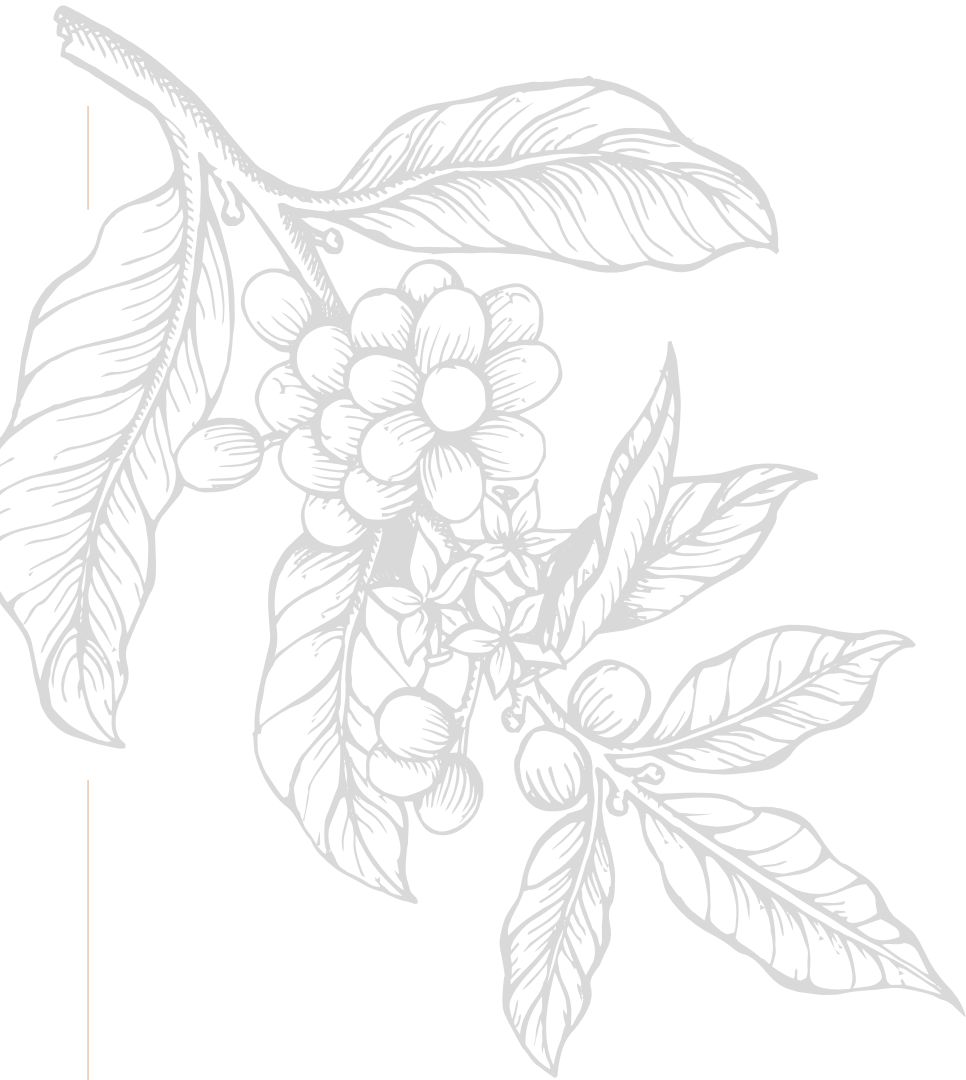




TWIN BEANS

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	•	•	•	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	2.85

Double Espresso with foam in a demitasse

MOCHAS

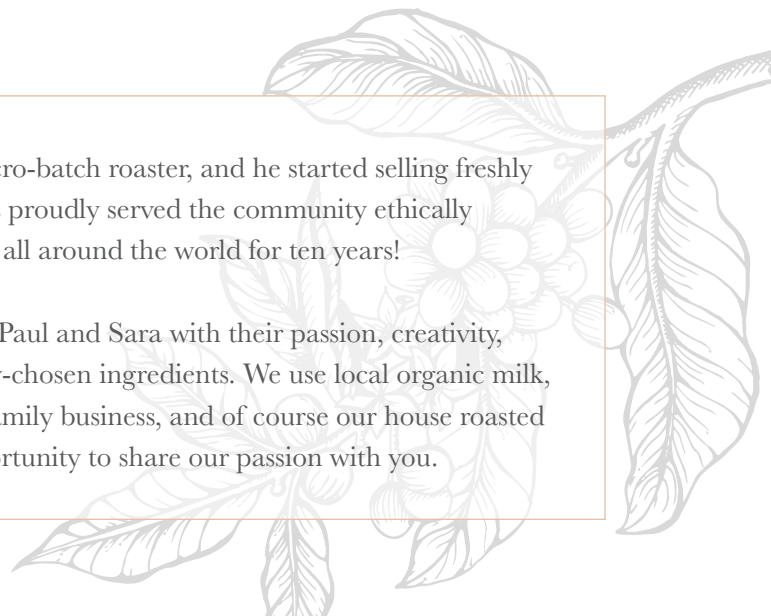
All mochas available as hot cocoa

	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
Baskerville <i>Nutmeg & Joe's Organic Chocolate Sauce</i>	3.70	4.25	4.75	4.95	5.35
Belgian Mocha	4.25	4.85	5.55	•	•

Our Origin Story

Twin Beans began in 2010 when Paul purchased his first micro-batch roaster, and he started 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
Buttered Brown Sugar Latte <i>Butter, brown sugar, & candied walnuts</i>	3.70	4	4.45	•	•
Maple Nutmeg Latte <i>Organic Maple Syrup</i>	4.05	4.65	5.25	5.55	5.95
Cinnamon Roll Latte <i>Sweetened condensed milk, Joe's Organic Vanilla Syrup, & cinnamon</i>	4.05	4.65	5.25	5.55	5.95
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
Base Jumper <i>Americano with butter & cinnamon shot</i>	3.10	3.25	3.40	•	•

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	•	•
Signature Cocoa <i>Mexican, Belgian, or white chocolate</i>	2.5	3	3.50	•	•
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, Hazelnut, Cherry, Raspberry, Sea-Salted Caramel, Pumpkin Spice
Vanilla, 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 4.25 | EVERYTHING 4.75
garlic herb schmear .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

Ⓥ Ⓜ Sweet Potato Hummus Plate 6 ✓
add focaccia for 1.5
House-made hummus with veggie dippers

Ⓥ Ⓜ Sweet Potato Salad 4.75 ✓
Sweet & savory cold salad of sweet potato, chickpea, avocado, raisin, pumpkin & sunflower seeds

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

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

Ⓥ The Hipster 6.75 ✓
Avocado, tomato, and micro greens

BREAKFAST *Served all day*

Breakfast Bagel 9.85
House-made bagel, fried ham, fried farm-fresh local egg, cheddar cheese, and garlic herb schmear

Bagel & Lox Reborn 11.85
House-made bagel, salmon lox, egg sunny-side up, capers, pickled onion, and cream cheese

Good Morning Sunshine Plate 7.5
2 slices bacon, 2 farm-fresh local eggs & house-made focaccia

Ⓥ Happy Day Plate 8.5 *add bacon for* 3
Sautéed veggies with 2 farm-fresh local eggs & house-made focaccia

Ⓥ Zorro Plate 10.25 *add avocado for* 2
Gold potatoes with New Mexican chiles, cheddar cheese, and 2 farm-fresh local eggs with house-made focaccia

Harvest Plate 12.25
Fried ham, sweet potatoes, chickpeas, 2 farm-fresh local eggs, hollandaise & house-made focaccia

Ⓥ = Vegetarian

Ⓜ = Gluten Free

✓ = Vegan

SALADS

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

Ⓥ Athena 9.5 *add chicken for 2*

Feta, olives, cucumbers, tomatoes, onions, house croutons, mixed greens, & balsamic vinaigrette

Ⓤ Rivendell 11

Turkey, gouda, apples, raisins, sunflower seeds, pepitas, & lemon poppy dressing

Farmhouse 11.5

Chicken, bacon, cheddar, tomatoes, onions, cucumbers, house croutons, mixed greens, & house ranch

SANDWICHES

Start serving at 11:00AM. Choice of house-made focaccia (vegan), white, sourdough, or wheat

Served with kettle chips (substitute with sweet potato salad or side salad - 3)

Twin Beans Club 11

Ham, turkey, bacon, cheddar, onion, romaine, mayo, mustard

Turkey Bacon Ranch 11

Turkey, bacon, havarti, tomato, onion, cucumber, micro greens, romaine, house ranch

Ⓥ Veggie 8.75 *vegan (✓) if served with focaccia*

Micro greens, cucumber, spinach, tomato, onion, basil, romaine, balsamic vinaigrette

BLT 11 *add avocado for 2*

Thick-sliced bacon, tomato, lettuce, & garlic aioli

GRILLED SANDWICHES

Served on house-made focaccia with sweet potato salad.

Grilled Turkey & Lingonberry 12.5

House-roasted turkey, lingonberry spread, havarti cheese, & sautéed onions

Grilled Chicken & Green Chili 12.5

House-roasted chicken, sautéed onions, spicy green chilis, cheddar cheese, and garlic aioli

Ⓥ = Vegetarian

Ⓤ = Gluten Free

✓ = Vegan

SAVORY CREPES

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

El Dorado 9.5

Chicken, cheddar, jalapeño, onions, chili flakes

Firefly 10.75

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

Crepes Benedict 10.5

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

Bacon & Egg 9

Bacon, gouda, scrambled egg

Crepes Monte Cristo 9.5

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

Allonsy 9.5

Turkey, bacon, spinach, swiss, pesto

Velaris 8 *add chicken 2*

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

Greens & Gouda 8.5 *Add bacon 2*

Gouda, spinach, basil, pesto, onions

Odyssey 8 *add chicken 2*

Spinach, tomato, gouda, feta, tzatziki

Gryffindor 9

Bacon, swiss, tomato, spinach, pesto

Enterprise 7.5 *Add turkey 2*

Mushrooms, scrambled egg, spinach

KIDDO MENU *Served all day*

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

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

Winnie the Pooh Crepe 6.5

Peanut butter & honey

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 8.75

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 8

Strawberries & chocolate

Caramel Cheesecake 8

House caramel sauce & cheesecake batter

Razzleberry 9.5

Blueberries, strawberries, raspberry sauce, cheesecake
batter

Cookies & Cream 7.5

Oreos, Bavarian cream, chocolate

The Classic 6

Plain crepe with maple syrup