

THE CONGREGATION

DETROIT

COFFEE MENU

COFFEE:

DRIP COFFEE 12oz \$2.00
16oz \$2.50

ESPRESSO 2oz \$2.00
Double shot of espresso

MACCHIATO 4oz \$2.75
Espresso marked with steamed milk

CAPPUCCINO 8oz \$3.00
Espresso with 6oz of steamed milk

LATTE 12oz \$3.50
Espresso with 10oz of steamed milk

AMERICANO 12oz \$2.25
Espresso and hot water

OTHER DRINKS:

HOT TEA 12oz \$2.00
Variety of Harney & Sons Tea

CHAI TEA LATTE 12oz \$4.00
Housemade chai tea and steamed milk

LONDON FOG TEA LATTE 12oz \$4.00
Earl Grey Tea with housemade Lavender Simple Syrup and steamed milk

MATCHA TEA LATTE 12oz \$4.00
Matcha green tea powder, simple syrup and steamed milk

HOT CHOCOLATE 12oz \$3.00
Chocolate with Steamed Milk

SIGNATURE DRINKS:

LAVENDER LATTE 12oz \$4.00
Espresso, steamed milk, and housemade lavender simple syrup

MOCHA 12oz \$4.00
Espresso, Steamed Milk & Chocolate

SPICY MOCHA 12oz \$4.25
Espresso, Steamed Milk, Chocolate and housemade cayenne-cinnamon simple syrup

VANILLA LATTE 12oz \$4.00
Espresso, steamed milk, and housemade vanilla simple syrup

ASK ABOUT OUR SEASONAL OPTIONS.

**All drinks available iced*

COLD DRINKS:

COLD BREW COFFEE 16oz \$5.00

NITRO COLD BREW 16oz \$5.50

ICED TEA 16oz \$3.50
Harney & Son's Black Iced Tea

CHECK OUT OUR BEVERAGE COOLER FOR MORE COLD DRINK OPTIONS.

Extras:

Double Shot of Espresso \$0.75
In-House 12oz Coffee Refill \$0.50
Dairy Alternative Milk \$0.25
96oz Coffee Tote \$25

FOOD MENU

BREAKFAST:

DAILY ASSORTMENT OF PASTRIES
See pastry case

AVOCADO TOAST \$6
Fresh avocado spread served on multigrain toast and topped with everything bagel seasoning

BAGEL & CREAM CHEESE \$4
Toasted plain New York bagel with cream cheese

SMOKED SALMON BAGEL \$11
Plain New York bagel, cream cheese, Smoked Salmon, Hard Boiled Egg, Red Onion, Tomato, Capers

PANCAKES \$5
Two pancakes served with butter and real Maple Syrup
Optional Seasonal Fruit Compote available \$1.00

SALADS:

COBB SALAD \$12
Romaine lettuce, smoked turkey, bacon, red onion, tomatoes, avocado, cucumber, hardboiled egg, and blue cheese

KALE SALAD \$10
Fresh kale, gourmet nuts, fresh fruit, red onion and feta tossed in balsamic dressing

Dressing Selection: Red Wine Vinegar, Balsamic, Ranch and Blue Cheese

SNACKS:

CHARCUTERIE \$12
Daily selection of cheeses, meats, and crackers

BAR MIX \$5

SANDWICHES:

BLT SANDWICH \$9
Traditional bacon, lettuce, tomato, mayo, served on brioche bread

BrieLT SANDWICH \$12
Brie, bacon, lettuce, tomato, turkey, mayo, served on brioche bread

TOASTED CHEESE \$7
A simple take on a grilled cheese made with a tri-blend cheese and served on brioche

PROSCIUTTO SANDWICH \$11
Prosciutto with brie, fig spread, and red onion, served on your choice of bread

TURKEY SANDWICH \$11
Smoked Turkey, Basil Pesto, Fire Roasted Tomatoes, Mixed Greens, Mozzarella, served on your choice of bread

VEGAN SANDWICH \$10
Housemade chickpea salad with vegan garlic and herb sauce served with kale and tomatoes on multigrain bread

VEGGIE SANDWICH \$10
Fire roasted red peppers, Garlic and Herb Cheese, Cucumbers, Tomatoes, Fresh Avocado, Cucumbers, Mixed Greens, Mayo, served on your choice of bread

SIDES:

SOUP OF THE DAY \$6
Bowl of soup served with a warm baguette

BAG OF CHIPS \$1.50



Gluten Free Options Available



Vegan Options Available

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ON TAP:

Bell's Two Hearted \$7
Guinness Stout \$9
Tapistry Another One Red Ale \$9
Pabst Blue Ribbon Lager \$4
Shorts Bellaire Brown \$7
Starcut Octorock Cider \$7
Unibroue La Fin Du Monde Belgian Tripel \$7

BOTTLED:

Bell's Kalamazoo Stout \$6
Bell's Light Hearted \$6
Bell's Official Hazy IPA \$6
Bell's Porter \$5
Big Lake Michigan Amber \$7
Blake's Flannel Mouth Cider \$5
Blake's Strawberry Lemonade \$5
Brew Detroit Cerveza Del Ray \$5
Brew Detroit Citrus Blonde Ale \$4
Bud Light \$3
Budweiser \$3
Epic Brewing Son of a Baptist Stout \$7
Frankenmuth Hefeweizen \$6
Guinness Stout \$4
Labatt Blue \$3
New Holland Light Point White Ale \$5
New Holland Tangerine Space Machine \$6
Old Nation M-43 16oz \$10
Perrin Blonde Porter \$6
Pigeon Hills Donut Stop Believing Cream Ale \$6
Pigeon Hill Salted Caramel Porter \$6
Red Stripe \$5
Short's Good Humans Brown Ale \$7
Short's Peachy Yum Yum Sour \$7
Short's Soft Parade \$7
Stella Artois \$5
Surly Xtra Pale Ale \$5
Upland Champagne Velvet Pilsner 16oz \$7
Upland Petal to the Kettle Sour \$6

WINE

SPARKLING

Dry: Cava \$7 / \$21
Torre Oria, Spain

Semi-Sweet: Prosecco \$9 / \$27
Italy

Rose: Sparkling Rose \$11 / \$33
Ultraviolet

WHITE

Light Bodied: Pinot Grigio \$6 / \$18
Cantina Colli Euganei, Italy

Medium Bodied: Orvieto \$8 / \$24
Umbria, Italy

Full Bodied: Chardonnay \$8 / \$24
Barnard Griffin, Columbia Valley

RED

Light Bodied: Beaujolais \$8 / \$24
Beaujolais Villages

Medium Bodied: Merlot \$9 / \$27
Cotes de Bourg, Bordeaux, France

Full Bodied: Cabernet Sauvignon \$9 / \$27 *Montaya, Monterey*

SIGNATURE COCKTAILS:

COLLECTION THYME \$8

Bourbon, fresh lemon juice, agave, and fresh thyme

DEVIL'S MARG \$8

Tequila, mezcal, lime and simple with a Merlot float

EL SAVIOR \$8

Silver rum, dry vermouth, orange liqueur, orange juice and ginger beer

PASTOR'S SWIZZLE \$8

Gin, Housemade Lavender Syrup, Lime, Mint, Tonic and Lavender Bitters

SANCTIFY \$9

Chamomile Tea topped with Scotch, Cynar, Honey, Ginger, and a lemon peel

COFFEE COCKTAILS:

BLESSED BEAN \$8

Baileys, Kahlua, Milk, with Cinnamon and topped with Nitro Cold Brew

DETWAH CONNECTION \$8

Cognac and Amaretto served with Fresh Brewed Coffee

GENESIS \$8

Captain Morgan, Chai, Vanilla, Angostura Bitters, Nutmeg, topped with Hot Coffee

THE DAY COMETH \$10

Fresh Brewed Coffee with Jameson, Coffee Liqueur, Baileys, Rumchata and Cinnamon

TODDYS:

CHAI TODDY \$8

Jack Daniels Tennessee Honey, Housemade Chai, Fresh Lemon, served warm with a cinnamon stick

PINEAPPLE TODDY \$8

Plantation Pineapple Rum, Cointreau, Fresh Lemon, Housemade Vanilla Syrup, served warm

SPICY TODDY \$8

Bourbon, Hot Cinnamon Spice Tea, Housemade Spicy Syrup, fresh lemon, and served warm