

WEEKDAY SPECIALS

ALPHARETTA

STRAWBERRY CHILI LEMON DROP

\$15

VODKA, TRIPLE SEC, COOKHOUSE STRAWBERRY CHILI ARBOL SYRUP, FRESH SQUEEZED LEMON JUICE

BRUNCH PUNCH

\$13

RUM, KEY LIME PINEAPPLE SYRUP, DULCE COCONUT CREAM

SUMMER LIME LAGER

\$8

HIGHLAND BREWING CO. MEXICAN STYLE LAGER, MALTY AND CRISP WITH LIME

SPRING-ISH SANGRIA

\$14

CHARDONNAY, DATE MOLASSES, CITRUS AND ORANGE ARBOL SYRUP

RASPBERRY PASSION FRUIT BELLINI

\$14/\$52

COOKHOUSE RASPBERRY PASSION FRUIT SYRUP, PROSECCO

ICED ORANGE MOCHA

\$6.95

SPICED ORANGE COCOA, PEACH COFFEE ROASTERS ESPRESSO, CANDIED ORANGE PEEL

STRAWBERRY MATCHA LATTE

\$7.25

COOKHOUSE STRAWBERRY MILK, JADE LEAF MATCHA

COFFEE SYRUP FLAVORS

\$0.35

VANILLA, LAVENDER, CARDAMOM MINT

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | WE ARE A NON-CERTIFIED GLUTEN FREE KITCHEN
WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT,
SOY, MILK, EGG, FISH, SHELLFISH, MEAT, CHICKEN, SESAME, OR WHEAT ALLERGIES
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.

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AVOCADO TOAST

\$17.25

CHEESY SOURDOUGH BOULEE, RIPE AVOCADO, SAVORY PEACH COMPOTE, FRESH MOZZARELLA, ARUGULA, BALSAMIC DRESSING, PISTACHIO CRUNCH

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

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