

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

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

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

SALADS:

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

KALE SALAD \$10
Fresh kale, sunflower seeds, 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:

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

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

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

TURKEY SANDWICH \$11
Smoked Turkey, Basil Pesto, Fire Roasted Tomatoes, Mixed Greens, Mozzarella, served on sourdough 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 multigrain



Gluten Free Options Available



Vegan Options Available

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ON TAP:

Abor Brewing Nitro Strawberry Blonde Ale \$7
Bell's Oberon \$7
Pabst Blue Ribbon Lager \$4
Shorts Bellaire Brown \$7
Sierra Rose Sangria \$6
Starcut Octorock Cider \$7
Unibroue La Fin Du Monde Belgian Tripel \$7

BOTTLED:

Arbor Brewing Cucumber Gose \$6
Bell's Kalamazoo Stout \$6
Bell's Light Hearted \$6
Bell's Official Hazy IPA \$6
Bell's Porter \$5
Bell's Two Hearted ^{16oz} \$7
Big Lake Cotton Candy Haze \$7
Big Lake Michigan Amber \$7
Blake's Apple Pie Cider \$5
Blake's Flannel Mouth Cider \$5
Brew Detroit Cerveza Del Ray ^{16oz} \$5
Brew Detroit Pineapple Cloud IPA ^{16oz} \$9
Bud Light \$3
Budweiser \$3
Frankenmuth Hefeweizen \$6
Guinness Stout \$4
Labatt Blue \$3
New Holland Light Point \$5
New Holland Tangerine Space Machine \$6
Off Color Beer for Brunch Sout ^{16oz} \$8
Red Stripe \$5
Short's Soft Parade \$6
Short's Soft Parade Shandy \$5
Short's Tiramisu Blonde Ale \$7
Stella Artois \$5
Stillwater Insetto Sour \$7
Surly Xtra Pale Ale \$5
Upland Champagne Velvet Pilsner ^{16oz} \$7
Upland Two Tarts Sour \$6

WINE

SPARKLING

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

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

Rose: Sparkling Rose \$8 / \$25
Veuve Ambal

WHITE

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

Medium Bodied: Picpoul de Pinet \$9 / \$27
France

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

RED

Light Bodied: Marselan \$8 / \$23
Languedoc, France

Medium Bodied: Ventoux \$9 / \$27
Southern Rhone Valley of France

Full Bodied: Cabernet Sauvignon \$10 / \$30
Napa Valley, California

SIGNATURE COCKTAILS:

COLLECTION THYME \$8

Bourbon, fresh lemon juice, agave, and fresh thyme

BURNING BUSH \$8

Lemon vodka, orange liqueur, Campari, orange juice, lime and jalapeno

DEVIL'S MARG \$8

Tequila, mezcal, lime and simple with a red wine float

PASTOR'S SWIZZLE \$8

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

SERPENT'S KISS \$8

Rye, apricot brandy, lemon juice, and an absinthe rinse

SOCIAL MEDIA CONTEST COCKTAIL \$8

White rum, lime juice, peppermint schnapps, and simple syrup topped with soda water

COFFEE COCKTAILS:

BLESSED BEAN \$8

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

GENESIS \$8

Spiced rum, Chai, Vanilla, Angostura Bitters, Nutmeg, topped with hot or cold coffee

HEAVEN ON EARTH \$8

Gin, ginger syrup, lime juice, orange and lavender bitters and Matcha

THE DAY COMETH \$10

Jameson, Coffee Liqueur, Baileys, Rumchata and Cinnamon with hot or cold coffee.

THE REDEEMER \$8

Cachaca, orange liqueur, orange peel, topped with cold brew coffee and tonic

SUMMER SODA FOUNTAIN:

BOSTON EDISON COOLER \$8

Spiced Rum, root beer, Baileys, and ginger syrup

CHERUB COLA \$8

Vodka, muddled cherries, coffee liqueur, grenadine, topped with Mexican Coca-Cola

DREAMSICLE \$8

White rum, Limon Rumchata, orange liqueur, lemon juice, and topped with Mandarin Jarritos

FORBIDDEN FRUIT \$8

Tequila, Chambord, St. Germain, and lime juice, topped with Ginger Beer and seasonal fruit

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BRUNCH COCKTAIL MENU

A BRUNCHA ORANGES \$8

Orange juice, Mint, Housemade Ginger Syrup and Valentine White Blossom Vodka

PINEAPPLE UPSIDE DOWN \$8

Pineapple apple juice, Housemade Chai, Pineapple Rum, and Detroit City Distillery Summer Rum topped with Sprite

BELLINI

Fresh peach juice with sparkling prosecco

GLASS \$8

PITCHER \$24

MIMOSA / BEERMOSA

Fresh squeezed orange juice with sparkling cava

GLASS \$8

PITCHER \$24

SIERRA ROSE SANGRIA ON TAP

GLASS \$6

PITCHER \$18

BLOODY MARY \$12

Housemade Bloody Mary mix with Tito's Vodka garnished with bacon, pickles and olives