



## COFFEE

Locally roasted by Astro Coffee

<b>DRIP</b>	\$3
<b>COLD BREW</b>	\$4
<b>ESPRESSO</b>	\$3
<b>CAPPUCCINO</b>	\$4
<b>LATTE</b>	\$4
<b>COFFEE MILK</b>	\$4

milk of choice + coffee syrup, served cold

\* Calder whole milk, oat, soy, or almond milk available

## RISHI TEA

turmeric ginger • chamomile medley • strawberry tulsi • tangerine ginger • jade cloud • blueberry hibiscus • peppermint sage

<b>CHAI LATTE</b>	\$4
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masala • turmeric ginger

## SODAS

Topo Chico	\$3
Blenheim Hot Ginger Ale	\$3
Red Bull	\$3
pop/soda	\$2
Casamara Sodas	\$4
Kombucha	\$6

## SNACKS

<b>POTATO CHIPS</b>	\$2
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lightly salted • salt & vinegar • barbeque • habanero

<b>OCHRE BAKERY LEMON PISTACHIO CAKE (VEGAN)</b>	\$4
<b>AVALON BAKERY COOKIES 2 PK.</b>	\$5

Sea salt chocolate chunk, oatmeal raisin (vegan)

## NA COCKTAILS\*

<b>MORNING FIZZ</b>	\$4
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oat milk + honey basil syrup + lemon acid + matcha

<b>REVOLUTIONARY OPEN</b>	\$4
<b>NO BIRD</b>	\$5
<b>MILK PUNCH</b>	\$5

Astro Coffee decaf cold brew + Fentimans tonic + non-alcoholic chocolate bitters

Astro coffee cold brew + lime cordial + pineapple cordial + almond syrup + non-alcoholic chocolate bitters

clarified almond & oat milk + lemon acid + black tea + masala chai mix + almond syrup

\*\$5 to spike, ask staff for pairing suggestions

**MOCAD MEMBERS RECEIVE A 10% DISCOUNT**



## COCKTAILS

### WEEKLY PUNCH \$6

flavored vodka + other ingredients

### TYPICAL DAIQUIRI \$8

Cruzan rum + sugar + lime cordial

### PINK MARGARITA \$8

Cimmaron tequila + rosé simple syrup + lime

### FRANK COLLINS \$9

Glyph whiskey + Topo Chico + lemon cordial

### APEROL SPRITZ \$9

Aperol + cava + Topo Chico

### MONUMENT TO SAZERAC \$9

Bulleit Rye + Brugal + sugar + bitters

### DISCURSIVE FANTASY \$9

Beefeater + Herbsaint + Domain de Canton ginger liqueur + tonic + lime

### LA FAMOSA \$10

Vida mezcal + Aperol + amaretto + lime

### MO-MOSA \$11

cava + Solerno blood orange liqueur + orange cordial

### BIJOU BIANCO \$12

Beefeater + Yellow Chartreuse + blanc vermouth

## BEER

PBR \$3

Stroh's \$3

Miller Lite \$3

Modelo Especial \$4

Bell's Two Hearted IPA \$5

## WINE

glass/bottle\*

### HOUSE SANGRIA \$8/\$32

red or white

### WHITE

Savee Sea Sauvignon Blanc \$9/\$15

Araldica La Luciana Gavi \$10/\$15

Joseph Drouhin La Foret Chardonnay \$11/\$16

Pieropan Soave \$13/\$20

Louis Jadot Bourgogne Blanc \$14/\$21

Craggy Range Sauvignon Blanc \$14/\$22

### RED

Bonanza Cabernet Sauvignon \$10/\$20

Pillars of Hercules Red Blend \$12/\$20

Mas Des Bressades Cabernet-Syrah \$14/\$21

### ROSÉ

Chateau d'Aqueria Tavel \$10/\$20

### SPARKLING

Arte Latino Cava \$7/\$9

Bouvet Signature Brut \$13/\$18

\* All bottles consumed on premises will have a \$7 corkage fee

All beer, bottled wine + cocktails available for off premise consumption

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