



TWIN BEANS

COFFEE COMPANY



MENU

Kitchen Open - 8AM - 2:45PM

COFFEE & BEVERAGES

CLASSICS

Espresso is served as a double shot in all sizes
Iced 20oz are served with a triple

	8oz	12oz	16oz	ICED 16oz	ICED 20oz
Freshly Roasted Coffee	•	2.50	2.85	•	•
Cold Brew <i>Our specialty single origin Ethiopian Harrar</i>	•	•	•	3.75	4.75
Americano	2.95	2.95	2.95	3.15	3.50
Flat White (Latte)	3.35	3.60	3.85	4.05	4.75

SINGLE SIZES

House Espresso	2.65
Cortado (6oz)	2.95
Cappuccino (8oz)	3.35
Traditional Macchiato <i>Double Espresso with foam in a demitasse</i>	2.85

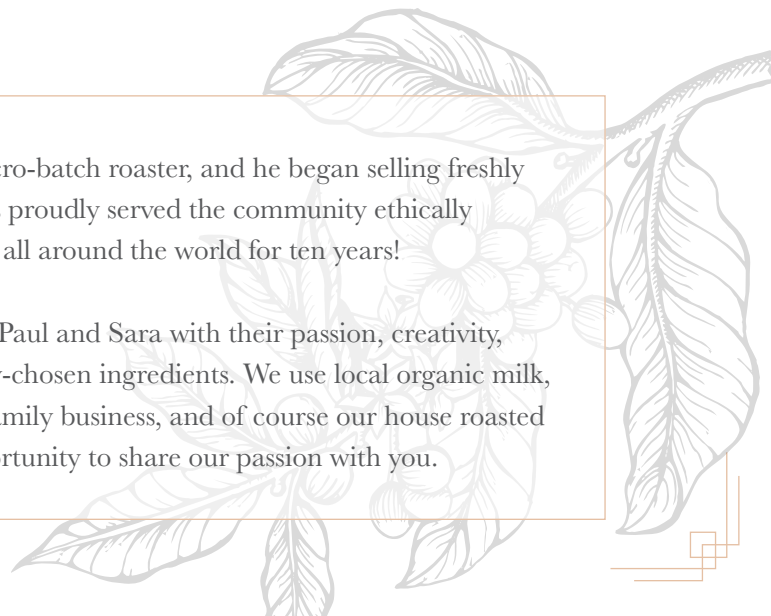
MOCHAS

	8oz	12oz	16oz	ICED 16oz	ICED 20oz
Classic Mocha <i>Joe's Organic Chocolate Sauce</i>	3.70	4.25	4.75	4.95	5.35
Mexican Mocha <i>Mexican drinking chocolate</i>	3.70	4.25	4.75	•	•
White Chocolate Mocha <i>Guittard sauce</i>	4.05	4.65	5.25	5.55	5.95

Our Origin Story

Twin Beans began in 2010 when Paul purchased his first micro-batch roaster, and he began selling freshly roasted coffee beans at the Farmer's Market. Twin Beans has proudly served the community ethically sourced, freshly roasted, and deliciously brewed coffees from all around the world for ten years!

All of our coffee beans are meticulously roasted in-house by Paul and Sara with their passion, creativity, and curiosity. Every handcrafted drink is made with carefully-chosen ingredients. We use local organic milk, house made sauces and syrups from a small Oregon-based family business, and of course our house roasted beans! It is truly our pride and our pleasure to have the opportunity to share our passion with you.



SEASONAL SIGNATURES

Carefully crafted for balanced flavor and only available in sizes listed

	8oz	12oz	16oz	ICED 16oz	ICED 20oz
Honey Cinnamon Latte	3.70	4	4.45	4.85	5.85
Craft Caramel Latte <i>House caramel sauce</i>	4.05	4.65	5.25	5.55	5.95
Bellatrix <i>Cinnamon, Joe's Organic Chocolate & vanilla</i>	4.50	5.25	•	5.95	•
Bee Sting <i>Honey & cayenne</i>	3.70	4	4.45	4.85	5.85
Summer Thai Latte <i>Joe's Coconut Syrup, sweetened condensed milk & toasted coconut</i>	4.05	4.65	5.25	5.55	5.95
Blueberry Mint Mojito Cold Brew <i>Unique, refreshing, & gently sweetened. Cold brew with sparkling water, mint & blueberry with a dash of cream. Non-alcoholic.</i>	•	•	•	5.50	•
Vanilla Cream Cold Brew <i>Joe's Vanilla Syrup & cream</i>	•	•	•	4.50	5.50

HOLD THE COFFEE PLEASE

	8oz	12oz	16oz	ICED 16oz	ICED 20oz
Chai Tea <i>Sweet or spicy</i>	3	3.75	3.95	3.95	4.25
Classic Cocoa <i>Joe's Organic Chocolate Sauce</i>	2	2.50	3	•	•
Squirt Bomb <i>Cherry, strawberry, or raspberry</i>	•	•	•	2.50	2.75
Italian Soda	•	•	•	2.50	2.75

TEA

Pot of Tea (16oz)	3
Hot Tea-to-go (16oz)	2
Iced Tea (20oz)	2.5
Lemonade Iced Tea (20oz)	3

Joe's Organic Syrups .65 | Almond, Butterbier, Hazelnut, Cherry, Strawberry, Raspberry, Sea-Salted Caramel, Vanilla, Peach, and Coconut

Sugar-free Syrups .65 | Caramel, Raspberry, Vanilla, White Chocolate

Alternate Milks additional charge | Almond, Coconut, Hemp, Macadamia, Oat, Soy

APPS & SIDES *Served all day*

Ⓥ House Bagel PLAIN 3.75 | EVERYTHING 4.25 | Ask server about flavor of the day 4.25
add raspberry cream cheese or garlic herb schmeer .50
Made from scratch and baked daily. Served with cream cheese.

Ⓥ Yogurt Parfait 5.5
substitute yogurt for macadamia milk to make it vegan (✓)
Honey Greek yogurt, berries, & house granola

Ⓥ Ⓜ Roasted Red Pepper Hummus Plate 6 ✓
add focaccia for 1.5
House-made hummus with veggie dippers

Ⓥ Ⓜ Watermelon Mint Salad 3.25 ✓
Fresh watermelon, mint, & strawberries

TOASTS *Served all day on house-made focaccia (vegan)*

Ⓥ Classic Avo Toast 6.25 ✓ *add hummus for .50*
Avocado, micro greens, poppy seeds

Ⓥ The Millennial 6.75 ✓
Avocado, fresh blackberries, blackberry pepper, and micro greens

Ⓥ Bruschetta Plate 6.5 ✓
Roasted beet bruschetta with balsamic glaze and fresh basil

BREAKFAST *Served all day*

Breakfast Bagel 9.5
House-made bagel, fried ham, fried egg, cheddar cheese, and garlic herb schmeer

Bagel & Lox Reborn 11.5
House-made bagel, salmon lox, egg sunny-side up, capers, pickled onion, and cream cheese

Good Morning Sunshine Plate 7
2 slices bacon, 2 eggs & focaccia

Ⓥ Happy Day Plate 6.5 *add bacon for 3*
Sautéed veggies with 2 eggs & focaccia

Ⓥ Zorro Plate 9.5
Gold potatoes with New Mexican chiles, cheddar cheese, and 2 eggs with focaccia

Ⓥ = Vegetarian

Ⓜ = Gluten Free

✓ = Vegan

SALADS

Start serving at 11:00AM (add avocado to any salad - 2)

- Ⓥ Ⓞ Schrutte Salad 9 ✓ *add turkey for 1.5*
Blueberries, beet bruschetta, fresh basil, mixed greens & balsamic vinaigrette
- Ⓥ Ⓞ Wilderwood 9 ✓ *add chicken for 1.5*
Chickpeas, grape tomatoes, pickled onion, mixed greens, & chimichurri
- Ⓥ Ⓞ Strawberry Spinach 8 ✓ *add turkey or chicken for 1.5*
Fresh strawberries, cucumbers, almonds, spinach & lemon poppy seed dressing
- Ⓥ Athena 8 *add chicken for 1.5*
Feta, olives, cucumbers, tomatoes, onions, house croutons, mixed greens, & balsamic vinaigrette
- Ⓞ Forbidden Forest 10
Turkey, swiss, red onions, blueberries, apples, almonds, mixed greens & lemon poppy
- Farmhouse 10
Chicken, bacon, cheddar, tomatoes, onions, cucumbers, house croutons, mixed greens, & ranch

SANDWICHES

*Start serving at 11:00AM. Choice of house-made focaccia (vegan), white, sourdough, or wheat
Served with kettle chips (substitute with side salad or watermelon mint salad - 2)*

- Turkey Basil 10
Turkey, fresh basil, havarti, tomato, micro greens, balsamic vinaigrette
- Twin Beans Club 10
Ham, turkey, bacon, cheddar, onion, romaine, mayo, mustard
- Turkey Bacon Ranch 10
Turkey, bacon, havarti, tomato, onion, cucumber, micro greens, romaine, house ranch
- Ⓥ Summer Chickpea 8 *vegan (✓) if served with focaccia*
Lemony chickpeas, tomato, pickled onion, romaine, cucumber, and red pepper hummus
- Ⓥ Veggie 8 *vegan (✓) if served with focaccia*
Mushrooms, micro greens, cucumber, spinach, tomato, onion, basil, romaine, balsamic vinaigrette

GRILLED SANDWICHES *Served on house-made focaccia (✓) with kettle chips.
(substitute for side salad or watermelon mint salad - 2)*

- Grilled NY Strip & Havarti 10
NY strip, havarti, tomato, pickled onion, garlic aioli
- Grilled Chicken & Chimichurri 10
House roasted chicken, havarti, tomato, spinach, chimichurri, pickled onion,

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✓ = Vegan

SAVORY CREPES

Add sautéed mushrooms, onions, jalapeños, or bell peppers for .50 each

El Dorado 9

Chicken, cheddar, jalapeño, onions, chili flakes

Firefly 10

Chicken, bacon, gouda, tomato, spinach, pesto, ranch

Crepes Benedict 10.5

Two over-easy eggs, ham, gouda, hollandaise sauce

Bacon & Egg 8.5

Bacon, gouda, scrambled egg

Crepes Monte Cristo 9.5

Ham, turkey, swiss, and melba sauce topped with powdered sugar

Allons y 9

Turkey, bacon, spinach, swiss, pesto

Velaris 8 *add chicken 1.5*

Cheddar, mushrooms, onions, bell peppers, spinach, basil

Greens & Gouda 8.5 *Add bacon 1.5*

Gouda, spinach, basil, pesto, onions

Odyssey 8 *add chicken 1.5*

Spinach, tomato, gouda, feta, tzatziki

Gryffindor 8.5

Bacon, swiss, tomato, spinach, pesto

Enterprise 7.5 *Add turkey 1.5*

Mushrooms, scrambled egg, spinach

KIDDO MENU *Served all day*

Picker's Plate 4 *recommended for our youngest guests*

CHOOSE THREE: Strawberries, apple slices, cucumber slices, carrot sticks, cheddar cheese, pickle, or olives

PB&J Crepe 6

Peanut butter and a side of house-made jam with whipped cream and powdered sugar

Ham & Cheese Sando 5.5 *Served with kettle chips*

Half sandwich with ham, cheddar, and mayo.

SWEET CREPES

Add strawberries, blueberries, or banana for .75 each

Mugwump 8.5

Strawberries, bananas, Bavarian cream

Faerie Tale 8.5

Raspberry sauce, lemon curd, cheesecake batter

Strawberry Nutella 8.5

Strawberries & Nutella

Funky Monkey 8

Bananas, chocolate, peanut butter

Lemony Snickett 8

Lemon Curd, Bavarian cream

Harley Quinn 7.5

Strawberries & chocolate

Caramel Cheesecake 8

House caramel sauce & cheesecake batter

Razzleberry 9

Blueberries, strawberries, raspberry sauce, cheesecake batter

Cookies & Cream 7

Oreos, Bavarian cream, chocolate

Winnie the Pooh 6.5

Peanut butter & honey

The Classic 6

Plain crepe with maple syrup