

The Cottage

COFFEE — BISTRO — BAR

Coffees

Espresso · 2⁸⁵

Americano · 3²⁵

Latte · 3⁸⁵ | 4¹⁰ | 4²⁵

Mocha · 4⁵⁰ | 4⁷⁰ | 4⁹⁰

with house-made ganache

Macchiato · 3³⁵

“The 5 oz” · 3⁷⁵

Dry (traditional cappuccino)
espresso · dash of steamed milk · foam

Wet (cortado, Spanish for “to cut”)
espresso · non-textured steamed milk

Cappuccino · 3⁸⁵ | 4¹⁰ | 4²⁵

Cold Brew · 3⁸⁵ | 4¹⁵

our darkest roast (Ponto) presented over ice

Brewed

French Press · 3⁹⁵

Signature: notes of dark chocolate, tobacco, vanilla

Clever Dripper · 3⁹⁵

Médio: notes of milk chocolate, candied orange peel

Extras

Shot · 1 Sweetener · 25 Cream · 10

HOUSE-MADE SYRUP · 75

Madagascar vanilla
ganache

pumpkin maple spice

ALT. MILK · 85

almond · coconut

Hot Chocolate

house-made ganache with
a touch of vanilla

3⁷⁵ | 3⁹⁵ | 4¹⁵



Tea Lattes

Chai Latte · 3⁸⁵ | 4¹⁰ | 4²⁵

black tea · honey · cardamom
ginger · vanilla · steamed milk

Matcha Latte · 4⁸⁵ | 5¹⁰ | 5²⁵

green tea powder · steamed milk

London Fog (Tea Latte) · 3⁸⁵ | 4¹⁰ | 4²⁵

loose leaf tea · steamed milk · touch of foam



Organic Loose Leaf Teas

Herbal · 3⁹⁵

no caffeine
peppermint
turmeric tonic

White · 3⁹⁵

caffeine
jasmine peach
white peony

Green · 3⁹⁵

medium caffeine
jasmine

Moroccan mint / emerald spring

Black · 3⁹⁵

caffeine
China breakfast
English breakfast
Earl Grey
masala chai spice

10029 NE 183rd St † 425-286-6332

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Desserts

QUEST COFFEE TIRAMISU · 7

house-made ladyfingers
mascarpone cream
chocolate shavings

COTTAGE CAKE · 8

maple caramel sauce
spiced carrot purée
mascarpone cream
brown butter pecans

MAMA SHUGS' PECAN BARS · 5

add scoop of ice cream for 3



Bluebird Ice Cream

SINGLE SCOOP · 3⁵⁰

DOUBLE SCOOP · 5

AFFOGATO · 7



Coffees

ESPRESSO · 2⁸⁵

CAPPUCCINO · 4¹⁰
wet or dry

AMERICANO · 3²⁵

Signature Coffee Cocktails

ESPRESSO MARTINI · 9

espresso · vodka · coffee liqueur
house vanilla syrup

KEOKE COFFEE · 9

espresso · brandy · chocolate liqueur
coffee liqueur · cream

IRISH COFFEE · 9

espresso · Jameson Irish Whiskey
Demerara sugar · cream

Digestifs

PORT

GRAHAM'S † FINE RUBY, PORTO, NV 8

GRAHAM'S † FINE TAWNY, PORTO, NV 8

SHERRY

BODEGAS BARBADILLO † LA CILLA, PEDRO XIMÉNEZ 11

BODEGAS DIOS BACO ELITE † AMONTILLADO 9

BODEGAS DIOS BACO ELITE † OLOROSO 9

DESSERT WINE

CHATEAU DE BERN † SAINTE CROIX DU MONT, FR, 2010 9

BRIAN CARTER † OPULENTO, YAKIMA VALLEY, 2014 11

Spirits

CORDIALS

Bailey's 8

Frangelico 8

Grand Marnier 11

Kahlua 8

BRANDY & COGNAC

Alto del Carmen

Pisco Reservado 8

Clear Creek Apple 10

E&J VS 7

Hennessy VS 11

AMARI & HERBAL

Cynar 8

Di Amore Amaretto 8

Green Chartreuse 17

Luxardo Fernet 9

Pacifico Absinthe 11

APÉRITIF & DIGESTIF

Aperol 8

Campari 9

Cocchi Americano 8

Cocchi di Torino 8

Lillet 8

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WINTER
2019

Happy Hour

4 to 6p Tuesday through Friday
5 to 6p half off food with entrée

FOOD

GOUGÈRES · 6
with filling

LAMB MEATBALLS · 12

PRETZEL ROLL · 6
with hot cheesy mustard sauce

COTTAGE POTATO SALAD · 6

PETITE MAC & CHEESE · 8

WINE

J.P. CHENET 🍷 Brut Blanc de Blancs 7/26

DIBON 🍷 Brut Rosado Cava 8/30

GORDON ESTATE 🍷 Chardonnay 8/30

EYE OF THE NEEDLE 🍷 Little Italy 7/26

DRAFT BEER

FOGGY NOGGIN 🍺 rotating draft 5

BOSK BREW WORKS 🍺 rotating draft 5

SPIRITS

WELLS · 5

COCKTAILS

PALOMA · 7

tequila blanco · grapefruit · lime
simple syrup · pompelmo soda · salted rim

APPLE CIDER OLD FASHIONED · 7

bourbon · fresh pressed apple cider
demerara syrup · bitters