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coffee + espresso, afternoon roasters

drip 4; refill 1
double espresso 4.25
cold brew 4.5
latte 5
cappuccino 4.75
flat white 4.5
americano 4.25
cortado 4.5; *try it elais's way with a splash of organic EVOO +1*
greek frappé 8; *served chilled only*
boozy frappé 18
lavender ube frappé 9
ceremonial matcha latte 10
greek honey matcha latte 12

milk, grass-fed

whole
non-fat
half and half

alt milks, elmhurst +2.5

almond, oat, pistachio, maple walnut

scratch made syrups +2 (df, gf)

baklava, mocha, vanilla, lavender ube (sweet or unsweetened), brown sugar spice, seasonal (ask us!)

espresso tonic 10

mediterranean tonic, fresh lemon, rosemary garnish

house made lemonadas

fresh lemon, organic
simple syrup, filtered water
classic lemonade 8
lavender 10
sparkly ginger mint 11
sparkly cucumber matcha 12

citrus fiz 8

choice fresh citrus, light
simple, soda water
lemon
lime
grapefruit
tangerine
*make it boozy! +8

fountain 4

coke, diet coke, sprite, orange fanta,
mr. pibb, barqs

bottled sodas 6

mediterranean tonic, grapefruit,
ginger beer, sicilian lemonade

water 1L glass bottle 8

acqua panna
san pellegrino

fresh squeezed juice 10

tangerine, grapefruit, seasonal (ask us!)

teas 5

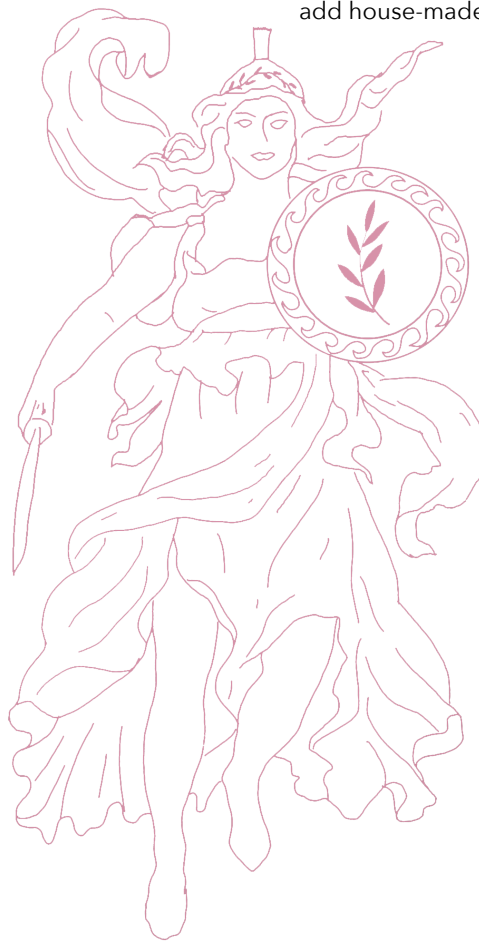
iced; caffeinated
blackberry sage; black
strawberry basil; green

black
english breakfast
earl greyer
earl greyer (decaf)

green
dancing leaves
herbal (decaf)
hibiscus (biodynamic)

hygieia; greek medicine ball 9

dancing leaves, fresh lemon,
citrus peel, greek honey
*add old forester +8



all proteins are grass-fed, antibiotic & hormone free; we proudly use local organic ingredients to our fullest abilities. WE ARE PROUDLY A SEED OIL FREE ESTABLISHMENT!

please note our chicken is hand-pulled and olives are hand-pitted, we do our best to avoid any but please be mindful of pits & bones!!

psomi is glad to provide you with custom cakes and desserts! all outside items will incur a \$35 cutting fee.

out of respect for guests waiting, seatings are limited to 1.5 hours

consumer advisory: raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness

bread

psomi (greek country sourdough), boule 12
kalamata olive + feta ciabatta 5 (weekends only)
sesame wheat, loaf 14
kids bread (light sourdough), loaf 14
baguette 9
cranberry walnut, boule 9
pita pack (4 pitas) 12
tsoureki 14 (pre order only)
croissant cinnamon loaf 18 (limited quantities available at parea market)

crostinis 6, by the 1/2 dozen

psomi bagels 4.5/ea

everything, cinnamon raisin, plain, sesame
your choice of whipped cream cheese or le meunier butter
add house-made jam +2

brioche bread pudding muffin 7

blueberry crumble; valrhona dark chocolate

vegan vanilla cake 6.5 (vg)

moist vanilla EVOO cake topped topped with fresh berries

raspberry orange almond cake 6.5 (vg)

EVOO almond cake dotted with raspberries, dusted with powdered sugar

baklava coffee cake 10

butter milk cake, baklava streusel

herb biscuit 5.5

greek thyme honey

spanakopita 8

creamy spinach + feta mix wrapped in pastry

tyropita 6.5

whipped feta mixture wrapped in phyllo

yiayia's koulouria 5.5, by the 1/2 dozen

seeded butter cookie braids; perfect for dipping in coffee or tea

ladokoulouria 6 (vg), by the 1/2 dozen

seeded olive oil orange spiced cookie

mama's baklava 4.5

family recipe that never disappoints

bougatsa 6.5

greek custard wrapped in pastry, powdered sugar dust

big af cookies 5/ea

chocolate chip; monster

mushroom tyropita 6.5

creamy mushroom + thyme, whipped feta béchamel, wrapped in phyllo

apple bougatsa tart 7.5

ginger spiced apple pie filling, bougatsa custard, baklava crumble

bacon and cheese biscone 5.5

if a biscuit and a scone had a baby...

croissant 9/ 10

butter; valrhona chocolate

croissant cinnamon roll 9 (sells out quickly!)

spanakopita quiche 9

creamy spinach + feta mix, egg custard

bacon quiche 9

house cured bacon lardons, kefalagraviera cheese

**all breads and baked goods are made in-house + on-site daily, please note daily selection of and availability of bakery goods may vary! ask your server for specials! All pastries are available for reservation pre-order and catering. Use bar code below to place your order!*



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