TREE-TO-CUP UGANDAN COFFEE

endiro coffee

BREW ALL THE GOOD YOU CAN

Our vision is to end child vulnerability globally through coffee and its people, products, profits, services, spaces and stories. Learn more at endirocoffee.com.

Our coffee is grown by Endiro farming families who earn top prices for producing Uganda's best tasting coffee. You'll never drink a cup of Endiro Coffee that has been produced by exploiting people or the environment.
Learn more at endirocoffee.com

COFFEE HOUSE CLASSICS

Café Mocha
(☕/❄ +25¢) 5.50

Cappuccino
(☕) 5.25

Chai Latte
(☕/❄+25¢) 5.00

Café Latte
(☕/❄+25¢) 5.50

Espresso Macchiato
(☕) 3.50

Latte Macchiato
(☕) 4.00

Café Americano
(☕/❄+25¢) 4.00

Frappé Classico
(❄) 4.00

Hot chocolate
(☕) 4.75

Espresso
(☕) 3.00

House Coffee
(☕) 3.00

LOOSE LEAF TEA
(☕/❄+25¢) 4.50
Ask your server about our current teas.

Milk alternative +75¢ Ask your server for options

ENDIRO SIGNATURES

Sticky Bun Latte (☕/❄+25¢) 5.95
Fresh from the oven ... errr ... espresso machine with espresso, milk, caramel syrup, cinnamon and hazelnut

You Fil 'Dis Mocha? (☕/❄+25¢) 5.95
Kickin' it with filberts (hazelnut), dark chocolate, espresso and milk

Laid Back Vanilla Mocha (☕/❄+25¢) 5.95
Keep it simple with espresso, milk, vanilla and dark chocolate.

Local Honey Lavender Latte
(☕/❄+25¢) 5.95
Here is our coziest cuppa. With local honey, lavender syrup, espresso and milk.

Flava in 'Da Caramel & Vanilla Latte (☕/❄+25¢) 5.95
It's "number one spice" time with espresso, milk, caramel syrup, vanilla and just a pinch of salt

Crème Brû-Latte (☕) 5.95
We use an actual blowtorch for this one! It's espresso, steamed half and half, vanilla and caramelized sugar. (Dine-in only because the to-go cups catch on fire)

African Coffee(☕) 5.95
Easy on the espresso or black tea, lots of steamed milk and light and sweet masala spice

Maple Hazelnut Cappuccino (☕) 5.95
It's real local maple syrup, hazelnut syrup and coffee roasted down the street. Served in circa 1990s style dryyyyy cappy-fashion, but you can also ask for it as a latte.

Milk alternative +75¢ Ask your server for options

☕ Served Hot ❄ Served Cold
❄ +25¢ Can be served iced for +25¢

HANDCRAFTED COFFEES

Tree-to-cup goodness - To fully appreciate our coffees, try out one of our manual brewing methods:

Pour-Over (☕) 5.00
Our preferred pour over brewing method uses a reusable steal filter and woodneck-style decanter. We find it results in a flavorful, open and clean tasting cup of coffee.

French Press (☕) 5.00
A full-bodied cup produced by immersing coffee in hot water and pressing it through a steel mesh filter. Served table side in a filter pot.

FEEL GOOD GLOCAL FOOD

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In collaboration with the culinary team at the Majestic Inn, we present you with the comfiest comfort food we can think of to get you through these chilly PNW months. You'll still find our Ugandan roots and great local ingredients. Enjoy!

WAKING UP HUNGRY

5TH STREET BREAKFAST 15
Two eggs any style, thick cut black pepper bacon, breakfast potatoes, and sourdough toast

THAT AVOCADO TOAST 12
Freshly sliced avocado, oven-dried tomato aioli, fresh basil, tomato, chili flakes, served on toasted sourdough

SOURDOUGH BREAKFAST SANDWICH 16
Two eggs, thick cut black pepper bacon, tomatoes, arugula, gruyere cheese, served on toasted sourdough bread

PANCAKES 16
A classic stack of delicious pancakes served with real maple syrup. Served with thick cut black pepper bacon.

COFFEE LOX BAGEL 18
Wild caught Alaskan sockeye salmon cured in house with Ugandan coffee and San Juan smoked sea salt, topped with fresh cucumber, pickled onions, fennel fronds and cream cheese, served on a toasted bagel

THE CLASSIC EGGS BENEDICT 19
Toasted English muffins topped with Canadian bacon, poached eggs, and our house hollandaise sauce. Served with breakfast potatoes.

BRIOCHE FRENCH TOAST 16
Battered brioche served with real maple syrup and topped with a house-made Ugandan coffee and vanilla ricotta cream. Served with thick cut black pepper bacon.

LET'S DO LUNCH

GRILLED CAPRESE 17
Grilled halloumi cheese, fresh tomatoes and basil on grilled sourdough. Served with house-made lemon pesto mayo. Served with a bag of Tim's Cascade Kettle Chips.

THAT BLT 16
Thick cut peppered bacon, fresh arugula, sliced tomato and avocado. Served with our oven-dried tomato aioli on grilled sourdough bread. Served with a bag of Tim's Cascade Kettle Chips.

WHITE TRUFFLE MAC & CHEESE 18
It's cold outside. have a latte and a heaping bowl of our mac and cheese. You deserve it!

BUKALASI BBQ PATTY MELT 18
½ lb beef patty, grilled onions, cheddar and gruyère cheese and a slathering of our house-made Ugandan coffee-infused BBQ sauce. Served on grilled sourdough. Served with a bag of Tim's Cascade Kettle Chips.

CREAMY TOMATO BASIL BISQUE & GRILLED CHEESE 18
House-made creamy tomato basil bisque served with a three cheese sourdough grilled cheese sandwich.

CHICKEN CAESAR SALAD 16
Crisp romaine lettuce, house Caesar dressing, parmesan, croutons, and grilled chicken.

PASTRIES & MORE

LITTLE RED HEN PASTRIES
(FRESH BAKED IN-HOUSE)

BACON OR SAUSAGE 6

TWO EGGS 5

BAGEL & CREAM CHEESE 6

GRAB & GO ITEMS
(CHECK THE COOLER FOR FRESHLY MADE SNACKS AND WRAPS)

ROLL ON, ROLEX, ROLL ON!

All our rolexes are served with a traditional Ugandan salad called "kachumbari" made freshly with tomatoes, herbs, chilies, onion, and fennel.

THE BREAKFAST ROLEX 16
Three eggs, breakfast sausage, seasoned potatoes, cheddar cheese, house hollandaise sauce, fresh chapati

NORTEÑO ROLEX 17
Inspired by the flavors of northern Mexico, this borderless rolex features three eggs, Mexican chorizo, jalapeños, tomato, onion, cilantro, pepper jack cheese, fresh chapati

BACON EXCITEMENT ROLEX 17
In case you're achin' - rolled up in this chapati is three eggs, bacon, cheddar cheese, diced tomatoes and avocado.

Rolex – [row-leks] *noun*

Uganda's answer to the omelet. A popular Ugandan street food typically consisting of eggs and some veggies rolled up in a chapati flatbread. Get it? Roll-eggs?

Please let us know about any allergies you may have.