

THE CONGREGATION

DETROIT

COFFEE MENU

COFFEE:

DRIP COFFEE 12oz \$2.25
16oz \$2.75

ESPRESSO 2oz \$2.25
Double shot of espresso

MACCHIATO 3oz \$2.75
Espresso marked with steamed milk

CAPPUCCINO 8oz \$3.25
Espresso with 6oz of steamed milk

LATTE 12oz \$3.75
Espresso with 10oz of steamed milk

AMERICANO 12oz \$2.50
Espresso and hot water

OTHER DRINKS:

HOT TEA 12oz \$2.25
Variety of Rishi Tea

CHAI TEA LATTE 12oz \$4.50
Housemade chai tea and steamed milk

LONDON FOG TEA LATTE 12oz \$4.25
Earl Grey Tea with housemade Lavender Simple Syrup and steamed milk

MATCHA TEA LATTE 12oz \$4.25
Matcha green tea powder, simple syrup and steamed milk

HOT CHOCOLATE 12oz \$3.50
Chocolate with Steamed Milk

SIGNATURE DRINKS:

LAVENDER LATTE 12oz \$4.25
Espresso, steamed milk, and housemade lavender simple syrup

MOCHA 12oz \$4.50
Espresso, Steamed Milk & Chocolate

SPICY MOCHA 12oz \$4.75
Espresso, Steamed Milk, Chocolate and housemade cayenne-cinnamon simple syrup

VANILLA LATTE 12oz \$4.25
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 \$4.00
Unsweetened Black Iced Tea

CHECK OUT OUR BEVERAGE COOLER FOR MORE COLD DRINK OPTIONS.

Extras:

Double Shot of Espresso +\$1.00

In-House 12oz Coffee Refill \$0.50

Dairy Alternative Milk +\$1.00

96oz Coffee Tote \$25

FOOD MENU

BREAKFAST:

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:

ARUGULA SALAD \$11
Arugula topped with red onion, cucumber, red pepper, goat cheese, sunflower seeds and honey mustard

COBB SALAD \$14
Romaine lettuce, smoked turkey, bacon, red onion, tomatoes, avocado, cucumber, hardboiled egg, and blue cheese

MEDITERRANEAN SALAD \$11
Chopped romaine lettuce tossed in our housemade Lemon Sumac dressing with onions, tomatoes, cucumber and toasted pita, topped with everything seasoning

SANDWICHES:

BrieLT SANDWICH \$13
Brie, bacon, lettuce, tomato, turkey, mayo, served on brioche bread

PROSCIUTTO SANDWICH \$11
Prosciutto, seasonal fruit compote, 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 \$12
Smoked Turkey, Basil Pesto, Fire Roasted Tomatoes, Mixed Greens, Mozzarella, served on sourdough bread

VEGAN SANDWICH \$11
Housemade chickpea salad with vegan garlic and herb sauce served with arugula and tomatoes on multigrain bread

VEGGIE SANDWICH \$11
Fire roasted red peppers, Garlic and Herb Cheese, Cucumbers, Tomatoes, Fresh Avocado, Mixed Greens, Mayo, served on multigrain bread

SNACKS:

BAKED BRIE \$12
Warm brie wheel topped with seasonal fruit compote, orange zest and served with toasted crostini.

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:

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
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
DuClaw Sweet Baby Jesus Porter \$6
Frankenmuth Hefeweizen \$6
Guinness Stout \$4
Jack's Dry Hopped Cider \$6
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
Short's Pure Michigan Autumn IPA \$7
Short's Tiramisu Blonde Ale \$7
Stella Artois \$5
Stem Cider Chile Guava \$8
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 \$10
Housemade rose and cardamom infused Ketel One Vodka, housemade ginger syrup, fresh lemon juice, and a dash of cinnamon.

COLLECTION THYME \$9
Bourbon, fresh lemon juice, and agave, garnished with thyme.

DEVIL'S MARG \$9
Ghost pepper tequila, mezcal, fresh lime juice and simple syrup topped with a red wine float.

PASTOR'S SWIZZLE \$9
DCD Peacemaker Gin, housemade lavender syrup, fresh lime juice, mint, topped with tonic water and lavender bitters.

WINTER FORBIDDEN FRUIT \$10
Cranberry orange compote, with rum, fresh lime juice, St. Germaine, and Grand Marnier, topped with Ginger Beer.

COFFEE COCKTAILS:

BLESSED BEAN \$9
Baileys, Kahlua, and whole milk, topped with Nitro Cold Brew Coffee, and cinnamon.

CHAI TODDY \$9
Fireball, housemade chai, maple syrup, Cynar, and fresh lemon juice topped with hot water.

LIVE, LAUGH, LAV \$9
Vodka, housemade lavender syrup, fresh espresso, Grand Marnier, and a chocolate drizzle.

SONG OF CIDER \$9
Amaretto, bourbon, and fresh lemon juice, topped with your choice of hot cider or tea.

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SEASONAL MENU

COFFEE

GOLDEN TEA LATTE 12oz \$4.25
Turmeric ginger tea, housemade ginger syrup, and steamed milk

MAPLE BEETROOT LATTE 12oz \$4.50
Beetroot powder, espresso, maple syrup and steamed milk

CHOCOLATE ORANGE LATTE 12oz \$4.75
Chocolate orange sauce, espresso, and steamed milk

CIDER

FRESH APPLE CIDER 12oz \$3.00
Hot or Cold

CHAIDER 12oz \$4.50
Warm apple cider with our housemade chai

SPIKED APPLE CIDER 12oz \$6.00
Warm apple cider spiked with your choice of spirit.

BAR

ROSEMARY MAGDALENE \$9
Gin, fresh lime juice, housemade ginger syrup and beetroot powder

MULLED WINE \$9
Housemade spiced wine with cranberry juice and Grand Marnier, served warm.

LITTLE BETHLEHEM \$9
Rye, cognac, Averna, and walnut bitters garnished with cocktail cherries