

THE CONGREGATION

DETROIT

Classic

DRIP COFFEE, 12oz	3.00	CAPPUCCINO, 8oz Espresso with 6oz of steamed milk	4.00
ESPRESSO, 2oz Double shot of espresso	2.75	LATTE, 12oz Espresso with 10oz of steamed milk	4.75
MACCHIATO, 3oz Espresso marked with steamed milk	3.25	AMERICANO, 12oz Espresso and hot water	3.25

Signature

LAVENDER LATTE, 12oz Espresso, steamed milk, and house-made lavender syrup	5.00	CHAI TEA LATTE, 12oz Housemade chai tea, steamed milk, and cayenne-cinnamon syrup	5.00
VANILLA LATTE, 12oz Espresso, steamed milk, and house-made vanilla syrup	5.00	LONDON FOG TEA LATTE, 12oz Earl gray tea, housemade lavender syrup, and steamed milk	5.00
SPICY MOCHA, 12oz Espresso, steamed milk, chocolate, and housemade cayenne-cinnamon syrup	5.50	MATCHA TEA LATTE, 12oz Matcha green tea powder, simple syrup and steamed milk	5.00
MOCHA, 12oz Espresso, steamed milk, and chocolate	5.25	HOT CHOCOLATE, 12oz Chocolate with steamed milk	4.00

Others

COLD BREW COFFEE, 16oz Draft cold brew served over ice	6.00	ICED TEA, 16oz Unsweetened black iced tea	5.00
NITRO COLD BREW, 16oz Draft nitro cold brew served chilled	6.50	HOT TEA, 12oz Variety of Rishi Tea rotating seasonally	3.50

*ALL DRINKS AVAILABLE ICED. CHECK OUT OUR BEVERAGE COOLER FOR MORE COLD DRINK OPTIONS.

DOUBLE SHOT OF ESPRESSO +2.00 • DAIRY ALTERNATIVE MILK +1.00 • LARGER SIZE, 16OZ +0.75
• IN-HOUSE COFFEE REFILL \$1 • COFFEE TOTE, 96OZ \$30

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Breakfast

AVOCADO TOAST 7 Fresh avocado spread served on marble rye toast and topped with everything bagel seasoning	SWEET RICOTTA & CRANBERRY TOAST 8 Toasted sourdough with a sweet ricotta spread and cranberry orange compote
BAGEL & CREAM CHEESE 4 Toasted plain New York bagel with cream cheese	SMOKED SALMON BAGEL 14 Plain New York bagel, cream cheese, smoked salmon, hard boiled egg, red onion, tomato, and capers
SWEET RICOTTA FRENCH TOAST 7 Four french toast sticks served with a dollop of sweet ricotta, maple syrup drizzle and powdered sugar	

Sandwiches

(BRIE)LTT 14 Brie, bacon, romaine lettuce, tomato, turkey, mayo, on brioche bread	VEGGIE 14 Roasted red peppers, cucumbers, tomatoes, fresh avocado spread, mixed greens, garlic herb cheese, mayo, on marble rye bread
TURKEY 14 Smoked turkey, basil pesto, fire roasted tomatoes, mozzarella, mixed greens, on sourdough bread	CHICKPEA (VEGAN) 14 Housemade chickpea salad, chipotle mayo, pickles, tomatoes, mixed greens, on marble rye bread

THE ESSENTIALS \$6ea

GRILLED CHEESE | CUCUMBER | TURKEY & CHEESE

SOUP	CUP 6
Ask about our rotating flavors	BOWL 8

Salads

HOUSE SALAD 6 Chopped romaine, red onion, tomatoes, and cucumber, with your choice of dressing
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Add: Turkey+\$4, Bacon, +\$2, Vegan Chickpea Salad +\$3

SEASONAL SALAD 8 Chopped romaine, roasted butternut squash, toasted almonds, raisins, and a creamy lemon vinaigrette
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DRESSING OPTIONS:

RANCH, MAPLE BALSAMIC & CREAMY LEMON VINAIGRETTE

Etc.

BAKED BRIE 14 Warmed brie wheel topped with cranberry compote and pepitas served with toasted crostini
BAR MIX 6 Zesty nut and cracker mix

CHECK OUR GRAZE & GO COOLER FOR MORE OPTIONS

house cocktails

COLLECTION THYME 9

Bourbon, fresh lemon juice, agave, and thyme

DEVIL'S MARG 9

Ghost Pepper tequila, mezcal, simple syrup, fresh lime juice topped with a red wine float

PASTOR'S SWIZZLE 9

DCD Peacemaker gin, housemade lavender syrup, mint muddled with lime, tonic water, and lavender bitters

WINTER FORBIDDEN FRUIT 10

Light aged rum with Grand Marnier, housemade cranberry orange compote, elderflower liqueur, lime juice, topped with ginger beer

barista specials

BLESSED BEAN 9

Carolan's Irish Cream, Kahlua, splash of milk, nitro cold brew, and cinnamon

CHICAGO TYPE-WRITER 9

Irish whiskey with espresso, Irish cream, sweet vermouth, and hazelnut extract

FATHER OF LIES 9

Hot Jasmine tea with rye, spicy apple syrup, fresh lemon juice and cardamom bitters

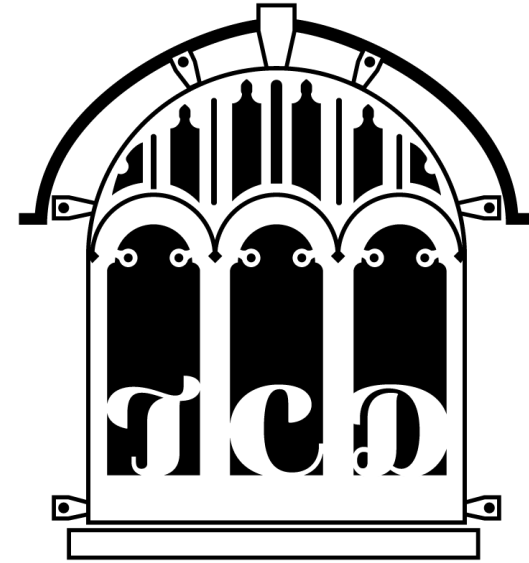
mocktails

MULL IT OVER 6

Chai, housemade winter spice syrup, fresh-squeezed orange juice and lemon juice, topped with ginger beer

PEACEKEEPER 7

Pineapple, orange and grapefruit juice, housemade winter spice syrup, aquafaba, and ginger beer



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BAR MENU

**Please see additional menu for Food, Coffee, and Tea*

Sparkling

CAVA, TORRE ORIA BRUT	8/24
Catalonia, Spain N.V.	
PROSECCO, SCARPETTA	9/27
Grave del Friuli, Italy	

White

PINOT GRIGIO, CANTINA COLLI EUGANEI	7/21
Veneto, Italy 2020	
CHARDONNAY, SÉANCE	9/27
California	
SAUVIGNON BLANC, KURANUI	7/21
Marlborough, New Zealand 2020	

Red

GARNACHA, CABEZA CASA	8/21
Carinena, Spain	
CABERNET SAUVIGNON, DELTA	10/30
California	
PINOT NOIR, MONTOYA	10/30
California	
ROSÉ, DOMAINE DES CASSAGNOLES	9/27
Côtes de Gascogne, France	

Draft

BELL'S TWO HEARTED	8
American IPA, 16oz	
BREW DETROIT COLD BREW	10
DETROIT	
Nitro Coffee Stout, 16oz	
FRANKENMUTH CHRISTMAS	10
TOWN	
Christmas Ale, 16oz	
PABST BLUE RIBBON	4
Lager, 16oz	
SHORT'S BELLAIRE BROWN	8
Brown Ale, 16oz	
UNIBROUE LA FIN DU MONDE	8
Belgian Tripel, 8oz	
STARCUT HOLIDAY	11
Cranberry Semi-Sweet Cider, 16oz	

Cider

ARTIFACT FEELS LIKE HOME	9
Hard Cider, 16oz	
TANDEM GREEN MAN	11
Tart Hard Cider, 16oz	

Non-Alcoholic

HEINEKEN 0.0	5
Non-Alcoholic Beer, 12oz	
UNTITLED ART N/A JUICY IPA	6
Non-Alcoholic IPA, 12 oz	

Bottled

BELL'S LIGHT HEARTED	6
Lo-Cal IPA, 12oz	
BREW DETROIT CERVEZA DEL	6
RAY	
Mexican-Style Lager, 16oz	
BUD LIGHT	5
Lo-Cal Lager, 12oz	
FRANKENMUTH HEFEWEIZEN	6
German Wheat Ale, 12oz	
GREAT LAKES EDMUND FITZGERALD	6
Porter, 12oz	
GRIFFIN CLAW EL ROJO	8
Red Ale, 16oz	
GUINNESS	6
Stout, 12oz	
NEW HOLLAND LIGHT POINT	6
Lo-Cal White Ale, 12oz	
OLD NATION M43	10
IPA, 16oz	
STELLA ARTOIS	6
Belgian Pilsner, 12oz	
UPLAND CHAMPAGNE VELVET	6
Pilsner, 12oz	
UPLAND TWO TARTS	6
Passionfruit Sour, 12oz	

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WINTER 2022/2023 SEASONAL MENU

cocktails

SUGAR PLUM \$11

RYE WITH AMARETTO, SHAKEN WITH CHAI, HONEY, HOUSEMADE WINTER SPICE SYRUP, LEMON JUICE, AND PLUM BITTERS

DOWN THE CHIMNEY \$11

GHOST PEPPER TEQUILA, CAMPARI, AND GINGER LIQUEUR, SHAKEN WITH HOUSEMADE GINGER SYRUP, LIME JUICE, AND AQUAFABA

SOLSTICE SUNSET \$11

CYNAR, LAPHROAIG, AND CUTTY SARK SCOTCH, SHAKEN WITH AGAVE, LIME, AND BLACK WALNUT BITTERS

THE SENSATION \$10

DCD PEACEMAKER GIN, STIRRED WITH CREME DE MENTHE, GREEN CHARTREUSE, AND DRY VERMOUTH

BREWHAHA \$9

JAMESON AND FIREBALL WHISKEY, SHAKEN WITH IRISH CREAM, ICED COFFEE, CINNAMON, AND HOUSEMADE GINGER SYRUP

coffee & tea

SUGAR COOKIE LATTE \$5

A COZY LATTE WITH HOUSEMADE SUGAR COOKIE SYRUP. SANTA'S FAVORITE!

PEPPERMINT MOCHA \$5.50

A CLASSIC LATTE WITH GHIRARIDELLI CHOCOLATE AND HOUSEMADE PEPPERMINT SYRUP

WINTERBERRY TEA \$5

BLUEBERRY HIBISCUS TEA WITH HOUSEMADE WINTER SPICE SYRUP AND AN ORANGE WHEEL