



demitasse

SATIATION

BREAKFAST

- GRILLED TOAST ————— 6
Choice of Laura Ann's jam: Apricot ginger, Bourbon blood orange, Raspberry habanero
- SWEET POTATO PANCAKES ————— 9
Yogurt spuma, Dates, Maple syrup sauce
- BREAKFAST SANDWICH ————— 10
Fried duck egg, Mortadella, Pandesal
- ESPAÑOLA ————— 10
Eggs, Potatoes, Chorizo Fresco, Paprika sauce
- TOCINO ————— 13
Cured pork belly, Coddled egg, Chickpea hash, Brioche

LUNCH

- GRILLED CHEESE ————— 9
English cheddar, Asian pear, Namasu pickles
- BARLEY SALAD ————— 10
Rugosa squash, Rainbow beets, Carrots
- FENNEL SOUP ————— 11
Pistachio condiment, Blood orange, Cremá
- EGGPLANT TORTA ————— 13
Arugula, Celery root, Mustard dressing
- CREEKSTONE FARMS BRISKET ————— 13
Caramelized onions, Chimichurri, Brioche buns
- PURPLE YAM GNOCCHI ————— 14
Mais fonduta, Cauliflower, Corn shoots



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SATIATION

DINNER

- CRUDO ————— (12)
Hamachi, Ogonori, Inamona, Bubu arare, Avocado
- HEART OF PALM ————— (12)
Beets, Black tea egg, Cara cara orange, Mousseline vinaigrette
- PURPLE YAM GNOCCHI ————— (14)
Mais fonduta, Cauliflower, Balsamico
- KABOCHA-COCONUT SOUP ————— (15)
Sea scallop, Sea asparagus, Seaweed froth
- OCTOPUS ————— (15)
Papas bravas, Kabocha cream, Salsa pimentón
- A LA MARINERA ————— (17)
Pan seared cod, Fisherman style stew of garbanzo and potatoes
- CREEKSTONE FARMS BEEF CHEEKS ————— (17)
Mung beans, Beluga lentils, Persimmon mushrooms
- GRILLED HALF CHICKEN ————— (17)
Achiote-vinegar glaze, Basmati rice, Green papaya achara
- KALAMANSI PUDDING ————— (8)
Candied kumquats, Thyme



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CAFFEINATION

COFFEE BREWED TO ORDER	_____	MKT RATE	③-⑤
KYOTO ICED COFFEE	_____		⑥
ESPRESSO	_____		③
MACCHIATO	_____		③ ⁷⁵
CAPPUCCINO	_____		③ ⁷⁵
LATTE	_____		④
ICED MINTY CUBANO	_____		⑤
MOCHA	_____		⑤
BLOOD ORANGE NUTMEG LATTE	_____		⑤
SHOT AND A BREW	_____		⑤
LAVENDER LIQUID HOT CHOCOLATE	_____		⑥
BAI MUDAN WHITE TEA	_____		④
BLACK TEA (Hot or Iced)	_____		③
GREEN TEA (Hot or Iced)	_____		③ ⁵⁰
HERBAL "TEA" (Hot or Iced)	_____		③
LEMON-THYME ICED TEA	_____		④
DEMITASSE HOUSE-MADE CHAI TEA	_____		③
CHAIT TEA LATTE (ALMOND MILK AVAILABLE FOR AN ADDITIONAL \$.50)	_____		④



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INEBRIATION

SPARKLING

GAMAY, POULSARD, CHARDONNAY | RAPHAEL BARTUCCI, BUGEY CERDON,
FRANCE 2014 (SEMI SWEET SPARKLING) \$15.50/\$45

WHITE

RIESLING | REIN WINERY, GREENWOOD RIDGE, MENDOCINO, CA 2014
\$16.50/\$52

PINOT GRIS | DIDIER GERBELLE, VAL D'AOSTA, ITALY
2012 \$15/\$45

MARSANNE | LAURENT HABRARD, CROZE HERMITAGE, FRANCE 2011
\$13.50/\$42

ROSE

GRENACHE, CARIGNAN, CINSAULT | DOMAINE DES TERRES PROMISES,
COTEAUX VAROIS EN PROVENCE ROSE, APOSTROPHE 2014
\$12/\$36

RED

CARIGNAN | VIGNOBLE REVEILLE, FRANC TIREUR,
COTES CATALANES (100% CARIGNAN)
\$13/\$36

MALBEC | MAS DEL PERIE "ESCURES", CAHORS, FRANCE 2014
\$13/\$36

MERLOT | CHATEAU TIRE PÉ « DIEM », BORDEAUX, FRANCE 2013
\$9/\$27

BEER

ANGEL CITY PILSNER

SAINT ARCHER WHITE

BOOTLEGGERS BREWING COMPANY FAR OUT IPA

FIRESTONE MERLIN MILK STOUT

SHIMS

THE IGGY (ITALIAN GREYHOUND) - ANTICA VERMOUTH,
GRAPEFRUIT JUICE.
\$9

GREEN ARROW - DOLIN BLANC, MINT, KYOTO ICED COFFEE
AND HONEY CREAM.
\$9

ADULT SPICE LATTE - CARDAMARO, CINNAMON SYRUP,
KYOTO ICED COFFEE, CREAM AND CINNAMON GARNISH.
\$9

BLOOD ORANGE SAKE SWIZZLE - SAKE AND LIME, ROSEMARY
AND BLACK PEPPER GARNISH.
\$10

LA SHANDY - FRESH SQUEEZED HOUSE MADE LEMONADE
WITH ANGEL CITY PILSNER AND A LEMON WHEEL
\$9