



CAFÉ + BAR MENU

COFFEE

Our coffee beans are locally roasted at Astro Coffee

drip	\$3
espresso	\$3
cappuccino	\$4
latte	\$4
chai latte	\$4

*whole, soy, oat, or almond milks available

TEA

Rishi turmeric ginger, jade cloud, chamomile medley, strawberry tulsii, tangerine ginger, blueberry hibiscus, peppermint sage	\$3
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SODAS

Blenheim Hot Ginger Ale	\$3
Casamara	\$4
Topo Chico	\$2
Red Bull	\$3
pop/soda	\$2

SNACKS

COOKIES + PASTRIES.	assorted
POTATO CHIPS	\$2
lightly salted, salt & vinegar, dill pickle, barbeque	
FRUIT	\$1

BEER (6-packs available!)

PBR	\$2
Miller Lite	\$2
Stroh's Detroit Lager	\$2
Modelo Especial	\$3
Stella Artois	\$4
Bell's Two Hearted IPA	\$4
New Holland Poet Stout	\$4
Blake's Hard Cider	\$4
Mixed 6-pack	\$11

BOTTLED COCKTAILS

Negroni Bianco	\$12
Beefeater London Dry Gin + Cocchi Americano + Carpano Bianco + lemon peel	
Nan-hattan	\$12
Four Roses Bourbon + Luxardo Maraschino + Angostura Bitters + bourbon cherry	
All The Bells	\$12
Glyph Molecular Whiskey + dry curacao + lavender infused vodka + citrus bitters + orange peel	
Kandor 10	\$12
Tanqueray + Green Chartreuse + St. Germain + dry vermouth + lemon peel	
House Mulled Wine	\$10

WINE by the BOTTLE

White	
Cvne Monopole Rioja	\$14
Araldica Gavi	\$14
Joseph Drouhin Chardonnay	\$16
Pieropan Soave	\$18
Louis Jadot Bourgogne Blanc	\$21
Craggy Range Chardonnay	\$22
Saint Aubin 1er Cru	\$60
Red	
Alta Vista Malbec	\$13
Bonanza Cabernet	\$15
Mas Des Bressades Cab-Syrah	\$21
Emmolo Merlot	\$30
Rosé	
Feudo Maccari	\$14
Chateau Tavel	\$14
Moët & Chandon Nectar Impérial Rosé	\$70
Sparkling	
Arte Latino Cava	\$9



MOCAD MEMBERS RECEIVE A 10% DISCOUNT