deep ruby color reveals intense aromas of blackberry jam, spiced plums and dried herbs. The Zinfandel-driven palate bursts with ripe dried fruit flavors complemented by peppers & spice.

2025 Delinquente, 'Weeping Juan' 45
PETULANT NATURAL
Blush salmon with orange blossom, citrus freshness, orange sherbet and mandarin peel oil. Pure, easy-drinking pét-nat energy.

2025 Delinquente, 'Amaya' 45
(SPARKLING ROSÉ)
Dark pink and bubbly with blackberry, boysenberry, savory herbs, aniseed and fennel seed. Broad, piercing and mouth-puckeringly fresh.

SLOWDOWN BAR

EXCLUSIVELY SERVED FOR DINE-IN

COFFEE

Brewed by hand via OREA Z1

LOVELESS: Yessica Parra 15
Colombia, Gesha, Natural — Notes: Maraschino cherry, Black Plum, Yellow cake, Butterscotch

NOMAD: Pink Bourbon Yellow Farm 10
Colombia, Pink Bourbon, Washed — Notes: Elderflower, Loquat, Pineapple, Groundcherry

MANHATTAN COFFEE ROASTERS: Sweet Valley 7
Colombia, Caturra/Hybrido de Timor, Natural — Notes: Candy apple, Plum, Hibiscus

LOVELESS: Rio Brilhante 7
Brazil, Gesha, Natural — ripe strawberries, Rolos, soft florals

TEA

Honey Orchid 7
China, Dancong oolong — orchid florals, ripe plum, almond

Rock Is My Home 6
China, charcoal oolong — burnt caramel, toasted malt, stone fruit

Forest Bathing 7
China, wild white tea — deep honey, vanilla malt, apricot

One 9
China, single tree red tea — amarena cherry, dark fruits, oak

SEASONAL BEVERAGES

(Butter) Of The Cookie 7.50
Espresso or Matcha
House-made Basque caramel with creamy Biscoff butter and cinnamon sugar, garnished with crushed Biscoff cookies.

Apple Orchard 8.00
Espresso or Matcha
House-made basque caramel combined with Martinelli's Apple Juice and heavily fruited with a mix of Granny Smith & Cosmic apples. Garnished with crushed Cinnamon Toast Crunch.

Smashing Pumpkins 7.50
Espresso or Matcha
House-made flavor from organic pumpkin puree, maple syrup, coconut sugar, sweetened condensed milk, & blend of warm apple spices.