Larema
COFFEE HOUSE



COFFEE



All Drinks Available with Decaf Espresso
Choice of Whole, 2%, or Oat Milk +.50

Drip Coffee 1.75 / 2.75 / 3.75
Rotating Single Origin Coffees & Blends
Served Until Noon

Nitro Cold Brew 4.75 /5.25/ 5.75
lightly infused with nitrogen

Red Eye 4 / 4.5 / 5
Drip Coffee with Espresso

Espresso (2oz) 3
Served with Sparkling Water

Affogato (16oz) 5.75
Vanilla Ice Cream & Espresso

Coffee Shake (16oz) 7.75
Ice Cream, Concentrated Cold Brew
Add Choice of Vanilla, Caramel or Mocha

Pour Over (12oz) 4.50
Single Origin Coffees
Prepared by Hand

Americano 3.25 / 3.5 / 3.75
Espresso & Hot Water

Latte 4.75 / 5 / 5.25 / 5.5
Espresso & Steamed Milk

Cappuccino 4.75 / 5 / 5.25
Espresso & Foamy Steamed Milk

Cortado (4oz) 4
Espresso & Steamed Milk

Milkshake (16oz) 6.75
Ice Cream, Milk
Add Choice of Vanilla, Caramel or Mocha



TEA LATTES
5.5 / 6.25 / 6.75

Chai Latte
House-Made Blend
of Black Tea & Chai Spices

Lavender Rooibos
Smooth, Sweet & Decaf



Larema Fog
Earl Grey Tea &
House-Made Vanilla Syrup

Matcha
Ceremonial Grade Green Tea Latte
Whisked by Hand

TEA
3.50
Brewed from Loose Leaf and Available Hot or Iced

Black	Green	Herbal
Golden Yunnan	Sencha	Hibiscus Berry
Lapsang Souchong	Jasmine	Egyptian Chamomile
Earl Grey	Oolong	Turmeric Ginger
Small-Leaf Kenya		Yerbe Mate
	White	Tulsi Ginger
	White Tip Rwanda	Lavender Rooibos
		Peppermint

FLAVORS
House-Made Syrups
House Whipped Cream +1
Cold Foam +1



Vanilla +1
Vanilla Bean

Mocha +1
Semi-Sweet Dark
Chocolate

Caramel +1
Caramelized Cane
Sugar & Cream

Golden +1.25
Honey Ginger,
Turmeric & Cinnamon

Thelonious Mocha +1.5
Dark Chocolate, Vanilla,
Cinnamon & Cayenne

Swirligig +1.75
Hazelnut, Mocha
& Cinnamon Swirl



Lavender +1.5
French Lavender Buds

Lavender Rose +1.75
French Lavender Buds
& Rose Water



HOT CHOCOLATE
4.5 / 5 / 5.5
Add Whipped Cream & Cold Foam +1
Sipping Chocolate (4oz) 4.25

BREAKFAST SANDWICHES

Served on House-Baked Breads

Add-ons:
Fried Egg +1.50, Bacon +2.50, Turkey Sausage +2.50, Avocado +1.50,
Cheese +1.50, Strawberry Jam +1.50, GF Bread +2.50

English Muffin with Cream Cheese 6.00

Egg & Cheese Croissant 8.75

Bacon & Egg on Brioche Bun 8.75

Turkey Sausage & Avocado English Muffin 8.75

Breakfast Burrito 11.00
Two Fried Eggs, Turkey Sausage, Cheese,
Spinach, Tomato, Red Onion, Buffalo Aioli, Whole Wheat Wrap

SNACKS

Chicken Salad 8.00
With Veggies & GF Multigrain Crackers

Chickpea Curry Salad 7.00
With Veggies & GF Multigrain Crackers

Empanadas 5.00
Savory turnover-style pastry, served with your sauce of choice. See current selections in shop!

Yogurt, Granola & Fresh Fruit 8.00
Greek Yogurt, Fresh Fruit & House-Made Granola

Açai Bowl 9.50
Add Big Spoon nut butter
Peanut Butter or Almond Butter +1.50

SMOOTHIES

Choice of Whole, 2%, or Oat Milk

Go Tropical 7.50
Strawberry, Banana, Pineapple,
Mango, Flax & Chia Seeds

Go Green 7.75
Spinach, Cucumber, Banana,
Blueberry, Fresh Ginger, Flax &
Chia Seeds

Go Sunshine 8.00
Banana, Orange, Mango, Carrot,
Fresh Ginger, Turmeric,
Flax & Chia Seeds

TOAST

Served on House-Made Seeded Multigrain Bread

Butter & Jam 5.00
Strawberry Jam

Avocado 7.00
Radish, Tomato, Fresh Herbs
& Everything Seasoning
Poached Egg +1.75

Big Spoon Nut Butter 6.00
Peanut Butter or Almond Butter
Apple or Banana +1

We proudly partner with local farms and producers whenever possible.

SANDWICHES & WRAPS

Served with your choice of: Chips, Cucumber Salad, Pasta Salad +1 or Side Salad +1
GF Bread +2.50

Turkey Ranch Wrap 10.00
Feta, Spinach, Cucumber & Bell Pepper
Served on Whole Wheat Wrap

BLTA 11.00
Bacon, Lettuce, Tomato, Avocado Spread & Mayo
Served on Toasted Whole Grain Bread

Buffalo Chicken Wrap 12.00
Chopped Chicken Breast, House Buffalo Sauce,
Ranch, Lettuce, Tomato, Onion
Served on Whole Wheat Wrap
Avocado +1

Chicken Salad Wrap 12.00
Tender Chicken, Apple Chunks, Pecans,
Cranberries, Celery, Duke's Mayo, Lettuce,
Tomato, Onion & Spicy Brown Mustard
Served on Whole Wheat Wrap; Croissant +1

Club Sandwich 12.50
Turkey, Bacon, Cheese, Lettuce,
Tomato, Onion, Mayo & Mustard
Served on Whole Grain Bread, Cold or Melted

PB & J 8.00
Big Spoon Nut Butter & Strawberry Jam
Served on Whole Grain Bread
Apple or Banana Slices +1

Spinach & Avocado Wrap 10.00
Feta, Cucumber, Tomato, Radish, Onion, & Mustard
Served on Whole Wheat Wrap

Hummus, Veggie & Avocado Wrap 10.00
Spinach, Cucumber, Tomato, Bell Pepper,
Onion & Radish
Served on Whole Wheat Wrap

Chickpea Curry Salad Wrap 10.00
House-Made Vegan Chickpea Salad with
Cucumber, Celery, Onion, Cranberry,
Cilantro, Lemon, Tahini & Spices
Served on Whole Wheat Wrap

Black Bean Burger 11.00
House-Made Vegan Patty, Lettuce,
Tomato, Onion, Cheese, Mayo & Mustard
Served on Brioche Bun

SALADS

Choice of House Vinaigrette, Ranch, or Balsamic Vinaigrette
Chickpea Curry Salad +3, Chicken Salad Scoop +4, Bacon +3

House Salad 7.50
Tomato, Cucumber, Bell Pepper, Carrot, Red Onion & Mixed Greens

Blueberry Salad 9.50
Pleasant Hill Pecans, Cucumber, Feta & Spinach

Southwest Salad 11.50
Buffalo Chicken Breast, Black Beans, Corn, Avocado,
Tomato, Onion & Mixed Greens, Buffalo Aioli Dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Social Media
@LaremaCoffee

EVENTS

We love hosting group parties and events of all kinds and would be very happy to host your group here at Larema. Reach out to us via email at events@laremacoffee.com or visit our website at laremacoffee.com to learn more. Let's start planning your special occasion soon!



CATERING

We are happy to provide hot or cold coffee, a wide range of delicious food, and yummy house-baked goods for off-site groups and gatherings. Visit us at laremacoffee.com or email us at orders@laremacoffee.com to learn more and place your order today!



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