

THE PODIUM

-SIGNATURE COFFEE MENU-

Pecan Pitstop - (Hot/Iced) \$9

Buttered pecan latte with caramel drizzle.

Petal to the Metal - (Hot/Iced) \$9

Chai tea latte with infused vanilla rose-water syrup.

German Chocolate - (Hot/Iced) \$10

*Mocha and coconut purée latte with caramel and chocolate drizzle.
(Best with coconut milk!)*

Latte A La Tiramisu - Iced \$10

Shaken espresso with infused lavender and hazelnut syrup. Topped with cold foam.

-COFFEE-

	16 OZ	20 OZ
Americano (Iced/Hot)	\$5	\$6
Cappuccino	\$6	\$7
Macchiato (Iced/Hot)	\$6	\$7
Latte (Iced/Hot)	\$6	\$7
Flat White	\$6	\$7
Cold Brew	\$6	\$7

-NON COFFEE ALTERNATIVES-

	16 OZ	20 OZ
Matcha Latte (Iced/Hot)	\$8	\$9
Chai Latte (Iced/Hot)	\$7	\$8
Hot Tea	\$3	\$4

-FLAVORS- \$0.90

Vanilla/SFV, Hazelnut, Toffee, Butter Pecan
Cookie Butter, Mocha, White Mocha, Caramel

-ESPRESSO-

	SINGLE	DOUBLE
Espresso	\$4	\$5
Cortado	\$5	\$6

-DAIRY FREE MILK- \$0.80

Coconut, Almond & Oat

-FRUIT FLAVORS- \$0.90

Strawberry, Mango, Coconut & Passionfruit

-CRAFTED PASTRIES-

Butter Croissant	\$7.00
Almond Croissant	\$7.00
Chocolate Croissant	\$7.00
Lemon Blueberry Muffin	\$5.00
Beef & Cheddar Kolache	\$11.00
Ham & Asiago Kolache	\$11.00
Spinach & Mushroom Kolache	\$11.00



THE PODIUM

-SIGNATURE COCKTAIL MENU-

Fuel Your Passion	\$15
<i>House-infused blanco tequila, orange liqueur, spiced hibiscus syrup, passionfruit and fresh lime juice</i>	
<i>Profile: subtle herbal undertones that let the other flavors shine. This cocktail is equal parts exotic and elegant.</i>	
Smoked Old Fashioned	\$16
<i>Bourbon whiskey, demerara, angostura bitters, smoked with blended wood chips</i>	
<i>Profile: deep and complex, with the warmth of bourbon. More than a cocktail—it's performance in a glass.</i>	
Motorhead Margarita	\$13
<i>Reposado tequila, licor de elote, agave nectar, fresh lime juice</i>	
<i>Profile: bold, unexpected twist on the classic margarita.</i>	
Podium Espresso Martini	\$13
<i>Espresso, spiced rum, dark rum, hazelnut and amaretto liqueur</i>	
<i>Profile: It's a cocktail that feels like dessert with a dark side.</i>	

Le Mans	\$14
<i>Gin, orange liqueur, infused lavender syrup, fresh lemon juice topped with prosecco</i>	
<i>Profile: botanical gin that is very light, floral, and effortlessly chic.</i>	
Dark Storm	\$14
<i>Rum, demerara, fresh lime juice, topped with ginger beer topped with smoking cinnamon stick</i>	
<i>Profile: spiced rum mule. bold, balanced, and unforgettable aromatic ginger refresher.</i>	
Spicy Carribean Carrera	\$15
<i>Mezcal, orange liqueur, Mexican ancho chile liqueur, fresh lemon juice, pineapple, mango and spiced and Carribean bitters</i>	
<i>Profile: tropical spicy flavors balanced by sweet citrus notes.</i>	
Carajillo	\$13
<i>Espresso, Licor 43, pistachio syrup</i>	
<i>Profile: a decadent twist on the classic Carajillo, elevated with pistachio for a modern, gourmet feel.</i>	

-WHITE WINE-

Eroica, Riesling	\$14/\$56
Vionta, Albarin	\$12/\$34
Liberation, Chardonnay	\$12/\$34
Liberation, Rose Blend	\$12/\$34
Vision, Gruner Veltliner	\$14/\$56

-RED WINE-

The Calling, Pinot Noir	\$12/\$34
Barossa Valley Estate, Shiraz	\$14/\$56
My Favorite Neighbor, Cab. Sauvignon	\$14/\$56

-SPARKLING-

Novecento, Extra Brut Cuvee	\$12/\$34
Gruet Sauvage, Blanc de Blanc	\$18/\$76
GH Mumm, Grand Cordon	\$126

-MOCKTAILS-

Alma Luna	\$9
<i>Almave zero proof, fresh lime, coconut syrup, mint & Topo Chico</i>	
Put On The Brakes	\$9
<i>Fresh lemon, grenadine, ginger syrup, peppercorn & Topo Chico</i>	

-BOTTLED BEER-

Bud Light	\$6
Miller Lite	\$6
Michelob Ultra	\$6
Coors Light	\$6
Modelo Especial	\$7

-CRAFTED ITALIAN SANDWICHES-

The Focaccia Carrera	
<i>Roasted red peppers, mozzarella, arugula, pesto spread on focaccia bread. Served with choice of chips.</i>	
	\$15.00

The Focaccia Turbo	
<i>Salami, mozzarella, arugula, pesto spread on focaccia bread. Served with choice of chips.</i>	
	\$17.00