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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 +3.5

- almond, oat, pistachio, maple walnut

scratch made syrups +2.5 (df, gf)

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

espresso tonic 10

- mediterranean tonic, fresh lemon, rosemary garnish

add matcha to any drink +6

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! +10*

fountain 4

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

bottled sodas 6

- mediterranean tonic, grapefruit, ginger beer, sicilian lemonade

zagori water 1L glass bottle 8

- still; sparkling

fresh squeezed juice 10

- tangerine, grapefruit, seasonal (ask us!)

teas

- iced 6;** *caffeinated*
- blackberry sage; black
- strawberry basil; green

black 5

- english breakfast
- earl greyer
- earl greyer (decaf)

green 5

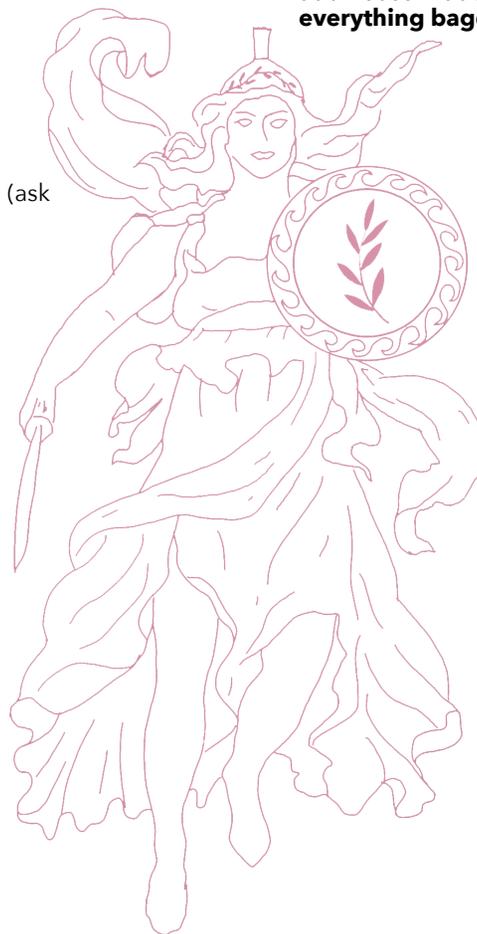
- dancing leaves

herbal (decaf) 5

- 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*

breads

- 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 24 (limited quantities available at parea market)

crostinis 6, by the 1/2 dozen

psomi bagels 5/ea

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

everything bagel 3.5

brioche bread pudding muffin 8

- blueberry crumble; valrhona dark chocolate

vegan vanilla cake 7 (vg)

- moist vanilla EVOO cake topped topped with fresh berries

raspberry orange almond cake 7 (vg)

- EVOO almond cake dotted with raspberries, dusted with powdered sugar

baklava coffee cake 10

- buttermilk cake, baklava streusel

herb biscuit 6

- greek thyme honey

spanakopita 8

- creamy spinach + feta mix wrapped in pastry

tyropita 6.5

- whipped feta mixture wrapped in phyllo

yiayia's koulouria 6, 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 7

- 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 6

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

croissant 9/ 10

- butter; valrhona chocolate

croissant cinnamon roll 10 (*sells out quickly!*)

spanakopita quiche 9

- creamy spinach + feta mix, egg custard

bacon quiche 10

- 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!*



**we sell out quickly but MOST items can be baked fresh for you in about 25 minutes. Ask your server if you would like an item that is sold out!*

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