

COCKTAILS

CLOCKWORK ORANGE 13

Aquavit | Cold Brew | Aperol | Chocolate | Orange

BEE'S KNEES 12

Aviation Gin | Honey | Lemon

ST. GERMAIN COCKTAIL 10

Elderflower Liqueur | Bubbels | Soda

RYE OLD FASHIONED 10

Rye Whiskey | Bitter | Orange Twist

HOT TODDY 9

Bourbon | Honey | Lemon | Cinnamon

TAMARIND MARGARITA 13

Tequila Reposado | Triple Sec | Chilli Tamarind Syrup |
Lime

G&T 10

Aviation Gin | Tonic | Lime

AMARO HIGHBALL 11

Averna | Cynar | Soda | Orange

LA NINA 12

Aviation Gin | Mezcal | Maraschino | Lime | Angostura

WILDERTON

Non-alcoholic cocktails

SAGE ADVICE 8

Earthen | Angustura | Sage Syrup

// Make it spirited: Bourbon +4

ROSE COLORED GLASSES 8

Lustre | Ruby Nectar | Ginger Beer

// Make it spirited: Rum +4

HAPPY HOUR EVERYDAY 5PM-7PM

RYE OLD FASHIONED 8

Rye Whiskey | Bitter | Orange Twist

DARK & STORMY 8

Goslings Dark Rum | Gingerbeer

ST. GERMAIN COCKTAIL 8

Elderflower Liqueur | Bubbels | Soda

GREYHOUND 8

Vodka | Grapefruit Juice | Lime

HOUSE WINE & BUBBLES 6

CANNED BEER & CIDER 4

CANNED COCKTAILS

GIN & TONIC	9
RUM MAI TAI	9
MANGO MARGARITA	9
BLOODY MARY	9

CANNED LOCAL WINE

DEAR MOM RED	8
DEAR MOM WHITE	8
DEAR MOM ROSE	8

SOFT DRINKS

BOXED WATER	2.5
LACROIX	2
TOPO CHICO	2.5
COCA COLA	2.5
C&B GINGER BEER	2.5
SPRITE	2.5
VIRGIL'S ROOT BEER	3.5
PINEAPPLE JUICE	2.5

CAFÉ & LOUNGE MENU

THE SOCIETY HOTEL

OPEN 7:00AM-10:00PM DAILY

COFFEE

DRIP COFFEE	2.25 2.75 3	MILK ALTERNATIVES
COLD BREW	4 4.5	Soy +.75
ESPRESSO	3.5	Almond +.75
AMERICANO	3.5	Coconut
MACCHIATO	3.75	+.75
CORTADO	4	Oat +1
CAPPUCCINO	4.25	
LATTE	4 4.25 4.5	SYRUPS
MOCHA	4.5	Vanilla Caramel Hazelnut Lavender White Chocolate +.50
	5 5.5	

TEA LATTE

TANGLEWOOD GINGER CHAI	4.5 4.75 5
MATCHA LATTE Sweet Unsweetened	4.5 4.75 5
GOLDEN MYLK LATTE	4.5 4.75 5
TARO MYLK LATTE	4.5 4.75 5
LOOSE LEAF LATTE	4 4.25 4.5

LOOSE LEAF TEA

3

BLACK TEA
Earl Grey | English Breakfast | Assam | Campfire Chai | Mateccino

GREEN TEA
Jasmine Pearl (+.50) | Tranquility | Fukamushi Shencha

HERBAL TEA
Feel Better Blend | Digest | Northwest Mint | Rose Petals | Yerba Mate | Ruby Nectar | Winghaven Rooibos

HOT CHOCOLATE

3.5 | 3.75 | 4

JUICE // 10oz

ORANGE JUICE	3.5
GRAPEFRUIT JUICE	3.5
CRANBERRY JUICE	3.5

MORNING COCKTAILS

MIMOSA	9
CANNED BLOODY MARY	9

SANDWICHES

BREAKFAST SANDWICH 6.5

Focaccia, egg frittata, cheddar cheese

//Make it nice: Add pesto, tomato & greens +3

GRILLED HEADMASTER'S SANDWICH 12

Brie, ham, tomato, pesto, salt & pepper

EAT YOUR GREENS 11

Cream cheese, pesto, mixed greens, cucumber, avocado
& Gorge Green microgreens

//Make it vegan: Substitute with pink hummus

TURKEY CHIPOTLE 12

Turkey, cheese, pickled red onion, tomato, mixed greens,
apricot jam & chipotle mayo

SALADS

BREAKFAST SALAD 11

Mixed greens, cherry tomatoes, cucumber, avocado, pumpkin seed, fried egg with balsamic vinaigrette

GREEK SALAD 9

Mixed greens, cherry tomatoes, cucumber, feta cheese, olives, red onion with balsamic vinaigrette

SOUP

TOMATO BASIL 6.5

Served with toasted rustic bread

SOUP WITH GRILLED CHEESE 11

SUBSTITUTE WITH GLUTEN FREE TOAST +1
ADD MAMA LILS +1 | ADD GORGE GREENS +2

TOAST

A+ TOAST 12

Avocado, pink hummus, feta cheese w/ Za'atar

BRIEZEBY TOAST 12

Brie, apricot jam & raspberries toasted w/ honey & pumpkin seeds

TWIN TOASTS 2.5

GLUTEN FREE TWIN TOASTS 3.5

BAGELS | seasonal flavors 3

//Add butter, jam, cream cheese +.50
//Add turkey, ham +2

YOGURT & OATS

GRANOLA BOWL 9

Yogurt, Blue Skies granola, banana, berries, coconut, walnut, chia seeds & cacao nibs

BOB'S OATMEAL CUPS 4

Add fruit +1

GRANOLA & YOGURT 4.5

GRANOLA & MILK 3.5

FRESH FRUIT CUP 5

SNACKS

KETTLE CHIPS 2

PIRATE'S BOOTY 3.5

SAHALE NUTS 6.25

Maple Pecan | Cashew Pomegranate | Creole

HUMMUS PLATE 9

Beet hummus, cherry tomatoes, cucumber, olives, crackers, pickles