

ABOUT OUR RESTAURANT

Born as San Street, a food cart, the brick-and-mortar Miss Kim opened in 2016. Despite rumors of its eponymous origin, the name was chosen because it is the most recognizable Korean last name and our chef-owner is female. We are open for lunch and dinner; our full service bar features original cocktails. We aim to be a bright, fun and easy place for all to be with enthusiastic, informative and warm service.

ABOUT OUR FOOD

The food at Miss Kim is rooted in Korean culinary tradition and inspired by Michigan's bountiful produce and hard working farmers. Despite Korea being relatively small, traditional Korean food is intensely seasonal and regional. To us at Miss Kim, this means that to truly honor a dish, it must be made with local, seasonal ingredients—rather than Korean ingredients that happen to be in season thousands of miles away. While this requires a constantly changing menu, a ton of historical research and many, many experiments, we firmly, even stubbornly, believe that it is the only honest way to cook.

We will happily cater to your dietary preferences and restrictions. Please let your server know and they'll eagerly find out what our kitchen can do for you.

*Our soy sauce, chili paste and soy paste do not contain wheat, but are started with wheat-based cultures.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ABOUT CHEF JI HYE KIM

I grew up in Seoul, South Korea in a home where my Mom made everything from scratch and the seasons decided what we ate and she preserved. My appreciation of and approach to traditional Korean cuisine came from my Mom, my obsession with ancient culinary texts and fermentation is of my own making!

When I was 13, we left Seoul for New Jersey. I came to Ann Arbor to attend the University of Michigan. After an alarmingly successful East Coast stint in the healthcare industry, life brought me back to Ann Arbor. Zingerman's is what has kept me here.

Ancient cookbooks are what I turn to in order to translate Korean culinary tradition to the terroir of Michigan. I firmly believe that to be able to interpret (or play with!) tradition, you must begin by studying it intensely and understanding it deeply.

ABOUT OUR ONE FAIR WAGE + OPTIONAL TIP POLICY

With a tipped minimum wage of \$3.52/hr, a server's wage will rise and fall dependent on their tables, the season, the shift. We believe this income uncertainty is detrimental to the well-being of our staff and have adopted one fair wage across all departments. Instead of the tipped minimum, we pay every employee a full wage so they're not dependent on tips, and offer the best benefits we can afford. At Miss Kim, tips are never expected and always appreciated. Along with optional tips, we also love to hear your feedback, to get positive online reviews, verbal kudos, or good word of mouth to your friends.

DRINKS

ORIGINAL COCKTAILS

STILL LIFE 13

Pear brandy, plum syrup, lemon, honey

MISS .45 13

Rose soju, lemon, gin, hibiscus sorbet, sparkling wine

OPENING CEREMONY 12

Bokbunja, lime, rum, crème de pêche

SUNTORY TIME 14

Suntory Toki Whisky, barley syrup, orange bitters

GAME RECOGNIZE GAME 11

Rum, lime, makgeolli syrup

WOULD YOU RATHER 13

Añejo tequila, lime, cilantro, honey

JEALOUS UNNI 12

Omija vermouth, soju, brandy, bitters

WILD SHEEP CHASE 12

Korean chile soju, Arrack, lime, egg white

FEATURED CLASSIC COCKTAILS

VESPER 13

Gin, vodka, cocchi americano

BEE'S KNEES 11

Gin, lemon, honey

BEER + CIDER

SIDRERIA ISASTEGI 'SAGARDO NARURALA' 9

Cider, Tolosa Spain abv 6%, 375mL

EDELBRAU 'AMBER' 8

Amber ale, Ypsilanti MI, abv 4.4%, 12oz

RISING TIDE 'BACK COVE' 7

Pilsner, Portland ME, abv 5.1%, 16oz

PRAIRIE ARTISAN ALES 'HULK HANDS' 8

Dry-hopped gose, Tulsa OK, abv 5.4%, 12oz

ELLISON 'CRESCENT FRESH' 8

IPA, East Lansing MI, abv 6.25%, 16oz

EVIL TWIN 'NO SNOWFLAKE...' 12

New England IPA, Mount Pleasant SC, abv 7%, 16oz

EVIL TWIN 'MOLOTOV COCKTAIL' 8

Imperial IPA, Stratford CT, abv 12%, 12oz

ELLISON 'TIRAMISU' 9

Coffee stout, East Lansing MI, abv 8%, 16oz

SAINT SOMEWHERE 'TRADITONNEL' 19

French Bière de Garde, Tarpon Springs FL, abv 5%, 750 mL

3 FONTEINEN 'ODE GEUZE' 19

Lambic Belgium, abv 6%, 375 mL

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DRINKS

RED WINE (glass / bottle)

CHÂTEAU DE BRÉZÉ 'CLOS MAZURIQUE' 2017 10 / 40
Cabernet Franc, Loire Valley France

CHÂTEAU DU CAYROU 2014 12 / 44
Malbec, Cahors France

SAN VALENTINO 'BACAIA' 2017 13 / 46
Sangiovese di Romagna, Italy

BERNABEVA 'CAMINO DE NAVAHERREROS' 2016 - / 42
Garnacha, Madrid Spain

NIEPOORT 'TWISTED' 2017 - / 46
Red blend, Douro Portugal

BUKETO 2015 - / 42
Cabernet Sauvignon blend, Makedonia Greece

OLIM BAUDA 2017 - / 42
Grignolino d'Asti, Italy

GARAGE WINE CO 2017 - / 42
País, Maule Valley Chile

LES LUNES 2017 - / 56
Pinot noir, Orinda CA

SPARKLING (glass / bottle)

CHARLES BOVE BRUT NV 11 / 44
Loire Valley, France

ROSE (glass / bottle)

ROSÉ ZURI 2016 13 / 48
Txakoli de Gataria, Spain

CHATEAU DES ANNIBALS 2018 - / 44
Grenache blend, Provence France

WHITE WINE (glass / bottle)

REICHSRAT VON BUHL 'BONE DRY' 2017 12 / 44
Riesling, Pfalz Germany

LES CARRELETS 2016 10 / 40
Sauvignon Blanc Blend, Bordeaux France

MALABAILA 'LE TRE' 2017 10 / 42
Roero arneis, Piedmont Italy

BECKER 2016 - / 48
Pinot blanc, Pfalz Germany

OSTATU 2017 - / 40
Viura blend, Rioja Spain

LIOCO 2017 - / 56
Chardonnay, Sonoma County CA

ESPORÃO 'MONTE VELHO' 2017 - / 36
White blend, Alentejo Portugal

KOREAN LIBATIONS (shot / bottle)

WEST 32 SOJU 6 / 24
Clifton Park NY, abv 19.9%, 375mL

WEST 32 RESERVE 8 / 30
Clifton Park NY, abv 32%, 375mL

HOUSE INFUSED SOJU 7 / 16 (choose three)
Lapsang Souchong, Sapote, Rose, Korean Chile, Chai

KOOKSOONDANG MAKGEOLLI 6 (6OZ) / 18
Rice wine, abv 6%, 750mL

MYUNGJAK BOKBUNJA 6 (3OZ) / 14
Raspberry wine, abv 13%

BEKSEJU 5 (3OZ) / 15
Rice wine with ginseng, abv 13%, 375mL

DRINKS

KOREAN FAVORITES

BANANA MILK 3

Calder Dairy milk, house made banana syrup

SOO JEONG GWA 3

Chilled cinnamon drink

MOCKTAILS

FIRESTORM 8

Raspberries, ginger, lemon

GREEN LANTERN 7

Cucumber, lime, honey

STATIC SHOCK 8

Blueberries, plum syrup, lemon, ginger

NUMBUH FIVE 8

Grapefruit, honey, ginger

TEA

CORN TEA 3

Korea, herbal

JADE CLOUD 5

Rishi China, green,

CHINA BREAKFAST 5

Rishi, China, black

GINGER TURMERIC 4

Herbal

ICED TEA 3

Rishi

SOFT DRINKS

TOPO CHICO SPARKLING WATER 4

BRUCE COST GINGER ALE 4

MEXICAN COKE OR DIET COKE 3

PLUM SODA 3

COFFEE

FRENCH PRESS COFFEE 4

ZINGERMAN'S COLD BREW COFFEE 4

VIETNAMESE COFFEE 6

House made milk caramel, Zingerman's cold brew

KID'S MEALS

W/VEGGIE STICKS + BANANA MILK OR SOO JEONG GWA

SOY BUTTER RICE + EGG 8

Rice dressed with butter and house soy sauce topped with a soft egg and cucumber slices
vegetarian, (gf*), nut free, can be gf

AVOCADO + RICE + EGG 8

Ripe avocado slices, cucumber slices, soft egg
vegetarian, gf, nut free, dairy free, soy free

SOY BUTTER TTEOKBOKKI 8

Sauteed rice cakes, vegetables, sesame seeds
vegetarian, (gf*), nut free, can be vegan / gf

POPCORN CHICKEN + RICE 10

Fried chicken pieces, soy glaze to dip on the side over sesame rice and with cucumber slices
(gf*), nut free, dairy free, can be soy free / gf

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CHEF'S PRIX FIXE

3 COURSE \$39

5 COURSE \$59

FIRST COURSE

ENOKI MUSHROOM JAPCHAE

Potato noodle salad with enoki mushrooms, shiitake, sauteed seasonal vegetables, sesame and soy sauce
vegan, (gf), nut free*

or

FENNEL CITRUS SALAD

Arugula, shaved fennel, citrus, chili vinaigrette, crisp spiced rice
nut free, gf, can be soy free, vegan

SOY BUTTER SCALLOPS

Scallops sauteed and served in decadent soy butter sauce, micro shiso, [Soy Butter Rice +2](#)
(gf), nut free*

or

KOREAN FRIED CHICKEN

Lightly battered and fried Amish Miller chicken. Choose from: chili glaze, soy glaze, Sichuan spice
[Soy Butter Rice +2](#)
nut free, dairy free, can be gf (Sichuan)

or

TTEOKBOKKI ROYALE

Rice cake batons with savory soy sauce, sauteed with shiitake mushrooms, seasonal local vegetables
vegan, (gf), nut free*

CARDAMOM BREAD PUDDING

With orange zest and whipped cream
vegetarian, soy free, nut free

or

GELATO // SORBET

Gelato: sweet cream, black sesame (*vegetarian*)
Sorbet: hibiscus, satsuma orange (*vegan*)
gluten free, soy free, nut free

DESSERT

MAKE IT DELUXE and
ADD TWO MORE COURSES

SECOND COURSE

LEEK AND MUSHROOM SOUP

Leeks, chili oil, mushrooms with Korean fern and Japchae noodles, served in a hot earthen pot
vegan, (gf), nut free*

or

SMOKED SALMON

Miso cured cold smoked salmon from Tricklements, sushi rice, cucumbers, shiso
(gf), nut free, dairy free*

THIRD COURSE

KIMCHI FRIED RICE

Soy butter rice, moo radish kimchi, toasted seaweed, soft egg. Served in a hot stone bowl.
(gf), nut free, can be vegetarian or gf/add pork + 3*

or

TTEOKBOKKI STREET STYLE

Rice cake batons with gochujang, sauteed with scallions, pork belly lardons, slow poached egg
(gf), nut free, dairy free*

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SNACKS

FRESH OYSTERS 4 ea / 21 for ½ dozen

석화 suk-hwa

Delicate raw oysters shucked to order, meyer lemon, soy sauce, asian pears and micro shiso (gf*), nut free, dairy free, can be gf

SOY BUTTER RICE 5 / 7 with egg

간장밥 ganjangbob

Rice dressed with soy sauce and Calder Dairy butter, Chef's childhood favorite (gf*), nut free, can be gf, vegetarian

KIMCHI + BANCHAN 5

반찬 banchan

Rotating selection of seasonal vegetables and kimchi or pickled vegetables to round out your meal gf, dairy free, nut free, can be vegan

FRIED CAULIFLOWER 7

튀김 twigim

Pickled cauliflower florets from Goetz Farm, lightly fried and served with house made sriracha mayo gf, nut free, can be vegan / soy free

SMASHED POTATOES 5

통감자튀김 tong gamja twigim

New potatoes, crushed and fried, then tossed with Korean chili flakes, sichuan peppercorn vegan, gf, nut free, soy free

KORYO CARROT SALAD 6

고려 김치 goryo kimchi

Julienned local carrots and beets from A2 Seed Co, tossed with spices, sesame and pepper vinaigrette vegan, gf, soy free, nut free

AVOCADO EDAMAME DIP 7

풋콩 덩 putkong dip

Avocado and edamame, herbs and just a touch of spice. Served with sweet potato chips vegan, gf, nut free

ENOKI MUSHROOM JAPCHAE 6

겉절이 생무침 pangyi busut japchae

Potato noodle salad with enoki mushrooms, shiitake, sauteed seasonal vegetables, sesame and soy sauce vegan, (gf*), nut free

WASABI SUGAR SNAP PEAS 5

고추냉이 콩무침 gochunengi kongmoochim

Lightly blanched and chilled sugar snap peas, dressed in wasabi and sesame oil vegan, gf, nut free, soy free

CHEF'S NOTES

SOY BUTTER RICE

A simple bowl of rice, dressed with our house soy sauce, really good butter from our local Calder Dairy, and sesame seeds. This was my favorite childhood meal. My mother was too much of a purist to add butter to it, but my father would sneak in the butter for me, making it even more delectable. It is still my perennial happy meal, especially with a soft egg on top.

KIMCHI + BANCHAN

Koreans love vegetables, kimchi and all things pickled. So much so that you can get pickled sides even at a pizza place in Korea. These wonderful little sides can really round out your meal by adding a touch of spice and acidity. It is a lot of work, but I'd always known that when the restaurant opens, we would make our own kimchi and banchan.

KORYO CARROT SALAD

Stalin moved many Korean expats living in Russia to Central Asia. Once there, Korean expats continued the tradition of kimchi, only with the ingredients that were readily accessible locally. As an expat myself now in the US, I love their resilience and ingenuity to continue on the Korean culinary tradition with what is available.

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APPETIZERS

T.R.'S MISO SMOKED SALMON 10

훈제연어 hoonjae yunuh

Miss Kim exclusive! Miso cured cold smoked salmon from Tracklements, sushi rice, cucumbers, shiso (gf*), nut free, dairy free

FARMER'S MARKET SALAD 12

생무침 sang moochim

Spicy market salad greens, Asian pears, radishes, toasted almonds, chili vinaigrette / [add pork +2](#) vegan, gf, soy free, can be nut free

NICK KIM'S WINGS 12

닭날개 튀김 dahk twigim

Marinated Amish Miller chicken wings, lightly fried in gluten free batter, topped with cilantro gf, nut free, dairy free, soy free

FRIED CALAMARI 14

한치 튀김 hanchi twigim

Lightly battered and fried calamari from Motor City Seafood, cilantro, wasabi mayo gf, nut free, dairy free, soy free

POPCORN CHICKEN 12

닭강정 dak gangjung

Crispy Korean fried chicken bits tossed in chili glaze, our most popular, and served with cucumber slices (gf*), nut free, dairy free, can be gf

POPCORN CAULIFLOWER 9

콜리플라워강정 cauliflower gnagjung

Lightly pickled cauliflower bits tossed in soy glaze, and served with cucumber slices vegan, (gf*), nut free, dairy free, can be gf/soy free

MISO BUTTER ASPARAGUS 14

아스파라거스 무침 asparagus moochim

Asparagus, tossed in miso butter sauce, soft egg, pistachios, micro shiso vegetarian, gf, can be nut free

BRUSSELS SPROUTS 14

방울배추 볶음 bangwool baechu bokkem

Brussels sprouts, anchovy sauce caramel, fried onions, almonds, cilantro gf, soy free, dairy free, can be nut free

KIMCHI FRIED RICE 12

김치볶음밥 kimchi bokkumbob

Soy butter rice, moo radish kimchi, toasted seaweed, soft egg. Served in a hot stone bowl (gf*), nut free, can be vegetarian or gf / [add pork +3](#)

KOREAN FRIED TOFU 16

두부강정 dooboo gangjung

Lightly battered and fried non-gmo silken tofu Choose from: chili glaze, soy glaze, Sichuan spice vegan, nut free, can be gf (Sichuan style)

TTEOKBOKKI - STREET STYLE 14 ea / 25 for 2

떡볶기 tteokbokki

Rice cake batons with gochujang, sautéed with scallions, pork belly lardons, slow poached egg (gf*), nut free, dairy free

TTEOKBOKKI - ROYALE STYLE 14 ea / 25 for 2

궁중 떡볶기 goongjoong tteokbokki

Rice cake batons with savory soy sauce, sautéed with shiitake mushrooms, seasonal local vegetables vegan, (gf*), nut free

CHEF'S NOTES

T.R.'S MISO SMOKED SALMON

Our neighbor, Tracklements, is the world's best smokery. Its chief T.R. is our longest supporter and a dear friend. He made this miso cold smoked salmon especially for Miss Kim. We try to do right by TR's beautiful and special fish by complimenting it with a light bed of lightly vinegared sushi rice, cucumber slivers and flavorful micro shiso herb.

MISO BUTTER WINTER SQUASH

Food is the answer to everything. When the US Army was stationed in Korea after the war, butter became more readily available and Koreans soon discovered the wonderful marriage of butter and soy. It's good on everything.

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KIMCHI FRIED RICE

As much as I love all the stews and Korean bbq, I love what often comes next - a bowl of rice and flavor bombs like seaweed and kimchi are added to the pot or pan with all the left overs, stir and let that cook a bit, and voila! You get kimchi fried rice. We don't have table top grills here, but we do have hot stone bowls. So ours comes crisp in a stone bowl with a soft egg for you to stir in and let cook. Go ahead, add this to any dishes you are ordering, and you instantly get a hearty meal.

BRUSSELS SPROUTS

Many people are hesitant about fish sauce, but with the right technique, fish sauce can add lots of umami without adding "fishiness". Here we transform fish sauce into caramel sauce, rounding out the flavor and char of the brussels sprouts!

ENTRÉES

SERVED WITH RICE // ADD BANCHAN FOR \$3

TTEOKBOKKI - STREET STYLE 25

떡볶기 tteokbokki

Rice cake batons with gochujang, sautéed with scallions, pork belly lardons, slow poached egg (gf*), nut free, dairy free, does not come with rice

TTEOKBOKKI - ROYALE STYLE 25

궁중 떡볶기 goongjoong tteokbokki

Rice cake batons with savory soy sauce, sautéed with shiitake mushrooms, seasonal local vegetables vegan, (gf*), nut free, does not come with rice

KOREAN FRIED CHICKEN 25

닭강정 dak gangjung

Lightly battered and fried Amish Miller chicken
Pick one: Chili glaze (gf*), Soy glaze (gf*), Sichuan spices (gf), Nick Kim style (gf)
nut free, dairy free, can be soy free

[Wednesday Chicken Dinner Special - any style 20](#)

BRAISED LAMB SHANK 27

오향 양고기 족발 ohyang yanggi jobbak

MI lamb shank braised in soy and Epices de Cru Chinese 5 spice, served with seasonal vegetables (gf*), nut free, dairy free

SOY SAUCE SAUTEED DORADE 28

생선찜 sangsun jjim

Sauteed dorade sea bream fish in chili soy sauce, braised moo radishes, scallions (gf*), dairy free, nut free

SOY BUTTER SCALLOPS 31

가리비구이 garibi gooi

Scallops sauteed and served in decadent soy butter sauce, micro shiso (gf*), nut free

KOREAN FRIED TOFU 19

두부강정 dooboo gangjung

Lightly battered and fried non-gmo silken tofu
Choose from: chili glaze, soy glaze, Sichuan spice (gf*), vegan, nut free, can be gf (Sichuan)

PORK BIBIMBOB 24

제육볶음 비빔밥 jaeyook bibimbob

Pork sirloin from Farm Field Table in gochujang, local vegetables, microgreens, soft egg, gochujang (gf*), nut free, dairy free, can be gf

BULGOGI BEEF BIBIMBOB 24

불고기 비빔밥 bulgogi bibimbob

Wagyu top sirloin bulgogi from Farm Field Table, local vegetables, microgreens, soft egg, gochujang (gf*), can be gf, nut free, dairy free, can be gf

MUSHROOM BIBIMBOB 22

버섯 비빔밥 busut bibimbob

Shimeji mushroom, shiitake mushroom, soft egg local vegetables and microgreens, gochujang vegetarian, (gf*), nut free, can be vegan / gf

TOFU BIBIMBOB 22

두부 비빔밥 dooboo bibimbob

Sweet and spicy soft tofu with caramelized onions local vegetables, microgreens, soft egg, gochujang vegetarian, (gf*), nut free, can be vegan / gf

[Sunday Bibimbob Special - any style 20](#)

CHEF'S NOTES

GOCHUJANG SEAFOOD STEW

Hearty, saucy and delicious, this is one of my favorite way to eat seafood, especially in the winter; even better late at night with some soju. Variety of seafood is cooked to order on heavy cast iron pan with heady gochujang based sauce. What I do is to spoon every drop and strand of bean sprouts over rice, scraping the bottom of the plate.

KOREAN FRIED CHICKEN + TOFU

Our perennial best seller. The craze for Korean fried chicken is not just a passing fad—with its light, crisp batter and irresistible sauces and spicing. Its vegan cousin Korean Fried Tofu is also amazing in its flavor and texture, with silky soft tofu and crunchy gluten free breading.

Pro Tip: have it with something effervescent. Beer is the best, Bruce Cost real ginger ale is great, too.

BIBIMBOB

When I studied regional food in Korea, BiBimBob is the first dish I researched. It is always the best representation of local and seasonal ingredients. We try to do the same with ours. Everything is hyper-local, including vegetables from local farms, pork sirloin and wagyu top sirloin beef bulgogi from Farm Field Table.

TTEOKBOKKI - STREET & ROYALE STYLE

This quintessential, popular and addictive Korean street food was my undoing as a child. I have lied for it, bartered milk boxes for it and even submitted to blackmail for it! While the street version is chewy and spicy, the origins of this dish were in fact, royal. The royal version is savory from soy sauce, rather than spicy, and it is packed with various vegetables and shiitake mushrooms. We make ours with freshly made rice cakes from a Korean family in town. A must try!

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DESSERTS

CARDAMOM BREAD PUDDING

8 / +gelato 10

With orange zest and whipped cream
vegetarian, soy free, nut free

PAVLOVA 9 / +gelato 11

Vanilla meringue pastry with crispy exterior
Whipped cream, fresh berries, matcha powder
vegetarian, gf, soy free, nut free

ZINGERMAN'S GELATO 7 / kid size 4

Freshly made by Zingerman's Creamery
flavors - sweet cream, black sesame, matcha
vegetarian, gf, soy free, nut free

ZINGERMAN'S SORBET 7 / kid size 4

Freshly made by Zingerman's Creamery
flavors - hibiscus, satsuma orange
vegan, gf, soy free, nut free

GINGER SOY PUDDING 6

Silky smooth soy milk pudding with
macarated mixed berries
vegan, gluten free, nut free

DIGESTIFS

AVERNA 9

Sicily Italy

FERNET BRANCA 8

Milan Italy

'BOSTON BUAL' MADEIRA 12

Madeira, Portugal

CHARTREUSE 11

Grenoble France

FINE DE BOURGOGNE 12

Burgundy France

NONINO QUINTESSENTIA 9

Fruili Italy

MONTENEGRO 9

Bologna Italy

TEA

CORN TEA 3

Korea, herbal

GINGER TURMERIC 4

Herbal

JADE CLOUD 5

China, green

CHINA BREAKFAST 5

China, black

ICED TEA 3

COFFEE

VIETNAMESE COFFEE 6

With house made milk caramel

COLD BREW COFFEE 4

Zingerman's Coffee Company

FRENCH PRESS COFFEE 4

Zingerman's Coffee Company