

COFFEE BAR MENU

DRIP COFFEE | Elixir Coffee Roasters | 16oz.

Medium Roast, Dark Roast, Decaf | \$4

HOT DRINKS | 16 oz.

- Turmeric Ginger Latte** | Espresso, Steamed Milk, Ginger, Turmeric, Demerara, Black Pepper | \$10
- Black Sesame Latte** | Espresso, Steamed Milk, Brown Sugar, Black Sesame Tahini | \$10
- Aleppo White Mocha** | Espresso, Steamed Milk, White Chocolate, Aleppo Syrup | \$10
- Ube Lavender Honey Latte** | Ube, Steamed Milk, Lavender Syrup, Greek Honey | \$10
- Matcha Latte** | Ceremonial Grade Matcha, Simple Syrup, Steamed Milk | \$12
- Pistachio Latte** | Espresso, Steamed Milk, Pistachio Paste, Vanilla Syrup, Cinnamon Demerara | \$10
- London Fog** | Rishi Lavender Earl Gray Tea, Lavender Syrup, Vanilla Syrup, Steamed Milk | \$9 (12 oz.)
- Cappuccino** | Espresso, Steamed Milk, Heavy Foam | \$5 (6oz.)
- Latte** | Espresso, Steamed Milk, Slight Foam | \$8
- Mocha** | Espresso, Steamed Milk, Chocolate | \$9
- Cortado** | Espresso, Steamed Milk | \$6 (8oz.)
- Macchiato** | Espresso, Dollop of Foam | \$6 (8oz.)
- Spiced Chai** | Black Tea, Spices, Steamed Milk | \$10
- Sahlep** | Orchid Root, Milk, Cinnamon | \$12

ICED DRINKS | 16oz.

- Iced Turmeric Ginger Latte** | Espresso, Milk, Ginger, Turmeric, Demerara, Black Pepper | \$10
- Iced Ube Lavender Honey Latte** | Ube, Milk, Lavender Syrup, Greek Honey | \$10
- Iced Matcha** | Ceremonial Grade Matcha, Simple Syrup, Milk | \$12
- Iced Ube Matcha Swirl** | Ube, Matcha, Milk, Simple Syrup | \$11
- Iced Latte** | Espresso, Cold Milk, Ice | \$8
- Iced Mocha** | Espresso, Cold Milk, Chocolate Syrup, Ice | \$10
- Iced Coffee** | Double Strength Brew, Ice | \$7
- Café Tonic** | Espresso, Tonic Water, Ice | \$10
- Cold Brew** | Coffee Concentrate, Ice | \$8
- Cold Foam Cold Brew** | Coffee, Water, Ice, Vanilla Cold Foam | \$10
- Greek-Style Frappe** | Instant Coffee, Water, Ice, Shaken | \$7
- Vanilla Frappe** | Cold Brew, Vanilla Powder, Simple Syrup, Blended | \$14
- Chocolate Frappe** | Cold Brew, Chocolate Powder, Chocolate Sauce, Blended | \$14
- Caramel Frappe** | Cold Brew, Caramel Powder, Caramel Sauce, Blended | \$14
- Freddo Espresso** | Espresso, Ice, Water, Shaken | \$8

HOT TEA | Rishi Tea Sachets | \$6

Greek Mountain Tea, Jasmine Green, Earl Grey, Ruby Oolong,
English Breakfast, Turmeric Ginger

HOT TEA | Rishi Loose Leaf Tea, Dine-In Only | \$8

Jasmine Green Tea, Earl Gray, Earl Gray Lavendar, White Peony, Bergamot Oolong, Chamomile Medley,
Elderberry Healer, Turmeric Chai, Tangerine Ginger

- Iced Tea** | Rotating Selection: Hibiscus Lime, Green Citrus, Honey Lemon, Peach Black | \$5
- Lemonade** | Rotating Selection: Classic, Aleppo, Cucumber | \$5
- Water** | Aqua Panna, Pellegrino, Uludag Spring, Sarikiz Mineral
- Soda** | Coke, Diet Coke, Sprite, Ginger Ale | \$5
- Mediterranean Soda** | Sarikiz Pomegranate, Sarikiz Mandarin, Sarikiz Apple,
A'Siciliana Limonata Soda, A'Siciliana Blood Orange Soda | \$6

SMOOTHIES | 16 oz. | \$16

- Green Revival** | Spirulina, Spinach, Blueberries, Avocado, Green Apple, Coconut Water, Greek Honey
- Pink Honey** | Raspberry, Strawberries, Banana, Yogurt, Greek Honey, Lemon
- Sweet Heat** | Pineapple, Strawberries, Banana, Coconut Milk, Aleppo Syrup, Honey, Lime
- Date Shake** | Tahini, Banana, Dates, Almond Milk, Chilled Espresso

BEER, WINE & COCKTAILS

SPECIALTY COCKTAILS | Craft Cocktails

Espresso Martini | Vodka, Coffee Liqueur, Espresso, Demerara | \$15

Carajillo | Licor 43, Espresso | \$15

Aperol Spritz | Seasonally Infused Aperol, Sparkling, Soda | \$14

Gin & Tonic | Nordes Gin, Fever Tree Tonic, Bay Leaf | \$14

Dirty Chai Martini | Vodka, Espresso, Chai Syrup, Chai Liqueur | \$16

Spiced Raspberry Milk Punch | White Rum Blend, Raspberry Syrup, Ginger Liqueur, Lime | \$16

Medusa's Cheat Day | Vodka, Mint Honey Syrup, Lemon, Peach Black Tea | \$14

WHITE WINE | By the Glass | \$16

Lost, White Blend | Peloponnese, Greece

medium-bodied, notes of lemon & floral tones, smooth finish

Laboure-Roi, Chardonnay | Burgundy, France

medium-bodied, notes of butter & citrus, elegant finish

Nortico, Alvarinho | Minho, Portugal

light-bodied, notes of stone fruit & citrus, bright finish

Cantina Mesa Giunco, Vermentino | Sardegna, Italy

saline minerality, white peach & citrus blossom, long coastal finish

Oro de Castilla, Verdejo | Rueda, Spain

bright citrus & stone fruit, herbal lift, crisp finish

SPARKLING & ROSE | By the Glass | \$15

Bodegas Naveran, Cava Brut | Penedès, Spain

light-bodied, notes of citrus & green apple, refined finish

Bodegas Naveran, Cava Rosado Brut | Penedès, Spain

medium-bodied, notes of red fruit & berry, bright finish

Avissi, Prosecco | Veneto, Italy

light-bodied, light-bodied, notes of white peach & pear, delicate finish

Whispering Angel, Rosé | Côtes de Provence, France

light-bodied, notes of strawberry & floral tones, sophisticated finish

Cleto Chiarli Vigneto Cialdini Lambrusco | Emilia Romagna, Italy

medium-bodied, notes of dark cherry & violet, effervescent finish

RED WINE | By the Glass | \$18

Stamnaki, Agiorgitiko | Peloponnese, Greece

medium-bodied, velvety, notes of red fruit & spice

Tentadora, Malbec | Cafayate Valley, Argentina

full-bodied, ripe plum, smooth tannins

Caves São João, Baga Novo Red Blend | Bairrada, Portugal

structured, earthy with notes of red berry, firm tannins

Bodegas Torremorón, Tempranillo | Ribera del Duero, Spain

full-bodied, dark fruit, oak spice

BEER | Bottled | \$8

Birra Moretti, Lager | Italy | 4.6%

medium-bodied, notes of malt & bread, smooth finish

Estrella Damm, Lager | Spain | 5.4%

light-bodied, notes of citrus & grain, refreshing finish

Mythos, Lager | Greece | 4.7%

light-bodied, notes of malt & golden hops, crisp finish

Super Bock, Lager | Portugal | 5.2%

medium-bodied, notes of malt & caramel, smooth finish

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