THE COOGEE BOATHOUSE
Eats & Sips

EATS MENU

WELCOME TO THE COOGEE BOATHOUSE! CHECK OUT OUR MENU, PICK YOUR FAVORITE EATS AND SIPS AND ORDER AT THE BAR OR BY SCANNING THE QR CODE ON YOUR TABLE. SIT BACK AND ENJOY THE VIEW!
GOT PLANS AND NEED SOMETHING ON THE GO? SKIP THE QUEUE AND SCAN OUR TAKEAWAY QR CODE RIGHT HERE!

BURRATA V, GFO — 26
Roast peppers, capers, basil, hazelnuts, charred grapes, tomato bisque, crostini

BOATHOUSE POKE BOWL VOA — 26
Seaweed salad, broccolini, falafel, quinoa, cherry tomatoes, pickled ginger, charred corn, furikake, pickled cucumber, teriyaki glaze
(Add grilled chicken +9, crispy pork belly +9, grilled prawns +10, grilled salmon +12)

CHARRED CAULIFLOWER VOA, GFO — 24
Romesco, coconut labneh, crispy kale, seeded dukkah, pickled chilli, toasted quinoa

GRILLED TIGERS (3PCS) GFO — 28
Whole butterflied tiger prawns, chipotle & roast pepper marinade, stracciatella, baby gem, lime

ROAST PORK BAHN MI — 22
Crispy pork belly, mint, cucumber, carrots, teriyaki glaze, fried shallots, yogurt, fresh chillies, coriander, prawn crackers

ROAST CHICKEN & GORGONZOLA GFO — 32
Poached pear, gorgonzola mousse, walnuts, rocket, tomatoes, charred grapes, marsala jus

SEASONAL EATS

PAN-FRIED MISO SALMON GFO — 36
Fennel, orange, leafy greens, romesco, pickled onions, tomatoes, radish, furikake, pickled ginger

AMELIA PARK LAMB CUTLETS GFO — 39
Black truffle mash, charred tomatoes, carrots, marsala jus

BARRAMUNDI MARINIERE GFO — 38
Clams, mussels, saffron veloute, potatoes, tomatoes, dill, lemon

THE COOGEE BOATHOUSE
Eats & Sips

EATS MENU

SUMMER COCKTAILS

CHEEKY MONKEY TROPICAL SPRITZ — 18
Passionfruit, orange, guava

BOATHOUSE SPRITZ — 18
Limoncello, elderflower, prosecco, soda

LYCHEE FOLIE — 19
Vodka, lychee, grapefruit, prosecco, soda

PEACH PERFECT — 20
Gin, peach, lemon, coconut

X'MAS IN A GLASS — 19
Spiced rum, gingerbread syrup, lemon, ginger ale

SEASONAL SIPS

BOATHOUSE PANDAN — 19
Vodka, pandan syrup, coconut cream, lime, soda water

CANDY CANE-TINI — 22
Vodka, creme de cacao, peppermint schnapps, cream, crushed candy rim

THE COOGEE BOATHOUSE
Eats & Sips

EATS MENU

WE BELIEVE IN FOSTERING CONNECTIONS AND CREATING LASTING MEMORIES.

OUR THOUGHTFULLY CURATED MENU IS DESIGNED WITH THIS IN MIND, OFFERING A TEMPTING SELECTION OF LOCALLY SOURCED BEERS, PRODUCE AND CATCH.

EXPERIENCE A UNIQUE CULINARY JOURNEY FOCUSED ON SHARING DELICIOUS EATS AND SIPS.

ALL PLATES CAN BE SHARED AND WILL ARRIVE AT DIFFERENT TIMES. COME TO SEE OUR LOVELY STAFF AT THE COUNTER TO PLACE YOUR ORDER.

EXTRA EATS

TRUFFLE POTATO MASH V, VOA, GFO — 9
House made potato mash, truffle paste, truffle oil, EVOO

GARDEN SALAD V, VOA, GFO — 10
Green leaves, cherry tomato, cucumber, red onion

HALOUMI STICKS — 14
8 pieces served with beetziki and seeded sukkah

HOUSE SLAW V, GFO — 8
House made Coleslaw

STEAMED BROCCOLINI V, VOA, GFO — 16
Yuzu hollandaise & toasted almonds

SIDE OF BREAD V, VOA — 7
3 slices of bread

ONIONS RINGS V — 11
10 pieces with chipotle mayo

(V) VEGETARIAN
(VOA) VEGAN OPTION AVAILABLE
(GFO) GLUTEN-FREE OPTION AVAILABLE

PLEASE ALLOW ADDITIONAL TIME

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT

SMALL EATS

HOUSE-ROASTED NUTS V, VOA, GFO — 11
Mixed nuts, maple, tamari, cayenne, paprika, garlic, spices, sea salt

TURKISH BREAD V, VOA — 11
Sun-dried tomato butter, olive crumbs

CHIPS V, VOA — 12
Beer-battered, garlic aioli

CASSAVA CRACKERS V, VOA, GFO — 14
Seeded dukkah, capsicum hummus

OLIVES, SUN-DRIED TOMATOES & FETA V, VOA, GFO — 16
Garlic, chilli, rosemary, EVOO

SPICED SPUDS V, VOA, GFO — 16
Za'atar, garlic, sugo di peperonata, labneh, sea salt

CRUMBED CALAMARI — 21
Nori salt, toasted sesame, yuzu mayo

FRIED CAULI V, VOA — 22
Beetziki, zucchini, lemon tahini, dukkah

TACOS (2) V, VOA — 22
Choice of fish, cauliflower or chicken, pickled cabbage, pico de gallo, jalapeno, guacamole, chipotle mayo. Add one taco +11

GRILLED SQUID GFO — 23
Garlic, chilli, fennel, white wine, parsley, yuzu mayo

BOATHOUSE SALAD V, VOA, GFO — 24
Leafy greens, beetziki, mint, quinoa, raisins, walnuts, onion, whipped feta, cherry tomatoes, sweet potato crisps

FRIED CHICKEN — 24
Fermented chilli, honey butter, sesame, soy, pickled cucumber, spring onions

LOBSTER ROLL — 29
(Cold) diced WA crayfish, garlic & parmesan bechamel, apple-fennel slaw, baby gem lettuce

GRAZING BOARD GFO — 58
Pickled octopus, jamon, mortadella, olives, sun-dried tomatoes, roast peppers, artichokes, pickled onions, feta, house-roasted nuts, capsicum hummus, dukkah, bread

GRILLED OCTOPUS & CHORIZO GFO — 29
Potatoes, zucchini, capsicum, radish, leafy greens, spiced yogurt, fried kale, romesco

THE COOGEE BOATHOUSE
Eats & Sips

EATS MENU

LIL' EATS

PASTA V, VOA — 14
Polpa di pomodoro, fresh herbs, parmesan

CHICKEN & CHIPS — 14
Crispy chicken, house salad, tomato sauce

FISH & CHIPS GFO — 14
Crispy chicken, house salad, tomato sauce

PICKING PLATE V, VOA, GFO — 15
Cheddar, carrots, celery, seasonal fruits, bread, parmesan cream

SWEET EATS

CRÈME BRÛLÉE V, GFO — 13
Lavender, Cointreau, raspberry compote

POACHED PEAR V, GFO — 14
Mint, vanilla, mascarpone, cinnamon, star anise, red wine nectar, pistachios

CHOCOLATE BROWNIE V, GFO — 14
Almonds, sour cherries, chocolate sauce, vanilla ice-cream

STICKY DATE PUDDING V — 15
Salted caramel, vanilla bean ice-cream

CHEESE BOARD FOR TWO V, GFO — 15
Salted caramel, vanilla bean ice-cream

ICE-CREAM SCOOP — 4.5/8.5/10.5
Vanilla flavour, choose one scoop, two scoops or three scoops. Add chocolate topping +0.5

(V) VEGETARIAN
(VOA) VEGAN OPTION AVAILABLE
(GFO) GLUTEN-FREE OPTION AVAILABLE

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BIG EATS

STEAK SANDWICH — 32
Angus Scotch fillet, bacon jam, cheddar, pickled onions, pickled cucumber, baby gem lettuce, chipotle mayo, potato bun, chips

SIZZLING PRAWNS GFO — 32
Garlic cream, bread

LINGUINE MARINARA — 33
Snapper, prawns, squid, clams, mussels, bisque, basil, chilli, sugo di pomodoro

MUSSELS — 34
Choice of Mussels Mariniere or Chilli Mussels, bisque, fresh herbs, bread

SMOKED DUCK SALAD — 34
Pickled beets, cous cous, orange segments, fig puree, whipped feta, tomatoes, leafy greens, honey mustard

280G PORTERHOUSE STEAK GFO — 38
Grain-fed Kilcoy beef, house salad, chips, choice of sauce (red wine jus, creamy garlic or mushroom), add grilled prawns +10

GRILLED WA ROCK LOBSTER GFO — 50/95
Choose half OR whole, tarragon & yuzu béarnaise, chips

SEAFOOD PLATTER FOR TWO GFO — 95
Mussels, clams, snapper, prawns, octopus, Thai squid salad, chips, (add WA Rock Lobster +45 half / +90 whole)

FISH & CHIPS GFO — 29
Beer-battered or grilled, snapper fillet, house slaw, dill pickle tartare

CHICKEN BURGER — 28
Crispy chicken, potato bun, baby gem, tomato, red onions, cheese, smoky chipotle mayo, chips

SMASH BURGER — 29
Double beef, double cheese, bacon jam, red onions, pickled cucumber, tomato, lettuce, smoky chipotle mayo, potato bun, chips

FISH BURGER GFO — 28
Beer-battered snapper, pickled cucumber, apple-fennel slaw, baby gem lettuce, smoky chipotle mayo, potato bun, chips

SAMOSA BURGER V — 27
Spiced potato samosas, pickled cucumber, pickled onions, tomato, baby gem lettuce, mint yogurt, tamarind sauce, potato bun, chips

SWEET POTATO BURGER V — 27
Sweet potato fritter, halloumi, pickled cucumber, chipotle mayo, apple-fennel slaw, baby gem lettuce, potato bun, chips

CHICKEN PARMIGIANA — 30
Crumbed chicken cutlet, sugo di pomodoro, gratinated mozzarella, house salad, chips

OM NOM NOM
PIZZA & PASTA BAR

THE COOGEE BOATHOUSE
Eats & Sips

CRAVING PIZZA?

me &u

SCAN THE QR TO ORDER & PICKUP YOUR PIZZA DIRECTLY FROM OM NOM NOM PIZZA TO DINE AT COOGEE BOATHOUSE.

WHEN YOUR PIZZA IS READY FOR PICKUP, WE WILL SEND YOU A TEXT FOR COLLECTION.
IT'S JUST AROUND THE CORNER!

PLEASE NOTE THAT THIS IS AN INDEPENDENT VENUE AND PIZZAS WILL BE READY ONCE PREPARED AND DO NOT CORRELATE WITH COOGEE BOATHOUSE KITCHEN.

HAPPY HOUR
$20
PIZZA
TUE - SUN FROM 4PM UNTIL 5PM

OM NOM NOM

PIZZA & PASTA BAR. 7/72 PANTHEON AVENUE, NORTH COOGEE
TUESDAY 4PM - 9PM | FRIDAY 12.00 - 2.30PM + 4PM - 9PM
SATURDAY & SUNDAY 12PM - 9PM

GARLIC PIZZA [V] 16
Garlic creme, rosemary, pecorino

MARGHERITA PIZZA [V, VOA] 22
Fior di latte, mozarella, basil, pecorino, tomato base.
Add Straciatella +4

CHIMI CHORIZA PIZZA 26
La Boqueria smoked chorizo, pineapple, chimichurri, mozarella, pecorino, tomato base

PROSCIUTTO PIZZA 27
Gorgonzola dolce, pear, mozarella, honey, rocket, walnuts, pecorino

ORTOLANA PIZZA [V, VOA] 26
Eggplant, zucchini, artichoke, sun-dried tomatoes, olives, pickled fennel, mozzarella, tomato base

PORTOBELLO PIZZA [V,VOA] 26
Fior di latte, thyme, pickled fennel, rocket, truffle cream base, pecorino, fried enoki

PESTO CHICKEN PIZZA 27
Grilled chicken, sundried tomatoes, olives, balsamic, pecorino, mozzarella, pesto base

PRAWN & ZUCCHINI PIZZA 28
Fermented chilli, grilled zucchini, capers, onions, mozarella, tomato base

CARNIVORE PIZZA 28
Beef mince, chicken, hot salami, mozzarella, chicken skin, pecorino, tomato base

CARBONARA PIZZA 26
Guanciale, mozzarella, tempered egg yolk, pecorino, cracked pepper

MORTADELLA PIZZA 27
Pistachio, honey, stracciatella, pickled zucchini, guindilla, fior di latte

TROPPO PIZZA 25
Fior di latte, smoked bacon, pineapple, mozarella, tomato base

ITALIAN SAUSAGE & NDUJA PIZZA 26
Hot salami, fior di latte, roast capsicum, chilli, mozzarella, pecorino

CHEESE BURGER PIZZA 27
Beef mince, pickles, white onion, smoked cheddar, chipotle burger sauce, burger cheese

(V) VEGETARIAN | (VOA) VEGAN OPTION AVAILABLE | (GFO) GLUTEN-FREE OPTION AVAILABLE | SIGNATURE PIZZA | CHILLI SCALE-O-METER | GLUTEN FREE PIZZA BASE +5

THE COOGEE BOATHOUSE
Eats & Sips

DRINK MENU

150mL glass | 300mL glass | 750mL Bottle

WINE LIST

SPAKLING WINES

DUNES & GREENS 12 | 50
Prosecco | SA

THE COOGEE BOATHOUSE 12.50 | 53
Prosecco Rose | VIC

DUNES & GREENS 14
Moscato Piccolo (200ml) | SA

VEUVE CLICQUOT 225
Brut Yellow Label Champagne | Champagne FR

ROSE WINES

THE COOGEE BOATHOUSE 12 | 23 | 47
Provence Rosé | Margaret River WA

VASSE FELIX 13 | 25 | 55
Dry Rosé | Margaret River WA

REVERIE 13 | 25 | 55
Rosé | Pays d'Oc FR

RAMEAU D'OR 69
Rosé | Côtes de Provence FR

WHITE WINES

FULL SWING 11.50 | 22 | 49
Sauvignon Blanc | SA

CROWDED HOUSE 12 | 23 | 50
Sauvignon Blanc | Marlborough NZ

SPEAR TREE 11.50 | 22 | 49
Sauvignon Blanc Semillon | Frankland River WA

THE COOGEE BOATHOUSE 12 | 23 | 47
Sauvignon Semillon Blanc | Margaret River WA

CLOUD STREET 12 | 23 | 53
Chardonnay | Yarra Valley VIC

MOTLEY CRU 13 | 25 | 55
Chardonnay | King Valley VIC

ALKOOMI 13 | 25 | 55
Riesling | Frankland River WA

WEST CAPE HOWE 13 | 25 | 55
Pinot Grigio | WA

SINGLEFILE 69
Chardonnay | Great Southern WA

RED WINES

THE LUMINIST 11.50 | 22 | 47
Pinot Noir | South East Australia

THE COOGEE BOATHOUSE 12 | 23 | 47
Shiraz | Barossa Valley SA

WEST CAPE HOWE 11.50 | 22 | 49
Cabernet Sauvignon | Great Southern WA

VASSE FELIX 12 | 23 | 55
Classic Dry Red | Margaret River WA

VASSE FELIX 13 | 26 | 66
'Filius' Cabernet Merlot | Margaret River WA

CRAGGY RANGE 110
Single Vineyard Pinot Noir | Martinborough NZ

THE COOGEE BOATHOUSE
Eats & Sips

DRINK MENU

SIGNATURE COCKTAILS

Classic cocktails also available!
Please enquire any of our bar staff.

MOMO PINKO — 20
Pink gin, strawberries, rosemary, citrus, cranberry, pineapple

COOGEE ICE TEA — 19
Botanical gin, citrus, ginger, bergamot, mint

COOGEE BOATHOUSE GIN BOARD — 24
Four different House-Infused Gin: Strawberry & Basil, Citrus & Mint, Field Lavender, Orange & Peppercorn

COOLER THAN YOU — 20
Vodka, watermelon, mint, lemon

SUNSET BLISS — 20
Vodka, orange, pineapple, grenadine, vanilla

PAV-LOVER — 20
Vodka, mango, passionfruit, vanilla, prosecco, lime

FRENCH LOVE — 23
Vodka, Chambord, prosecco, peach, cranberry, citrus

COCO-OMEO — 21
White rum, coconut cream, pineapple, lime

MAISON SPRITZ — 19
Prosecco, soda. Choose your flavour: Passionfruit, mango, watermelon, strawberry or peach

SELTZER COLLEZIONE — 18
Lager, lemonade, citrus. Choose your flavour: Passionfruit, mango, watermelon, strawberry or peach

SPICY SEÑORITA — 21
Tequila, triple sec, mango, lime, agave, chilli

THE COOGEE BOATHOUSE
Eats & Sips

DRINK MENU

SIGNATURE MOCKTAILS

MOMOCKTAIL 14
Strawberry, rosemary, citrus, cranberry, pineapple

VIRGIN ICE TEA 13
Ginger, bergamot, citrus, peach

PINA CON NADA 14
Pineapple, coconut, lime

CUDDLES ON THE BEACH 13
Orange, vanilla, pineapple, grenadine

FREE SPRITZ 13
Soda. Choose your flavour: Passionfruit, watermelon, strawberry, peach, citrus, mint

NO-JITO 14
Lime, mint, soda. Choose your flavour: Mint or Strawberry

NO-MOPOLITAN 13
Cranberry, orange, lime

STRAWBERRY SQUASH 13
Strawberry, lemonade, citrus, maple syrup

REHAB TIME 13
Ginger ale, citrus, lime, soda, grapefruit juice

THE COOGEE BOATHOUSE
Eats & Sips

DRINK MENU

SOMETHING ELSE?

PACKAGED BEERS & CIDERS

PERONI NASTRO AZZURRO 5.0%	11.5
CORONA EXTRA LAGER 4.5%	11.5
ASAHI SUPER DRY LAGER 5.0%	11.5
MOUNTAIN GOAT LOW CARB LAGER 4.0%	12
SOMERSBY PEAR CIDER 4.5%	13
GREAT NORTHERN SUPER CRISP 3.5%	12
LITTLE CREATURES PALE ALE 5.2%	12
GUINNESS DRAUGHT 470ML 4.2%	15
PIRATE LIFE SOUTH COAST ULTRA LOW 0.5%	10.5

PACKAGED JUICES

ORANGE	7 | 8.5
APPLE	7 | 8.5
PINEAPPLE	7 | 8.5
CRANBERRY	7 | 8.5
GRAPEFRUIT	7 | 8.5
TOMATO	7 | 8.5

COLD-PRESSED JUICES

VALENCIA WA Oranges	9 | 13
BAZINGA Pineapple, apple, carrot, pear, ginger, lime.	9 | 13
HULK Apple, kale, lemon	9 | 13
HAKUNA MATATA Watermelon, apple, strawberry	9 | 13

SOFT DRINKS

PEPSI | PEPSI MAX	6.5 | 8.5
LEMONADE	6.5 | 8.5
SOLO	6.5 | 8.5
DRY GINGER ALE	6.5 | 8.5
TONIC WATER	6.5 | 8.5
SODA WATER	4.5 | 5.5
LEMON LIME & BITTERS	7 | 8.5
FIRE ENGINE	7 | 8.5
BOATHOUSE SPIDER	9
PUREZZA SPARKLING (750ML)	6.5
KID'S POP TOP APPLE	5.5
KID'S POP TOP ORANGE	5.5
KID'S POP TOP BLACKCURRANT	5.5

THE COOGEE BOATHOUSE
Eats & Sips

BREAKFAST MENU

HOT/ICED SIPS

ADD ON

EXTRA SHOT	1
MUG	1
ALTERNATIVE MILK Choice of oat, soy or almond	1
SYRUP Choice of vanilla, hazelnut or caramel	0.5
HONEY	0.5

HOT DRINKS

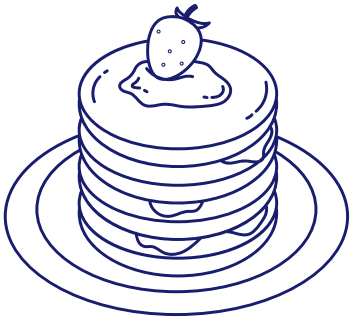
ESPRESSO | SHORT BLACK	3.5
SHORT MAC	4
FLAT WHITE	5
LATTE	5
CAPPUCCINO	5
LONG BLACK	5
LONG MAC	5
HOT CHOCOLATE	5.5
POT OF TEA Choice of English Breakfast, Earl Grey, Ginger & Lemon, Chamomile, Green Tea or Peppermint	5.5
MOCHA	6
MATCHA	6
CHAI LATTE	6

ICED DRINKS

ICED LATTE	8
ICED COFFEE (served with ice cream)	8.5
ICED CHAI	8
ICED MOCHA	8
ICED MATCHA	9
ICED LONG BLACK	7

THE COOGEE BOATHOUSE
Eats & Sips

BREAKFAST MENU



MORNING EATS

AVAILABLE ON FRIDAYS, SATURDAYS AND SUNDAYS FROM 8AM UNTIL 11.45AM

BREAKFAST EATS

EGGCELLENT CHOICE 17
Two free-range eggs, poached/fried, confit tomatoes, ciabatta. 3-egg scrambled +1

THE CANUCK DRIZZLE 23
Brioche French toast, bacon, seasonal berries, mascarpone, maple, dark chocolate

FLUFF ME UP 23
Ricotta pancakes, butterscotch, caramelised banana, pecan, mascarpone cream

GUAC N' ROLL 22
Breaky tacos (2pcs), chorizo, pickled cabbage, corn salsa, guacamole, scrambled egg, hollandaise

LEAF IT TO ME 24
Hash brown, spinach, poached eggs, hollandaise, ciabatta
Add bacon/chorizo/ham +6 | Add smoked salmon +7

ROLLING IN THE GREEN BOWL 23
Nori, broccolini, avocado, spinach, zucchini, pickled onion, quinoa, poached egg, seeds, miso

COTTA BE CRUNCHY 23
Panna cotta, acai, seasonal berries, toasted seeds, pecan, granola, yoghurt

AVO NICE DAY 25
Smashed avocado, feta, pine nuts, labneh, dukkah, spinach, poached egg, ciabatta

CRUNCH MY SHROOMS 25
Spinach, medley of mushrooms, basil, poached egg, truffle oil, ciabatta

POACHED & PORKED 25
Bacon-pork knuckle-mushroom in red wine jus, potato gratin, poached egg, ciabatta

THE CURED YOLK 25
Prosciutto, rocket, parmesan, basil, poached eggs, hollandaise, ciabatta

SCRAMBLE RUMBLE CRUMBLE 25
Grilled chorizo, spicy chipotle scrambled eggs, smoked scamorza cheese, spinach, ciabatta

EGG-SHEERAN BURGER 25
Open brekky burger, bacon, bbq, mushrooms, hash brown, guacamole, spinach, cheese, poached egg, hollandaise, potato bun

UNDER12S

LIL' EGGIES 12
Poached/scrambled/fried, ciabatta

BERRYLICIOUS 12
Pancakes, seasonal berries, maple

LIL' FRENCHY 12
French toast, seasonal berries, maple

LIL' TACO (1) 12
Hash brown, fried egg, bacon, cheese, tomato sauce, bbq

ADD ON

TOAST | EGG | HASH BROWN 3

GUACAMOLE | SPINACH | MUSHROOMS | HOLLANDAISE 4.5

BACON | CHORIZO | HAM 6

TACO (1) 11
Hash brown, fried egg, bacon, cheese, tomato sauce, bbq

GLUTEN-FREE BREAD 5

THE COOGEE BOATHOUSE
Eats & Sips

BREAKFAST MENU

MORNING SIPS

AVAILABLE ON FRIDAYS, SATURDAYS AND SUNDAYS
FROM 8AM UNTIL 11.45AM

MORNING COCKTAIL

COOGEE MIMOSA Prosecco, grapefruit, elderflower, thyme	18
BLOODY BOATHOUSE Vodka, tomato, citrus, olives, smoky BBQ, BBQ spices, pickles	20
BUTTER THAN EVER Vodka, baileys, peanut butter, oat milk	20
BIKINI BELLINI Prosecco rose, creme de pêche, citrus	18
TUMMY TICKLER (HOT) Amaretto, spiced rum, hot cocoa	19

ADD-ON

EXTRA SHOT	1
MUG	1
ALTERNATIVE MILK Choice of oat, soy or almond	1
SYRUP Choice of vanilla, hazelnut or caramel	0.5
HONEY	0.5

HOT DRINKS

ESPRESSO | SHORT BLACK	3.5
SHORT MAC	4
FLAT WHITE	5
LATTE	5
CAPPUCCINO	5
LONG BLACK	5
LONG MAC	5
HOT CHOCOLATE	5.5
POT OF TEA Choice of English Breakfast, Earl Grey, Ginger & Lemon, Chamomile, Green Tea or Peppermint	5.5
MOCHA	6
MATCHA	6
CHAI LATTE	6

ICED DRINKS

ICED LATTE	8
ICED COFFEE (served with ice cream)	8.5
ICED CHAI	8
ICED MOCHA	8
ICED MATCHA	9
ICED LONG BLACK	7