

DOC'S FAST CUP

CAFÉ AU LAIT, SOY, ALMOND OR COCONUT .70
ADDITIONAL SHOT OF ESPRESSO .85
.20 OFF WHEN YOU BRING YOUR OWN MUG

2.90 LARGE
16 oz

2.65 SMALL
12 oz

ST. LOUIS BLUES

Light caramels and a dense sweetness. This medium roast house blend will charm both the novice and the connoisseur.

AMERICAN GOTHIC

The robust earthiness of a classic French roast with a pleasant, smooth finish.

POUR OVER BREW

ONE SIZE
16 oz

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CONVERSATION BREW **3.40**

Our exclusive seasonal selection small-lot, single origin coffees.

ORGANIC BREW **3.40**

Coffees sourced from naturally-treated, environmentally safe and sustainable farms.

JAVA HOUSE DECAFFEINATED **3.10**

OUR COFFEE IS ROASTED LOCALLY

ESPRESSO BAR

SOY, ALMOND, COCONUT OR HALF & HALF .70
ADDITIONAL SHOT OF ESPRESSO .85

CAFE LATTE OR MOCHA AVAILABLE OVER ICE

16oz

TRADITIONAL CAFÉ LATTE 4.15

TIRAMISU LATTE AMARETTO WHIPPED CREAM 5.15

SUGAR COOKIE LATTE WITH WHIPPED CREAM 5.15

CARAMEL CREAM LATTE WITH WHIPPED CREAM 5.15

NUTTY CARAMEL LATTE AVAILABLE SUGAR FREE 4.95

CAFFÈ MOCHA DARK or WHITE COCOA 4.85

CARAMEL WHITE MOCHA 5.65


TOFFEE CRUNCH MOCHA 5.65

ADD A FLAVOR .80

Almond
Amaretto

 Caramel
Coconut
 Hazelnut

Marshmallow
Mint
Pumpkin Spice

 Raspberry
Vanilla Bean

 ALL NATURAL, ZERO CALORIE, SUGAR FREE

TRADITIONAL CAPPUCCINO 6oz 3.45

Equal parts espresso, steamed and foamed milk.

CORTADO 4oz 3.65

Equal parts double shot Conversation espresso and lightly textured latte style milk.

CUBAN MACCHIATO 1 1/2oz 3.10

Our traditional macchiato infused with a touch of turbinado sugar, dollop of textured milk and dusted with cocoa.

CAFFÈ AMERICANO 8oz 3.10

Double shot Conversation espresso served over hot water.

ORGANIC FULL LEAF TEA

ONE SIZE 16 oz  STEEP YOUR TEA IN MILK .80

BLACK & OOLONG TEA 4 MINUTES **3.65**

JAVA HOUSE BREAKFAST Ceylon blended with Assam.

EARL GREY Ceylon black and sunripened Bergamont.

IRON GODDESS OOLONG From Fujian, China.

GREEN TEA 3 MINUTES **4.15**

JASMINE PEARLS

GREEN MINT

JAVA HOUSE GREEN Grown in Dhankuta, Nepal.

GENMAICHA Sencha tea leaves and brown rice.

BOTANICAL BLENDS 5 MINUTES **3.65**

LEMONGRASS

BLUEBERRY HIBISCUS

GINGER HIBISCUS Rosehips, licorice root, lemongrass, dried apple, elderberries, orange peel and citrus essential oils.

ROSE GARDEN Chamomile, spearmint and lavender.

HOT BEVERAGES

SOY, ALMOND, COCONUT OR HALF & HALF .70

HOT CHOCOLATE **4.05**

JAVA HOUSE CHAI ORGANIC **4.45**

CHAI ESPRESSO CHARGE **ADD .85**

CHOCOLATE CHAI **4.85**

HOT APPLE CIDER NEW RECIPE **4.05**

HOT APPLE PIE NEW RECIPE **4.85**

COLD BEVERAGES

ALL COLD BEVERAGES ONE SIZE 20oz

JAVA COOLER AVAILABLE SUGAR FREE Creamy iced coffee with sweet vanilla and caramel overtones.	4.15
CHOCO COOLER Iced coffee paired with rich Ghirardelli™ chocolate and vanilla.	4.15
ICED COFFEE DECAFFEINATED NOT AVAILABLE	3.45
JAVA HOUSE CHAI ORGANIC CHAI ESPRESSO CHARGE	4.45 ADD .85
CHOCOLATE CHAI	4.85
TROPICAL ICED TEA ADD RASPBERRY .80	3.45
SUMMERBERRY GREEN ICED TEA	3.45
SPARKLING APPLE PIE SEASONAL A fizzy apple cider twisted with caramel and topped with whip.	4.85
VENETIAN LEMONADE Raspberry Venetian Lemonade available.	3.45

BLENDÉD FRAPPÉ

A CLASSIC GHIRARDELLI™ treat served with whipped cream. **5.75**

Available decaffeinated or without espresso. One size 20oz.

**CARAMEL
MOCHA**
**DECADENT
DARK MOCHA**

PISTACHIO FRAPPE
(PREPARED WITHOUT ESPRESSO)

**HEATH™
AND COFFEE**



THE JAVA HOUSE

COFFEE ROASTERS

— LOCALLY BREWED AND OPERATED SINCE 1994 —

MONDAY – THURSDAY	6:00 _{AM} – 9:00 _{PM}
FRIDAY	6:00 _{AM} – 7:00 _{PM}
SATURDAY & SUNDAY	6:30 _{AM} – 7:00 _{PM}

ORDER AHEAD! COFFEE OR PASTRIES FOR YOUR NEXT EVENT.
KIOSK: 319-353-6599  BAKERY: 319-354-2111

SHARE YOUR COFFEE EXPERIENCE WITH US
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