

LINCOLN LANE

EST COFFEE CO. 2016

SEASONAL MENU

local ingredients. bates-hendricks crafted. house made.



PEPPERMINT MOCHA



SNICKERDOODLE LATTE

Did you know that our Lincoln Center Director, Jalen Roseberry, is the creative mind behind our rotating seasonal flavors? She's constantly finding inspiration in her day to day, and perfects her flavors to bring us all this goodness, and we think that's pretty cool. ;-)



WINTER DRINKS, WRAPPED

PEPPERMINT MOCHA

What says holiday season like a peppermint mocha? 4.75 5.25
Choose dark or white chocolate. Hot or iced.

SNICKERDOODLE LATTE

Cinnamon, white chocolate & housemade vanilla 4.50 5.15
syrup swirled together with steamed milk & espresso.

BROWN SUGAR SAGE LATTE

The simple sweetness of brown sugar mixed with 4.75 5.25
earthy sage makes this a wintertime staple.

PEPPERMINT HOT COCOA

For fans of the peppermint mocha, but without the 3.50 4
espresso.

FESTIVE FOG

Peppermint white tea with notes of white chocolate. 3.75 4.25
Topped with steamed milk & lightly sweetened with
peppermint syrup.

THE CLASSICS

CAFE MIEL

Local Honey. Cinnamon. Steamed Milk. Espresso. 4.5 5.25

CHAI LATTE

Traditional Indian Tea blend by Aahaa Chai topped 4.5 5.25
with steamed milk.

HONEY LAVENDER

Housemade lavender syrup made from fresh buds 4.5 5.25
with local honey, steamed milk, and espresso.

MOCHA

Ghiradelli chocolate swirled with steamed milk and 4.5 5.25
espresso.

Pastries locally baked by Circle City Sweets and 4 Birds Bakery. Ask your barista which varieties are available today.