the common cup

ESPRESSO & WAFFLE BAR

ESPRESSO BAR -	
proudly serving coava coffee	Coava
Espresso	2.50
Americano	3.00
Cafe Macchiato	3.25
Cappuccino	3.50
Affogato	4.50
Cold Brew	4.50
	8 oz 12 oz 16 oz
Drip Coffee	2.25 / 2.50 / 3.00
Latte	3.50 / 3.75 / 4.25
Mocha	4.00 / 4.25 / 4.75
Breve	3.75 / 4.00 / 4.50
Vanilla Cardamon Latte	4.00 / 4.25 / 4.75
Lavendar Honey Latte	4.00 / 4.25 / 4.75
TEA -	
Loose Leaf Tea	2.50
Tea Latte	3.25 / 3.50 / 4.00
Black Tea Rose Latte	3.75 / 4.25 / 4.75
Chai Latte	3.25 / 3.75 / 4.25
Golden Chai Latte	3.50 / 4.00 / 4.50
Matcha Latte	4.00 / 4.50 / 5.00
OTHER —	
Hot Chocolate	2.75 / 3.25 / 3.75
Milk	2.00 / 2.25 / 2.75
Orange Juice	2.00 / 2.50 / 3.00
Sparkling / Bottled Water	2.25 / 1.00
Glass Bottled Sodas	2.25
EXTRAS —	
Extra Shot (double)	1.00
Syrup	0.50
Steamed Milk	0.75
Milk Alternatives	0.75



516 S. TRADE STREET, SUITE 103 P.O. BOX 474, AMITY, OR 97101

THECOMMONCUPAMITY.COM INFO@THECOMMONCUPAMITY.COM (971) 261 - 9592

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ESPRESSO & WAFFLE BAR

WAFFLE BAR —			OTHER BITES —	
Belgium deliciously light, clas	ssic style waffle	6.00	Steel Cut Oats served with dried blueberries, goji berries, walnuts & maple syrup	5.50
thin-style waffle with flax meal, chia & natural plant protein powder. served with peanut butter on top Gluten Free made with Bob's Red Mill gluten-free flour			Gluten Free Rolled Oats served with dried blueberries, goji berries, walnuts & maple syrup	5.50
		7.50	Quarter Waffles	2.25 or
		8.00 gh leaven,	our interpretation of the muffin - see our pastry case new flavors	
available thick or thi	n.		PANINI SANDWICHES —	
FILLINGS Group I 0.25	Group II 0.50	Group III 1.00	panini sandwiches come with a side of Kettle chips. Panini available gluten-free +\$1.50	
Cocoa	Banana	Bacon	Salami	8.25
Poppy Seeds Chia Seeds Almond Flavor	Blueberries Raspberry Jam Peanut Butter Walnuts Chocolate Chips	Mixed Berries	italian dry salami, tillamook extra sharp white cheddar and house-made pickled onions grilled on rustic sourdough	
m o p p i v o o	•		Ham & Cheddar	8.75
TOPPINGS Group I	Group II 0.50	Group III 1.00	black forest ham, cheddar cheese & italian herb sundried tomatoes grilled on rustic sourdough	
Sprinkles Whip Cream	Nutella Walnuts	Seasonal Fruit Banana	Turkey Pesto	9.50
Cinnamon Chocolate Sauce	Slivered Almonds Arugula + Pickled Onions Peanut Butter	Berry-Compote	turkey, pesto, sun-dried tomatoes and mozzarella grilled on rustic sourdough	9.50
EXTRAS -				
Canadian Pure M	aple Syrup	2.00		
Pork Sausage Gra		4.00		
SIGNATUR	E WAFFLES -			
Savory		8.50	Oregon Berry	7.00
	with bacon bits, topped wit onions & a poached egg	h arugula,	belgian waffle topped with our Oregon berry compote & whip cream	
Reconstructed Ha	ash	7.75	The Willamette	7.50
potatoes, cheddar	ted waffle made with ccheese & green onions gg, arugula & pickled on	s. topped	belgian waffle with oat bran and hemp hearts topped with blueberry compote and hazelnut whip cream	
		0.50	Cinnamon Roll Waffle belgian waffle with spiced cinnamon sugar topped	7.25
Crowd Pleaser belgian waffle top housemade pork so	oped with a poached e	8.50 gg & our	with a cream cheese glaze	
Warrior Waffle	addage gravy	12.50	Elvis belgian waffle with banana and bacon inside topped	8.50
	ructed hash waffle topp		with peanut butter, banana and whip cream	
	and our housemade pork		Carrot Hemp Heart	7.50
Zelda's Fig Jam, b	in sourdough waffle top rie cheese and rosemar	y toasted	belgian waffle with shredded carrots and hemp hearts. Topped with our cream cheese glaze, shredded coconut, slivered almonds and golden raisins	
hazlenuts. a perfec	ct combination of sweet a	& savory	Strawberries & Cream	8.00
Seasonal ask us for details of	on our latest creation	varies	belgian waffle with fresh strawberries and whip cream	