

DRINK MENU

SPECIALTY DRINKS

SUBLIME MEXICAN MOCHA - 7

Double shot of Onyx espresso with steamed milk, blended with Sublime dark chocolate, Onyx delight syrup, and Mexican chili syrup

IMPERIAL MATCHA LAVENDER LATTE - 7

Imperial matcha blended with steamed almond milk and lavender syrup

FRENCH BLEU ALMOND FOG - 7

French blue tea by Mariage Frères steeped then blended with steamed almond milk, hazelnut, and lavender syrups

WHITE ROSE ICED MOCHA - 7

Iced double shot of Onyx espresso blended with Sublime white mocha and hibiscus rose syrup

ONYX LEMON ZEST TONIC - 8

Double shot of Onyx espresso mixed with tonic syrup and lemon zest. Served with topo chico on the side

ON TAP All flights - 8

Sex in a Canoe Lager, Noble Rey 4.2% abv	6 glass	18 growler
Peacemonger Pilsner, Unlawful Assembly 5.2% abv	6 glass	18 growler
National Park Hefeweizen, Big Bend 5.5% abv	6 glass	18 growler
Cannoneer Amber, Pegasus Cit 7.4% abv	6 glass	18 growler
Rapture Brown, Rabbit Hole 6.0% abv	6 glass	18 growler
Half-Life IPA, Manhattan Project 6.2% abv	6 glass	18 growler
100 Million Angels IPA, Texas Ale Project 9.25% abv	9 glass	27 growler
Gran Sport Porter, Coop Ale Works 5.2% abv	6 glass	18 growler
Coco Anejo Stout, Hopfusion Ale Works 8.99% abv	8 glass	24 growler
Sweet Aged Apple Cider, Locust Cider 5.0% abv	6 glass	18 growler
GT's Enlightened Cannablis Kombucha (Non-alcoholic)	5 glass	

IN BOTTLE

Bouchard Aine & Fils Chardonnay	12 glass	44 bottle
Broadside Cabernet Sauvignon	10 glass	36 bottle
La Fiera Pinot Grigio	8 glass	28 bottle
Loca Linda Malbec	10 glass	36 bottle
LO-VE Garnasha	10 glass	36 bottle
Sean Minor Sauvignon Blanc	8 glass	28 bottle
Deloach Chardonnay	8 glass	28 bottle
E Charmel French Pinot Noir	8 glass	28 bottle
Topo Chico	3.5 bottle	
Fiji Natural Artesian	3.5 bottle	
Vita Coco Coconut Water	4 bottle	
Mexican Coca Cola	3 bottle	

FOOD MENU

GREAT MORNINGS

Breakfast served all day

CAFFEINATED COW YOGURT (GF) - 5

Greek yogurt bowl loaded with chia seeds, coffee cream, seasonal fruit, and gluten-free granola

LUNA'S EMBRACE OATS (GF) - 5

Steel cut oats soaked overnight in greek yogurt, soy milk, and chia seeds. Drizzled with coffee cream and rosemary

EGGSESSENTIAL PROTEIN SANDWICH - 6

Fried eggs, herb chutney, mushroom smear, and fresh greens on a pan au lait bun.
Add chicken or paneer for \$1

PIZZA IN THE MORNING - 8

Flatbread topped with fresh goat cheese, two eggs, and herb chutney. Topped with tomato, rosemary, and chives

LUNCH AND DINNER

11am - 9pm (10pm on Fri & Sat)

INDI-TEX TACOS (GF) - 8

Three tacos stuffed with curry chicken, pico de gallo, and drizzled with seasonal fruit chutney *paneer can be substituted for chicken

LOCO LOPEZ TACOS (GF, Vegan) - 8

Three tacos made with seasonal mushrooms and topped lime zest, lettuce, and Wuhan sauce

THE TEXAN SANDWICH - 10

Local dry-aged wagyu beef patty topped with romaine, seasonal herbs, fresh cheese, and sweet chili paste. Cooked in espresso oil and served between a pan au lait bun

ANDAMAN PIZZA - 10

Fresh baked flatbread topped with pasture raised chicken and local goat cheese. Sauced with house made spicy green curry and chive

*Our menu is sourced primarily through local farmers within the greater DFW area. We work with Profound Microfarms to provide freshly harvested produce. Our goat milk products come from Lost Ruby Ranch. Our eggs and poultry come from Cartermere Farms. Our mushrooms come from Tree Folk Farms. We work with many other local and statewide farmers/vendors to get the freshest product possible for our menu. Please be aware that some products may change slightly in taste, texture, or color as we work with what can be delivered to us. Supporting us is also supporting our local growers and the environment.

*We are a nut-free kitchen. We have some gluten-free and vegan options upon request. Our pan au lait contains eggs and dairy. Our flatbread is vegan. All bread is delivered fresh daily from La Francaise Bakery in Garland, TX.



COFFEE | TEA | MATCHA

COFFEEBREW

House Blend	s 2.50 / L 3.00
Single Origin, Pour Over/French Press	*market price
Cold Brew	4.00

ESPRESSO

Espresso	2.75
Double Espresso	3.25
Macchiato	3.50
Cortado	3.50
Cappuccino	3.75
Latte	S 4.00 / L 4.50
Mocha	S 4.50 / L 5.00

Additional Shot	.75
Alternative Milk	1.00
Soy, Almond, Hemp, Coconut, Oat	
Additional Flavor	.50
Vanilla Bean, Toasted Caramel, Hazelnut, Lavender, Onyx Delight, Herbalicious, Tonic, Cardamom, Mocha, White Mocha	

CHAI & MATCHA

Masala Royale Chai Latte	S 5.00 / L 5.50
Dirty Masala Royale Chai Latte	S 5.75 / L 6.25
Matcha Imperial Latte	6.00
Matcha Imperial Shot	5.00

LOOSE LEAF TEAS

Classic English Breakfast	4.75
Earl Grey French Blue By Mariage Frères	
Jasmine Pearls	
Kukicha* + .75	
Marrakesh	
Fruits Rouges by Mariage Frères	
Ayurvedic Calm (Tisane)	
Chamomile (Tisane)	
Sunset Orange Rooibos (Tisane)	

ICE TEA & BLENDED ICE DRINKS

Cultured Cup Blend Iced Tea	3.25
Texas Peach Iced Tea	3.25
Organic Fruit Smoothies	4.75
Frozen Mocha	4.75
Frozen Toasted Caramel Latte	4.75
Frozen Imperial Matcha	6.25