

# DECO COFFEE CO.

## DRINKS

### NOT ESPRESSO COFFEE

<b>AMERICAN</b> rotating single origins	\$3.5
<b>COLD BREW</b> our house cold brew	\$4
<b>COLD BREW COOLERS</b> cold brew with raspberry or lemonade	\$4.5
<b>COLD BREW NITRO</b> infused with nitrogen for the Guinness pour	\$5
<b>V60</b> pour over with special single origin	\$MP
<b>CLEVER</b> immersion method with special single origin	\$MP

### BEER – DRAUGHT 16OZ

<b>JAI ALAI</b> cigar city, FL, IPA	\$8
<b>FLORIDIAN</b> funky buddha, FL, wheat	\$7
<b>VIBIN</b> funky buddha, FL, lager	\$7
<b>GOURD'S GONE WILE</b> tampa bay brewing, FL, seasonal ale	\$8
<b>LA RUBIA</b> wynwood brewery, FL, blonde ale	\$7.5
<b>THE WIZARD</b> barrel of monks brewing, wit	\$7.5

### ESPRESSO DRINKS

<b>ESPRESSO</b> double shot	\$2.5
<b>MACCHIATO</b> double shot, 'mark' of milk	\$3
<b>CORTADITO</b> single shot with milk, 2oz	\$3
<b>CAPPUCCINO</b> single shot with milk, 6oz	\$3.5
<b>FLAT WHITE</b> double shot with milk, 5oz	\$4
<b>LATTE</b> single shot with milk, 9oz	\$4
"NOT A MILK CO." ALMOND MILK EXTRA SHOT	\$0.5 \$1.5

### WINES

<b>CAVA</b> Juve Y Camps, Spain	\$11/\$38
<b>ROSE</b> Le Charmel, France	\$8/\$28
<b>PINOT GRIGIO</b> Mongris Colio, Italy	\$10/\$35
<b>SAUVIGNON</b> Nautilus, New Zealand	\$10/\$35
<b>CHARDONNAY</b> Crossbarn Paul Hobbs, California	\$12/\$45
<b>MALBEC</b> La Flor, Argentina	\$9/\$32
<b>PETITE SYRAH</b> Vinum Claskburg, Australia	\$8/\$28

### JOJO TEA / OTHER

<b>ENGLISH BREAKFAST</b>	\$4
<b>CHAI</b>	\$4
<b>CHAI LATTE</b>	\$4
<b>ZAK'S BLEND</b>	\$4
<b>JASMINE CLOUD</b>	\$4
<b>HOT CHOCOLATE</b>	\$4

### MIMOSA

<b>TRADITIONAL MIMOSA</b>	\$9
<b>GUAVA MIMOSA</b>	\$9.5

# DECO COFFEE CO.

## FOOD

### BREAKFAST

**GREEK YOGHURT** \$9  
greek yoghurt with house granola

**BIRCHER MUESLI** \$10  
almond milk Bircher with seeds, nuts, spices and fresh fruit

**HASH TAG THIS** \$14  
house corned beef brisket, carrot, potato, onion, cabbage, ginger, poached eggs and toast

**OMELETTE** \$13  
chicken, bacon, scallion salsa, red onion, cilantro, jalapeños

**BREAKFAST SANDWICH** \$12  
scrambled egg, onion, peppers, tomato, chorizo, American cheese, chipotle cilantro aioli, served with breakfast potatoes

**FRENCH TOAST** \$12  
banana French toast, blueberry filling, strawberry compote

**OPEN FACED TOASTS**  
ALL ON ZAK THE BAKER BREAD AND  
SERVED COLD UNLESS NOTED

**SMASHED AVO** \$13  
Threefold's smashed avo with feta, lime, basil and roast portabello mushroom

**BEET TOAST** \$12  
egg salad, crushed beets, toasted almonds, feta, lemon, thyme

**PEA TOAST** \$13  
white bean hummus, peas, croutons, crispy kale, roast tomato, mint, parmesan

**CARROT TOAST** \$12  
carrot and cumin puree, with honey roasted baby carrots, bacon, avocado, toasted sesame seeds

ADD A (POACHED) EGG \$2

### LUNCH

**DAILY SOUP** \$6  
rotating daily

**BUFFALO "CAULI" BURGER** \$13  
spiced and breaded cauliflower, blue cheese spread, arugula, carrot, celery, lemon and fries

**CHICKIE BABE** \$12  
spinach, chicken, avocado, swiss cheese, served with fries

**FAT TURKEY SANDWICH** \$12  
ground turkey and red pepper ragout, arugula, onion aioli, melted provolone cheese

**CORN BEEF BURGER** \$14  
horseradish mayo, tomato, swiss cheese, lettuce, honey mustard, served with fries

**LAMB BURGER** \$15  
house lamb patty, tomato, caramelized onion, arugula, feta, tzatziki, served with fries

**PULLED PORK BURGER** \$14  
with house slaw, avocado, served with fries

**SPAETZLE MY SCHNITZEL** \$14  
rosemary spaetzle with garlic crusted chicken schnitzel, lemon butter and caper salsa

**ARUGULA SALAD** \$13  
with toasted walnuts, orange, blue cheese, bacon, watermelon radish, lemon dressing

### SIDES

**EGG** \$2

**TOAST AND JAM** \$4

**BREAKFAST POTATOES** \$4

**FRUIT BOWL** \$4

**SIDE CHICKEN** \$4

**BACON** \$5

**HOUSE FRIES - GARLIC AIOLI** \$8

**2 EGGS ON TOAST** \$8