

# VOYAGER

## Spring menu

### BELFIORE

7.5

Local lavender, sweet maple, cardamom, espresso

Inspired by Spring in the Mediterranean hills.

*[Aromatic & Buttery]*

### WEST COAST COLA

7.5

Rich & sweetened umami cold brew, fragrant honey,  
balanced by bright lime undertones

Inspired by driving along the CA coast with the top down.

*[Complex & Refreshing]*



*“Spring arrives quietly at first, then all at once. Longer days, warmer light, and the sense that something new is beginning. This menu is our small celebration of the season and the moments that make the journey memorable.”*

## DESTINATION LATTES

<b>TOKYO</b>	<b>7.0</b>
Japanese cherry blossom + sweet vanilla <i>Inspired by spring sakura in Japan   Sweet + Bright</i>	
<b>LEXINGTON</b>	<b>7.0</b>
Sweetened, reduced bourbon + vanilla accent <i>Inspired by slow Southern nights in Kentucky   Smoky + Sweet</i>	
<b>SANTIAGO</b>	<b>7.0</b>
Dark chocolate + blend of cayenne, ginger, cinnamon <i>Inspired by warm Spanish nights   Spicy + Bold</i>	
<b>MANILA</b>	<b>7.0</b>
Ube-mango-vanilla syrup + coconut crème <i>Inspired by island sweetness in the Philippines   Tropical + Creamy</i>	

## MATCHA MAGIC

<b>MATCHA</b>	<b>6.3</b>
Ceremonial grade matcha + brown sugar syrup	
<b>STRAWBERRY MATCHA</b>	<b>7.0</b>
Sweetened matcha + Strawberry puree	
<b>TOKYO MATCHA</b>	<b>6.7</b>
Ceremonial grade matcha + vanilla + sakura accent. This is the perfect union of sweet and umami	

## MAKE IT YOUR OWN

<b>COLD FOAMS (1.5)</b>
<b>UBE PURPLE YAM   VANILLA</b>
<b>SYRUPS (0.75)</b>
<b>BROWN SUGAR   VANILLA   BOURBON</b>

## TRAD COFFEE

<b>ESPRESSO</b>	<b>4.0</b>
<b>MACCHIATO</b>	<b>4.5</b>
<b>CORTADO</b>	<b>4.5</b>
<b>FLAT WHITE</b>	<b>5.5</b>
<b>CAPPUCCINO</b>	<b>5.5</b>
<b>LATTE</b>	<b>5.8</b>
<b>VANILLA LATTE</b>	<b>6.5</b>
<b>MOCHA</b>	<b>6.5</b>
<b>DRIP</b>	<b>4.5</b>
<b>POUR OVER</b>	
...Dark Roast	<b>5.5</b>
...Seasonal Roast	<b>6.5</b>
<b>AMERICANO</b>	<b>4.5</b>
<b>COLD BREW</b>	<b>5.5</b>

## NOT COFFEE

<b>TEA</b>	<b>4.5</b>
Herbal, Green, Black	
<b>LONDON FOG</b>	<b>6.0</b>
<b>CHAI LATTE</b>	<b>6.0</b>
<b>LEMONADE</b>	<b>4.5</b>
<b>HOT CHOCOLATE</b>	<b>5.0</b>
<b>KIDS HOT COCOA</b>	<b>4.0</b>

ALTERNATIVE MILK: ALMOND, OAT, SOY **0.5** | EXTRA DOUBLE SHOT **1.5**

# TOAST AND FOOD MENU

<b>AVOCADO TOAST (V)</b>	<b>10</b>
Thick multigrain bread w/ hummus, housemade avocado mash, arugula, lemon, garlic, sea salt, black pepper, and olive oil.	
<b>SUN-DRIED TOMATO CAPRESE TOAST</b>	<b>9.5</b>
Thick multigrain bread topped with sun-dried tomato pesto, fresh mozzarella, basil, sea salt, and balsamic glaze.	
<b>ALMOND BUTTER TOAST</b>	<b>9</b>
Thick multigrain bread topped with almond butter, strawberries, sea salt, and honey.	
<b>PB &amp; JAM OVERNIGHT OATS (V/GF*)</b>	<b>7.5</b>
Gluten free oats, chia seeds, oat milk, and maple syrup, with peanut butter & strawberry jam. Topped with cacao nibs!	
<b>CHOCOLATE GANACHE &amp; ALMOND CHIA PUDDING (V/GF*)</b>	<b>7.5</b>
Chia seeds, almond milk, brown sugar, salt, semi-sweet chocolate, coconut cream. Topped with seasonal fruit, almonds, & cacao nibs.	
<b>YOGURT &amp; HOUSEMADE GRANOLA (GF*)</b>	<b>6.5</b>
Straus Greek yogurt, housemade gluten free lemon zest & honey butter granola. Topped with a drizzle of honey & fresh strawberries!	
<b>BREAKFAST BURRITO</b>	<b>10</b>
Bombay-India spiced potatoes, tender scrambled eggs, & white cheddar. Served in a warm flour tortilla with a side of our house-made chipotle sauce.	
<b>MUSHROOM MELT</b>	<b>12</b>
Plump caramelized mushrooms, sweet roasted bell peppers, and melted gruyere cheese. Served on home-made ciabatta and a side of our zesty garlic aioli. It's totally unhinged!	

*Cater with Voyager!* →

*[www.voyagercraftcoffee.com/catering](http://www.voyagercraftcoffee.com/catering)*



## MENU FAQ

### **Q. IS ANYTHING NEW COMING TO THE MENU?**

A. Yes! We're making space to introduce new drinks and food items that highlight our house-made syrups, matcha program, and brunch offerings. The goal is to keep things exciting and seasonal, while keeping our classics strong.

### **Q. WHY DID THE PRICE GO UP?**

A. We totally get this question. so here's the real truth: we haven't changed prices in three years, even while everything has increased around us. This small adjustment just helps us keep up with costs and to continue using the same great ingredients and level of care you've always loved.

### **Q. WHAT IS THE TOKYO MATCHA?**

A. It's a Japanese union of love, combining matcha with sakura to create a sweet umami baby. Here we chance both the sweetener from our plan brown sugar to vanilla and we accent it with the bright cherry blossom flavor.

### **Q. WHAT ABOUT THE BALI AND THE VALENCIA?**

A. We still will make these drinks while we have the ingredients, but sadly their time is passing. We're focusing on a slimmed down coffee menu and expanding other aspects of it like our Matcha and our Food program. We'll definitely bring these back as seasonals in the near future!

### **Q. WHY DID YOU REMOVE SOME OF THE DESTINATION LATTES?**

A. We've trimmed the lineup to make ordering faster and focus on what's most loved. Some drinks like Bali or Valencia may come back as limited-time features — so keep an eye out!

### **Q. ARE THE SYRUPS STILL MADE IN-HOUSE?**

A. Absolutely! From our bourbon reduction to our seasonal flavors, everything is still handcrafted by our team.

### **Q. HOW SHOULD WE TALK ABOUT THE PRICE CHANGE WITH GUESTS?**

A. Keep it honest and positive, focus on quality and care. Something like:

*"WE HADN'T ADJUSTED PRICES IN THREE YEARS AND WANTED TO MAKE SURE WE CAN KEEP USING THE SAME AMAZING INGREDIENTS AND SUPPORT OUR TEAM FAIRLY."*