

COCKTAILS

APEROL SPRITZ 10

Aperol | Bubbles | Soda | Orange

RYE OLD FASHIONED 11

Rye Whiskey | Bitters | Orange Twist

ST. GERMAIN COCKTAIL 10

Elderflower Liqueur | Bubbels | Soda

BEE'S KNEES 12

Aviation Gin | Honey | Lemon

CLOCKWORK ORANGE 13

Aquavit | Cold Brew | Aperol | Chocolate | Orange

NEGRONI 13

Aviation Gin | Campari | Red Vermouth | Orange Twist

THE ITALIAN BUCK 11

Amaro | Cynar | Lime Juice | Ginger Beer

MEZCAL RANCH WATER 11

Mezcal | Lime Juice | Soda

ARTICHOKE HOLD 13

Bourbon | Cynar | Maraschino | Orange

MARGARITA 12

Tequila | Triple Sec | Honey Syrup | Lime

MOJITO 11

Rum | Lime | Soda

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

HAPPY HOUR EVERYDAY 5PM-7PM

RYE OLD FASHIONED 9

Rye Whiskey | Bitter | Orange Twist

DARK & STORMY 8

Goslings Dark Rum | Ginger Beer

APEROL SPRITZ 8

Aperol | Bubbles | Soda | Orange

GREYHOUND 8

Vodka | Grapefruit Juice | Lime

HOUSE WINE & BUBBLES 8

CANNED BEER & CIDER 4

SOFT DRINKS

BOXED WATER	2.8
LACROIX	2.5
TOPO CHICO	3.5
COCA COLA	2.8
C&B GINGER BEER	2.8
SPRITE	2.8
VIRGIL'S ROOT BEER	3.5
PINEAPPLE JUICE	2.8

**HAVE A PEEK IN OUR LOBBY
BEVERAGE COOLER FOR
MORE CANNED OPTIONS**

CAFÉ & LOUNGE MENU

THE SOCIETY HOTEL

**SUNDAY-THURSDAY | 7AM-10PM
FRIDAY-SATURDAY | 7AM-11PM**

COFFEE

DRIP COFFEE	2.75 3.5 4.25
COLD BREW	5 5.5
ESPRESSO	3.8
AMERICANO	4
MACCHIATO	4.25
CORTADO	4.25
CAPPUCCINO	4.25
LATTE	4.25 4.75 5.25
MOCHA	4.5 5 5.5
ADD SHOT	+1

MILK ALTERNATIVES

Soy	+ .75
Almond	+ .75
Coconut	+ .75
Oat	+1

SYRUPS

Vanilla Caramel	
Hazelnut Rose	
White Chocolate	+ .50

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	4.5 4.75 5

LOOSE LEAF TEA

4

BLACK TEA
Earl Grey | Assam | Campfire Chai | Mateccino

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

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

HOT CHOCOLATE

4 | 4.25 | 4.50

JUICE // 10oz

ORANGE JUICE	3.75
GRAPEFRUIT JUICE	3.75
CRANBERRY JUICE	3.75

MORNING COCKTAILS

MIMOSA	10
CANNED BLOODY MARY	10

SANDWICHES

BREAKFAST SANDWICH 10

Focaccia, egg frittata, cheddar cheese

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

EAT YOUR GREENS 12

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

//Make it vegan: Substitute with pink hummus

TURKEY CHIPOTLE 12

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

//Sides: Add soup or salad +5

SALADS

BREAKFAST SALAD 12

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

GREEK SALAD 10

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

SOUP

TOMATO BASIL 7.5

Served with toasted rustic bread

SOUP WITH GRILLED CHEESE 12

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

TOAST & BAGELS

A+ TOAST 13

Avocado, pink hummus, feta cheese w/ Za'atar, microgreens & lemon

CHERRY TOM TOAST 12

Whipped ricotta, roasted cherry tomatoes, pesto & microgreens & lemon

TOAST 3

GLUTEN FREE TOAST 3.5

BAGELS | seasonal flavors 3.5

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

YOGURT & OATS

GRANOLA BOWL 12

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

BOB'S OATMEAL CUPS 4

Add fruit +2

BLUE SKIES GRANOLA & YOGURT 5

BLUE SKIES GRANOLA & MILK 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