

# 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 housemade balsamic dressing

MEDITERRANEAN SALAD \$10  
Chopped romaine lettuce tossed in our housemade Lemon Sumac dressing with onions, tomatoes, cucumber and toasted pita, topped with everything seasoning

#### SANDWICHES:

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

PROSCUITTO 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

#### SNACKS:

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

MEZZA BOARD \$10  
Hummus served with warm pita bread, romaine hearts, cucumber and olives

BAR MIX \$5



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### BAR MENU

#### 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