

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 \$1.00*

 RICOTTA TOAST \$7
Toasted sourdough bread topped with ricotta, seasonal fruit compote, toasted almonds and orange zest.

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

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

 PROSCIUTTO APPLE SANDWICH \$11
Prosciutto, apple, cheddar, arugula and honey mustard on a toasted baguette.

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 arugula 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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ON TAP:

Bell's Two Hearted \$7
Left Hand Galactic Cowboy Stout \$11
Oddside Double Bean Flicker Ale \$8
Pabst Blue Ribbon Lager \$4
Shorts Bellaire Brown \$7
Virtue Michigan Brut Cider \$7
Unibroue La Fin Du Monde Belgian Tripel \$7

BOTTLED:

Bell's Kalamazoo Stout \$6
Bell's Light Hearted \$6
Bell's Rind Over Matter Wheat Ale \$5
Bell's Official Hazy IPA \$6
Bell's Porter \$5
Big Lake Michigan Amber \$7
Big Lake Pumpkin Porter \$9
Blake's Apple Lantern Cider \$5
Blake's Flannel Mouth Cider \$5
Brew Detroit Cerveza Del Ray ^{16oz} \$5
Brew Detroit Smoke Delay IPA \$7
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
New Holland The Poet Stout \$6
Off Color Troublesome Gose \$8
Prairie Seasick Crocodile Sour \$9
Prairie Punch Sour \$9
Red Stripe \$5
Roak Pumpkin Pie Milkshake IPA \$9
Short's Pure Michigan Autumn IPA \$7
Short's Tiramisu Blonde Ale \$7
Stella Artois \$5
Upland Champagne Velvet Pilsner \$5

WINE

SPARKLING

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

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

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: Beaujolais \$9 / \$27
Beaujolais-Villages, Beaujolais, France

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

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

Rosé: Chateau L'ermintage Rosé \$7 / \$21
Southern Rhône, Rhone Valley, France

SIGNATURE COCKTAILS:

(CINN)ER \$9
Housemade rose and cardamom infused Ketel One Vodka, housemade ginger syrup, fresh lemon juice, and a dash of cinnamon.

COLLECTION THYME \$8
Bourbon, fresh lemon juice, and agave, garnished with thyme.

GOOD GRACES \$9
Muddled orange with angostura bitters, agave and Herradura Añejo Tequila.

PASTOR'S SWIZZLE \$8
DCO Peacemaker Gin, housemade lavender syrup, fresh lime juice, mint, topped with tonic water and lavender bitters.

RUM ON HIGH \$9
DCO Summer Rum, fresh lime juice, Falernum, and a dash of Laphroaig, topped with ginger beer and angostura bitters.

TESTAMENT II THYME \$8
A riff on our classic "Collection Thyme" cocktail!
Scotch, housemade ginger syrup, fresh lemon juice, orange bitters, shaken with aquafaba, and thyme, topped with angostura bitters.

COFFEE COCKTAILS:

BLESSED BEAN \$8
Baileys, Kahlua, and whole milk, topped with Nitro Cold Brew Coffee, and cinnamon.

LIVE, LAUGH, LAV \$8
Vodka, housemade lavender syrup, fresh espresso, Grand Marnier, and a chocolate drizzle.

HOLY GRAIL \$8
Bourbon, sweet vermouth, and housemade pumpkin spice syrup, topped with fresh brewed coffee.

SONG OF CIDER \$8
Amaretto, bourbon, and fresh lemon juice, topped with your choice of hot cider or tea.

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SEASONAL MENU

COFFEE

MAPLE ROSEMARY LATTE 12oz \$4.00
Espresso, steamed milk, and housemade maple rosemary simple syrup

SHAKEN HARVEST COLD BREW 16oz \$5.50
Cold brew coffee shaken with half & half and housemade pumpkin spice syrup

LEMONGRASS CHAI LATTE 12oz \$4.50
Housemade lemongrass chai, ginger or vanilla syrup and steamed milk

CIDER

FRESH APPLE CIDER 12oz \$3.00
Hot or Cold

CHAIDER 12oz \$4.00
Warm apple cider with our housemade chai

SPIKED APPLE CIDER 12oz \$5.00
Warm apple cider spiked with your choice of spirit.

NO & LOW COCKTAILS

VIRGIN PEACHY \$8
Peach juice, housemade chai, whole milk topped with soda water

BURNT OFFERING \$8
Pomegranate molasses, and fresh orange juice, shaken with rosemary and aquafaba

THE WISE MAN \$8
Fernet, honey, fresh lemon juice, and mint