

COFFEE EXPRESS

~ MENU ~

● COFFEE ●

HOT or ICED, BLENDED add [\\$0.50](#)

S (12oz) | M (16oz) | L (20oz)

House Drip	\$1.75		\$2.25		\$2.75
Café Au Lait	\$3.00		\$3.50		\$4.00
Americano	\$3.00		\$3.75		\$4.50
Latté	\$4.00		\$4.50		\$5.00
Cappuccino	\$4.00		\$4.50		\$5.00
Breve	\$4.50		\$5.00		\$5.50
Mocha	\$4.50		\$5.00		\$5.50

(Dark, White, or Zebra)

● ESPRESSO ●

SERVED IN A 4oz CUP WITH NO LID

Doppio	\$2.50
Macchiato	\$2.75
Con Panna	\$3.00

● EXTRAS ●

Espresso Shot	\$1.25
Flavoring	\$0.75
Alternate Milk	\$0.50

(Almond or Oat Milk)

● NOT COFFEE ●

S (12oz) | M (16oz) | L (20oz)

Hot Chocolate	\$3.00		\$3.50		\$4.00
Chai Latté	\$4.00		\$4.50		\$5.00
Tea (Hot or Iced)	\$2.50		\$3.00		\$3.50
Kids Steamer	\$3.00				
Crème Frappe			\$3.50		\$4.00
Lemonade			\$3.00		\$3.50

Flavor Profiles

The Classics & Nuts

Rich, toasted, and traditional pairings for espresso and milk.

Nutty: Almond, Amaretto, Coffee, Hazelnut, Macadamia Nut, Pistachio, Praline, Toffee Nut, Walnut.

Sweet & Creamy: Caramel, English Toffee, Irish Cream, Salted Caramel, Vanilla.

Fruit & Citrus

Bright, tart, and refreshing options—excellent for iced lattes, iced teas, and lemonade

Berry: Blackberry, Blueberry, Raspberry, Strawberry.

Orchard & Stone Fruit: Banana, Cherry, Peach. Prickly Pear

Tropical & Citrus: Orange, Blood Orange, Lime, Kiwi, Coconut, Pineapple.

Confections & Spices

Dessert-inspired flavors and aromatic botanicals.

Bakery & Treats: Butter Pecan, Butterscotch, Cheesecake, Dark Chocolate, White Chocolate, Chocolate Milano, Gingerbread, Maple, Peanut Butter, Tiramisu, Toasted Marshmallow.

Botanical & Herb: Crème de Menthe, Lavender, Peppermint.

Warm Spices: Cinnamon, Pumpkin Spice.

Sugar-Free Selection

Guilt-free versions of your most popular profiles.

Classic: Caramel, Hazelnut, Irish Cream, Salted Caramel, Vanilla

Specialty: White Chocolate.