

# Coffee

COPPERLEAF RESTAURANT IS PROUD TO PARTNER WITH STARBUCKS' RESERVE ROASTERY IN SEATTLE FOR ALL OF OUR COFFEE SELECTIONS.

## NITRO COLD-BREW

A truly unique coffee experience featuring bean selections custom-roast & ground, and cold-brewed for 20 hrs.  
12 oz 8

## MICRO-BATCH DRIP

Current selection: Regular-Micro Blend 11 ~ Decaf-Costa Rica  
5

## ESPRESSO

Pulled on our traditional spring-piston Victoria Arduino machine  
Double Espresso / Americano 5  
Cappuccino / Macchiato / Con Panna 6  
Latte / Mocha 7

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## SINGLE-ORIGIN FRENCH PRESS

Small 8 / Large 16

## RWANDA ABAKUNDAKAWA

Abakundakawa Women's Washing Station Coffee Co-Op  
Flavor Notes: Bright and Citrusy with lemon, grapefruit, and caramel sweetness  
Altitude: 1,500-2,000m ~ Varietal: Bourbon  
Acidity: Medium ~ Body: Medium ~ Region: Latin Africa

## BRAZIL CALIFORNIA ESTATE

Saldanha Rodriguez Family  
Flavor Notes: Flavors of Caramel and chocolate with a nutty finish  
Processing Method: Washed / Experimental Yeast Fermentation  
Altitude: 650m – 2,100m ~ Varietal: Obata  
Acidity: Low ~ Body: Full ~ Region: Latin America

# Desserts

10 EACH

## COCONUT YOGURT

Rhubarb, Lavender Pavlova, Strawberry Dust  
Coconut-Lime Sorbet

*2015 Owen Roe "The Parting Glass," Riesling 16*

## DECONSTRUCTED MEYER LEMON MERINGUE PIE

Burnt Meringue, Meyer Lemon Curd  
Lemon Verbena Gelato, Almond Crumble Crust

*Sidetrack, Lemon Verbena Liqueur 11*

## CRÈME DE CHOCOLATE BLANC

Spiced Peach, Pistachio Mousse, Cardamom Oat Crunch  
Cana's Feast, Chinato d'Erbetti 11

## CASHEW MILK TAPIOCA

Champagne-Cantaloupe Sorbet & Candied Lime Cashews  
Faire La Fête Brut Rose, Crémant de Limoux 16

## TRIPLE CHOCOLATE ESPRESSO CAKE

Washington Brandied Cherries, Theo's Chocolate Ganache  
Milk & Caraway Sable

*Wild Roots, Dark Sweet Cherry Vodka 11*

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## THEO HOT CHOCOLATE POT FOR TWO

House-Made Cinnamon Doughnuts

16

*Heritage Distilling "Brown Sugar Bourbon" 10*

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## FARMSTEAD CHEESE CART

Local and International Cheeses  
Hand-Crafted Preserves, Assorted Nuts, Artisanal Breads  
Three Cheese Selections

*Dinner Only 18*

# Dessert To Sip On

## SWEET

Cana's Feast, Chinato d'Erbetti  
11

Capitello "Dolcino", Late Harvest Gewürztraminer  
12

2014 Kiona Estate, Chenin Blanc Ice Wine  
14

2015 Owen Roe "The Parting Glass", Riesling  
16

2007 Diszónkó '5 Puttonyos', Tokaji  
14

2011 Chat. Roumieu-Lacoste, Sauternes  
16

Wild Roots Vodka  
~Marionberry  
~Pear  
~Dark Sweet Cherry  
~Cranberry  
~Apple-Cinnamon  
11

Finn River Liqueur  
~Black Currant  
~Blueberry  
~Pear  
12

Sidetrack Distilling Liqueur  
~Strawberry  
~Cassis  
~Raspberry  
~Blueberry  
~Shiso  
~Lemon Verbena  
11

## FORTIFIED

Chateau d'Orignac, Pineau De Charentes  
15

Ramos Pinto, Tawny Port  
10

2011 Angel Vine "The Sweet One", Port-style Wine  
14

Rare Wine Co. "Boston Bual" Madeira  
16

Fonseca 20-Year, Tawny Port  
16

Gonzalez Byass "Nectar", Pedro Ximenez Sherry  
12