



XO COFFEE COMPANY MENU

DRINKS

HOT

DOUBLE ESPRESSO MOCHA
 CAPPUCCINO SIGNATURE DRIP
 LATTE
 house-made flavors:
 vanilla/lavender/seasonal HOT CHOCOLATE
 ORGANIC HOT TEAS
 AMERICANO CHAI TEA LATTE
 CORTADO

COLD

HAND SHAKEN ICED TEAS
 HANDMADE CLASSIC LEMONADE
 flavors: lavender .60 / seasonal berry .95
 HANDCRAFTED XO SODA
 House-made berry syrup, w/ cream cascade over soda water
 HANDCRAFTED LAVENDER CLOUD SODA
 House-made lavender syrup, w/ cream cascade over soda water
 ICED LATTE (SWEET / UNSWEET)

SPECIALTY COFFEE

SERAPHIM SINGLE ORIGIN POUR-OVER
 single origin, seasonal coffee, brewed to order
 SERAPHIM CHEMEX POUR-OVER
 single origin, seasonal coffee, brewed to order Serves 2
 FRENCH PRESS
 XO signature blend made to order
 COLD BREWED NITRO COFFEE
 chilled cold brew coffee, Infused w/ nitrogen, on tap

KIDS

KIDS HOT CHOCOLATE
 Steamed milk + chocolate sauce + vanilla syrup + whipped cream
 WARM VANILLA CREAMER
 Steamed milk + house made vanilla syrup + whipped cream
 FROZEN CHOCOLATE CUPCAKE
 Chocolate + vanilla crème + whipped cream + sprinkles
 FROZEN VANILLA CUPCAKE
 vanilla + crème + whipped cream + sprinkles
 FROZEN DIRT
 Chocolate + crème, topped w/ cookie crumbles + gummy worms

RED WINES

LOVE NOIR
 Pinot Noir, California BODEGAS NIETO
 Malbec, Argentina
 Elouan
 Pinot Noir, Oregon VALENTIN
 Mendoza, Argentina
 Clos Du Val
 Pinot Noir, California JOEL GOTT
 Cabernet, California
 CARMEN
 GRAN RESERVA JUSTIN
 Cabernet, California
 Merlot, Chile

WHITE WINES

THE SEEKER
 Pinot Grigio, Italy DRYLANDS
 Sauvignon Blanc,
 New Zealand
 CHATEAU ST. MICHELLE
 %DRY+
 Riesling, Washington BECKON
 Chardonnay, California
 RIONDO 187ml
 Prosecco, Italy CHATEAU ST. MICHELLE
 Chardonnay, California
 CROWDED HOUSE
 Sauvignon Blanc,
 New Zealand CAMBRIA BENCHBREAK
 Chardonnay, California
 KIM CRAWFORD
 Rose, New Zealand

BREAKFAST

EGGS

TWO EGGS ANY STYLE
 +sugar cured bacon & new potato
 SAUTEED WILD MUSHROOM SCRAMBLE
 +spinach, gouda cheese & new potato
 THREE EGG OMELETTE FLORENTINE
 +spinach, swiss cheese & seasonal fruit
 CARNIVORE OMELETTE
 +bacon, ham, sausage, onions, garlic, gouda cheese & new potatoes
 CREATE YOUR OWN OMELETTE
 Choose 1 meat: bacon, ham, chicken, sausage
 Choose 2 vegetables: tomato, onion, mushroom, spinach, bell pepper, cheese

ALL SERVED WITH TEXAS TOAST

XO FAVORITES

QUICHE OF THE DAY
 +spring mix & marinated fruit
 NUTELLA STUFFED FRENCH TOAST
 +sugar cured bacon
 CINNAMON WAFFLE
 +seasonal fruit & warm maple syrup
 BLUEBERRY WAFFLE
 +seasonal fruit & warm maple syrup

BURRITOS & TACOS

BREAKFAST BURRITO
 2 BREAKFAST TACOS

Choose 1 meat: bacon, ham, chicken or sausage
 Choose 2 vegetables: tomato, onion, mushroom or bell pepper

SIDES

BACON ROASTED POTATOES
 SAUSAGE SEASONAL VEGETABLES
 SEASONAL FRUIT

LUNCH

SOUP

CHICKEN VEGETABLE SOUP
 +wheat sautéed herb tortilla

SOUP OF THE DAY
 Please inquire

DESSERTS

DESSERTS BAKED FRESH DAILY

CAKE BY THE SLICE PASTRIES
 BROWNIES COOKIES
 MUFFINS

XO FAVORITES

SPRING MIX SALAD
 +pickled red onions, sliced almonds, tomatoes & raspberry vinaigrette
 TRADITIONAL CAESAR SALAD
 +croutons, parmesan cheese, Caesar dressing
 BABY SPINACH SALAD
 +wild berries, smoked almonds, feta cheese & hibiscus vinaigrette
 MEXICAN CHOPPED SALAD
 +red onions, avocado, grilled tortilla & cilantro

SANDWICHES

PULLED PORK SANDWICH
 +apple & red cabbage slaw, baby spinach
 GRILLED HAM & SWISS
 +Dijon mustard mayo stewed tomatoes
 BALSAMIC MARINATED
 GRILLED MUSHROOM
 +sun-dried tomato peso & arugula
 ROASTED PULLED CHICKEN
 +basil pesto spinach pickled red onions
 MARINATED BEEF
 TENDERLOIN SANDWICH
 +pepper smoked bacon & mushroom

ALL SERVED WITH CIABATTA BREAD & SAUTEED VEGETABLES

DINNER

APPETIZERS

CITRUS SMOKED SHRIMP COCKTAIL
 Cucumber / shaved bok choy slaw / Thai chili cocktail sauce
 CURED MEATS AND CHEESE
 +candied nuts and dry fruit
 CHARRED BRUSSEL SPROUTS
 +sugar cured bacon
 PAN FRIED SHISHITO PEPPERS
 +parmesan / basil aioli
 BAKED BRIE APPLE CHUTNEY
 ROASTED CAULIFLOWER
 +pickled onions / almonds / mint

SALADS

FENNEL ENDIVE SALAD
 steamed apricot / blueberry dressing
 CAPRESE SALAD
 Fresh mozzarella / sliced tomatoes / spinach pesto
 WATERMELON FETA SALAD
 mint pistachio / balsamic glaze

ENTREES

LAVENDER ATLANTA SALMON
 pearl couscous / strawberry sauce
 GINGER DUSTED AHI TUNA
 braised bok choy / stewed tomatoes / tofu slaw
 PAN SEARED RIBEYE
 rosemary potato / mushroom ragout / cabernet sauce
 CRAB CRUSTED HALIBUT
 fava bean risotto
 ROASTED AIRLINE CHICKEN
 artichoke / tomato / potato hash