



## BREAKFAST BITES

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### TACO

**BRISKET | PULLED PORK** 4.5  
egg + cheese on flour tortilla

### PANINI

**BRISKET | PULLED PORK** 9  
egg + cheese + cream spread on french bread

## LUNCH BITES

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### TACO

**BRISKET | PULLED PORK** 4.5  
cheese + pico on flour tortilla

### QUESADILLA

**BRISKET | PULLED PORK** 9  
cheese + pico on flour tortilla

### SANDWICH

**BRISKET | PULLED PORK** 9  
cheese + lime slaw on pretzel or hawaiian bun

**\*ADD CHIPS + BOTTLED DRINK** +3

## COFFEE-Q ORIGINALS

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**VANILLA QOLD BREW** 5.5  
Guatemalan ground coffee beans, brewed 15 hours, medium acidity, toasty notes with organic vanilla

**VIETNAMESE QOLD BREW** 6  
Qold brew made with coconut water, sweetened with condensed milk

**SWEET CANELA QOLD BREW** 6  
Qold brew spiced with cinnamon, lightly sweetened with white chocolate

## SIPS

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### HOT CLASSICS

12 / 16 oz

**POUR OVER** 3 / 3.5

**LATTE** 4 / 4.5

**MOCHA** 4.5 / 5

**CAPPUCCINO** 3.5 / 4

**CORTADO** 4

**ESPRESSO** 3 / 3.5 (DBL)

**HOT CHOCOLATE** 2.5 / 3

### ICED SPECIALTIES

**AFFOGATO** 5  
vanilla ice cream + 2 shots of espresso

**QOLD BREW** 5

**ICED CHAI** 4

**COCONUT MATCHA TEA** 5  
organic jade leaf matcha + coconut water

**\*ADD SYRUP OR ALMOND MILK** + .5

## BOTTLED

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**WATER** 3

**TOPO CHICO** 2.5

**ORANGE JARRITOS** 2.5

**ST ARNOLD CANE SUGAR ROOT BEER** 3