spring features

DESSERT

lemon lavender crème brûlée

NON-ALCOHOLIC DRINKS

honey lavender latte

12oz \$6.35 | 16oz \$6.85

peach green tea lemonade \$6

ALCOHOLIC DRINKS

peach cranberry cocktail (1.5oz)

malibu rum, peach schnapps, cranberry juice, grapefruit citrus soda

citrus gin fizz (1.5oz)

sipsmith london dry gin, lemon juice, orange syrup, club soda

\$15



\$4.50 / HR / PERSON

food or beverage purchase required per person

ESPRESSO BASED DRINKS

espresso traditional macchiato	\$3.75 \$4.00	
	12oz	16oz
americano	\$4.00	\$4.00
americano misto	\$4.50	\$5.00
flat white	\$5.50	\$6.00
latte	\$5.50	\$6.00
cappuccino	\$5.25	\$5.50
mocha	\$6.50	\$ <i>7</i> .00

ALTERNATIVES

	12oz	16oz
chai tea latte	\$5.50	\$6.00
london fog	\$5.25	\$5.75
matcha latte	\$6.50	\$7.00
hot chocolate	\$5.25	\$5.75
steamed milk	\$4.00	\$4.50

COFFEE & TEA

	12oz	16oz
coffee	\$3.00	\$3.50
pourover coffee	\$4.25	\$4.65
tea	\$4.50	\$4.50
tea misto	\$5.25	\$5.75
brewed iced tea		\$4.50

COLD DRINKS

iced americano iced latte	16oz \$4.00 \$6.00
iced mocha	\$ <i>7</i> .00
iced chai	\$6.00
iced london fog	\$5.85
iced matcha	\$7.00

EXTRAS

extra espresso shot flavoured syrup shot	\$1.50 \$0.75
vanilla, caramel, hazelnut	
(also available in sugar-free)	
soy / almond / oat milk	\$1.00
baileys (10z)	\$4.00

Groups of 8 or more are subject to an 18% gratuity. Please inform staff of any food allergies or intolerances.

SNACK BOWLS

bits + bites	\$6.00
chocolate pretzels	\$8.00
yogurt pretzels	\$8.00
chocolate almonds 🛇	\$9.00
jelly beans 🐵	\$6.00
ju jubes 🚳	\$7.00

PASTRIES + DESSERTS

availability may vary

chocolate chip cookie	\$3.50
ginger cookie	\$3.50
banana bread	\$4.50
muffin (ask for today's flavour)	\$4.50
brown sugar pecan muffin 🛇 🐵	\$5.7 <i>5</i>
oat bar (gluten friendly) 🔘	\$5.50
wild blueberry crumble 🕚	\$5.50
white chocolate cranberry scone	\$6.00
jalapeño scone	\$6.00
cinnamon bun	\$7.50
carrot cake	\$ <i>7</i> .50
caramel pecan brownie 🔘	\$4.50
lemon tart	\$ <i>7</i> .50
turtle cheesecake 🛇 🐵	\$9.00
tiramisu	\$8.00
crème brûlée 💿	\$ <i>7</i> .50

PANINIS

grilled cheese panini (tomatoes, arugula)	\$12.50
turkey pesto panini (cheddar, tomatoes, arugula)	\$13.50
ham & swiss panini (tomatoes, mayo, mustard)	\$12.50

BOTTLED DRINKS

phillips craft soda 355 mL	\$4.00
ginger ale, root beer, craft cola, orange cream true buch kombucha 355 mL san pellegrino 330 mL oasis juice 355 mL apple, orange	\$7.00 \$4.00 \$3.00
perrier sparkling water 330 mL dasani remineralized water 591 mL	\$4.50 \$3.50











@THE**HEX**CAFE

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LIQUOR MENU

BEER - ON TAP (16oz) \$8.50

blindman dream machine (mexican lager) 4.7% born brewing skyline (peach sour ale) 4.8% last best purple crusher (blueberry raspberry gose) 4.5% eighty-eight hi-fi (hazy IPA) 6.7%

beer flight $(4 \times 50z)$ \$8.50

TALLBOYS (473mL) \$9.50

**unless otherwise stated

LIGHT

blindman five of diamonds (pilsner) 4.8% new level berserker blonde (blonde ale) 5.5%

SOUR + FRUIT

the establishment island in the sun

(imperial sour with guava, pineapple & lime) 9.0% new level green demon (blue raspberry lemonade sour) 6.0% zero issue innsmouth (cherry tangerine sour) 4.8%

ALE + PALE ALE

born brewing early dawn (earl grey pale ale) 6.0%

last best tokyo drift (IPA) 7.2% zero issue nemesis (IPA) 6.9%

WHEAT + SAISON

eighty-eight tiffany (rose saison) 8.0% born brewing hi cutie! (raspberry mint wheat ale) 5.0%

OTHER

angry orchard crisp apple (hard cider) 5.0% fallentimber meadjito (355mL) (honey, mint & lime mead) 5.5%

gradient beverages mai tai (355ml) \$8.00

(dark & light rum flavours, orgeat & lime vodka cocktail) 7.0%

COCKTAILS

moscow mule (1.5oz)	\$15.00
vodka, lime juice, ginger beer	
dark 'n stormy (1.5oz)	\$15.00
spiced rum, lime juice, ginger beer	
tom collins (1.5oz)	\$15.00
gin, lemonade	
old fashioned (20z)	\$16.00
bourbon, bitters, orange	

WINE

half bottle (375mL) \$20

masi campofiorin (red blend) santa margherita pinot grigio

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