 Breakfast

**Rise N Shine**
our classic café style breakfast, two eggs, toast, hashbrowns, choice of side + coffee 13

**Pecan French Toast**
four fluffy buttermilk pancakes stacked with maple syrup + butter 10
Stack with apple filling or nutella 3

**Morning Pulse**
red lentil, roasted red pepper + walnut pulse topped with two poached eggs, crema, mint, served with grilled flatbread 14

**Croissantwich**
black forest ham, swiss, house seasonal made jam + peppered thyme cream cheese 9

**Short Stack**
four fluffy buttermilk pancakes stacked with maple syrup + butter 10

**ADD EGG 2 ADD BREAKFAST SIDE 4**
- fruit salad
- beef sausage
- bacon
- roasted tomato
- hashbrowns
- plant based apple sage sausage

**Breakfast Bowls**
All bowls topped with a poached egg + hollandaise, served over hashbrowns. Wrap it up for 2

**GF Mexi Hash Bowl**
cheddar, chorizo, refried beans, coriander crema, avocado, green onion, salsa 14 *no hollandaise

**GF Steak And Eggs**
kale, red pepper + mushrooms 14

**GF Vegan Hash**
chickpeas, kale, red onion, morning pulse + dalya 14

**GF Corned Beef Hash**
green pepper + onion 14

**Salad**
wrap it up for 2, add chicken, shrimp or tofu 4

**Taco**
GF avocado, greens, black beans, cheddar, tortilla chips, salsa + coriander crema 13

**Grapefruit Pecan Chevre**
field of gold dressing, apricots, warm pecan encrusted goat cheese, grapefruit 13

**Fig Feta**
greens, red onions, figs, feta, walnuts + balsamic reduction 13

**BOWLS & PLATES**
add chicken, shrimp, tofu or beef 4

**GF Pad Thai**
homemade sauce, rice noodles, cabbage, bean sprouts, celery, carrots, cilantro, peanuts + lime 15

**Pasta Prima**
choice of house-made classic tomato sauce, or tarragon cream served with seasonal vegetables over pappardelle served with garlic bread + parmesan 15

**Fingers And Fries**
Degree’s classic chicken fingers with our house-cut fries, served with honey dill sauce 15

**Tocino Rice Bowl**
tocino, green onions, sweet peanut chili oil, carrots, fresh basil, fried egg 14

**Handhelds**
served with choice of fries, soup, house or Caesar salad

**Cheesesteak Melt**
peppers, onions, mushrooms + swiss on a garlic ciabatta 16

**Nottamufflotta**
plant based pepperoni, antipasto, tapenade, daya crisp + pepperoncini, panini 16

**Club**
grilled marble rye, chicken breast, bacon, greens, tomato, basil aioli, aged cheddar 16

**Falafel Pita**
house made falafel, crema, greens, cucumbers, onions and tomato + pickled turnip 16

**Kim Chi Reuben**
combed beef, kim chi, sesame aioli, swiss, + greens on grilled French bread 16

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**Add a Dipping Sauce! 1**
- BBQ
- chipotle aioli
- honey dill
- basil aioli
- ranch
- garlic aioli

**Starter**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**Short Stack**
four fluffy buttermilk pancakes stacked with maple syrup + butter 10
Stack with apple filling or nutella 3

**Starter**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**ADD A DIPPING SAUCE! 1**
- BBQ
- chipotle aioli
- honey dill
- basil aioli
- ranch
- garlic aioli

**Breakfast**

**Rise N Shine**
our classic café style breakfast, two eggs, toast, hashbrowns, choice of side + coffee 13

**Pecan French Toast**

**Morning Pulse**

**Croissantwich**

**Breakfast Bowls**
All bowls topped with a poached egg + hollandaise, served over hashbrowns. Wrap it up for 2

**GF Mexi Hash Bowl**

**GF Steak And Eggs**

**GF Vegan Hash**

**GF Corned Beef Hash**
green pepper + onion 14

**Salad**
wrap it up for 2, add chicken, shrimp or tofu 4

**Taco**
GF avocado, greens, black beans, cheddar, tortilla chips, salsa + coriander crema 13

**Grapefruit Pecan Chevre**
green, red onions, figs, feta, walnuts + balsamic reduction 13

**BOWLS & PLATES**
add chicken, shrimp, tofu or beef 4

**GF Pad Thai**
homemade sauce, rice noodles, cabbage, bean sprouts, celery, carrots, cilantro, peanuts + lime 15

**Pasta Prima**
choice of house-made classic tomato sauce, or tarragon cream served with seasonal vegetables over pappardelle served with garlic bread + parmesan 15

**Fingers And Fries**
Degree’s classic chicken fingers with our house-cut fries, served with honey dill sauce 15

**Tocino Rice Bowl**
tocino, green onions, sweet peanut chili oil, carrots, fresh basil, fried egg 14

**Handhelds**
served with choice of fries, soup, house or Caesar salad

**Cheesesteak Melt**
peppers, onions, mushrooms + swiss on a garlic ciabatta 16

**Nottamufflotta**
plant based pepperoni, antipasto, tapenade, daya crisp + pepperoncini, panini 16

**Club**
grilled marble rye, chicken breast, bacon, greens, tomato, basil aioli, aged cheddar 16

**Falafel Pita**
house made falafel, crema, greens, cucumbers, onions and tomato + pickled turnip 16

**Kim Chi Reuben**
combed beef, kim chi, sesame aioli, swiss, + greens on grilled French bread 16

**Starters**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**Soup**

**Yam Fries**
with chipotle aioli 9

**GF**

**ADD A DIPPING SAUCE! 1**
- BBQ
- chipotle aioli
- honey dill
- basil aioli
- ranch
- garlic aioli

**Follow us for specials and updates!**

Please notify staff of any allergies, dietary needs or intolerances
# THE DRINK MENU

## Alcoholic Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (6 oz)</th>
<th>Price (1/2 L)</th>
<th>Price (1 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine RED</td>
<td>7.50</td>
<td>16</td>
<td>32</td>
</tr>
<tr>
<td>Sangria (seasonal)</td>
<td>17</td>
<td>30</td>
<td></td>
</tr>
</tbody>
</table>

## Non-Alcoholic Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>2.25</td>
</tr>
<tr>
<td>No Refills takeout</td>
<td>7.50</td>
</tr>
<tr>
<td>Italian Soda</td>
<td>3.50</td>
</tr>
<tr>
<td>Juice</td>
<td>2.50</td>
</tr>
<tr>
<td>Prism Kombucha</td>
<td>5.25</td>
</tr>
</tbody>
</table>

## Iced Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Americano</td>
<td>2.75</td>
</tr>
<tr>
<td>Iced Mocha</td>
<td>5.00</td>
</tr>
<tr>
<td>Iced Latte</td>
<td>4.50</td>
</tr>
<tr>
<td>Iced Chai Latte</td>
<td>5.50</td>
</tr>
<tr>
<td>Iced Matcha Latte</td>
<td>5.50</td>
</tr>
</tbody>
</table>

## Teas & Hot Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (sm)</th>
<th>Price (lg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea</td>
<td>2.00</td>
<td>2.50</td>
</tr>
<tr>
<td>Loose Tea</td>
<td>3.50</td>
<td>4.00</td>
</tr>
<tr>
<td>London Fog</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Matcha Latte</td>
<td>5.00</td>
<td>5.50</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>5.00</td>
<td>5.50</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>4.00</td>
<td>4.50</td>
</tr>
</tbody>
</table>

## Coffee & Espresso

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (sm)</th>
<th>Price (lg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Little Sister Coffee</td>
<td>2.25</td>
<td>2.75</td>
</tr>
<tr>
<td>In-House Coffee</td>
<td>1.75</td>
<td></td>
</tr>
<tr>
<td>Americano</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Cafe Latte</td>
<td>4.00</td>
<td>4.50</td>
</tr>
<tr>
<td>Cafe Mocha</td>
<td>4.50</td>
<td>5.00</td>
</tr>
</tbody>
</table>

## Check Out the Degrees Menu Board for Our Weekly Drink Specials!

**ADD A SYRUP SHOT** 0.75
**ADD A LIQUEUR SHOT** 4.25

## Did You Know?

- Degrees makes many of its own coffee syrups!
- Ask our servers for our current selection!

## Get a Mug Discount!

Bring in your mug and pay our in-house price for Dogwood Coffee and Bag Teas!

Follow us for specials and updates!

@degreesdiner