

Larema

COFFEE HOUSE



COFFEE

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

Drip Coffee 1.75 / 2.5 / 3.25
Rotating Single Origin Coffees & Blends
Served Until Noon

Nitro Cold Brew 4.5 / 5 / 5.5
Rich Cold Brewed Coffee

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, Cold Brew
Add Choice of Vanilla, Caramel or Mocha

Pour Over (12oz) 4
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

FLAVORS

House-Made Syrups
House Whipped Cream +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

Hazelnut +1.25
Whole blended hazelnuts
with brown sugar sweetness

Lavender +1.5
French Lavender Buds

Lavender Rose +1.75
French Lavender Buds
& Rose Water



TEA LATTES

5.5 / 6 / 6.5

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



HOT CHOCOLATE

4.5 / 5 / 5.5

Add Whipped Cream +1

Sipping Chocolate (4oz) 4.25

BREAKFAST ALL DAY

Add-ons:

Avocado +1, Egg +1.50, Cheese +1, Hash Potatoes +3, GF Bread +2.50

Larema Breakfast Plate 13.50

Your choice of 2 eggs (runny, hard or scrambled) & bacon or sausage; includes fingerling potatoes with peppers & onions, & house multigrain toast with strawberry jam*

Breakfast Burrito 12.50

Scrambled eggs, Ashe County hoop cheese, house crème fraiche, Cheshire Farms pork sausage, peppers, baby kale & hot sauce*

Buttermilk Pancakes 11.00

House crème fraiche, maple syrup
Blueberries +2
Chocolate Chips +2

Egg & Cheese 10.00

Choice of egg, Ashe County hoop cheese, hot sauce on house butter croissant*

SMOOTHIES

Choice of Whole, Skim, or Oat Milk

Go Tropical 7.75

Strawberry, banana, pineapple, mango, flax & chia seeds

Go Green 8.25

Kale, cucumber, banana, apple, fresh ginger, flax & chia seeds

Go Sunshine 8.75

Banana, orange, mango, carrot, fresh ginger, turmeric, flax & chia seeds

Julia Child's Omelette 13.00

Parmesan, garlic & onion cream cheese, fresh herbs, simple salad*
No additions or substitutions

Sausage, Egg & Cheese 11.00

Cheshire Farms pork sausage, Ashe County hoop cheese, choice of egg, on house English muffin*

Bacon & Egg 11.00

Cheshire Farms thick-cut bacon, tomato chili crisp, lettuce, choice of egg, Duke's mayo, on house brioche bun*

Local Chicken Enchiladas 14.00

Sunny up egg, chili verde, queso, pickled onion, & cilantro*

House English Muffin 8.00

Garlic & onion cream cheese spread, Aleppo pepper, olive oil

Strawberry Jam & Butter Toast 5.50

House jam & European butter

Avocado Toast 7.50

Grape tomato, radish, herb salad, everything bagel seasoning



SANDWICHES & BOWLS

Served with your choice of Cucumber & Tomato Salad, Chips or Simple Salad

Chicken Salad Wrap 13.50

Joyce Farms chicken, apples, pecans, lettuce, tomato, red onion, mustard on whole wheat wrap
House butter croissant +1.50

BLTA 13.50

Cheshire Farms thick-cut bacon, lettuce, tomato, avocado spread, Duke's mayo, house multigrain bread

Grilled Cheese 13.50

Fontina cheese, tomato, avocado, fresh basil, house multigrain bread

Cheeseburger 16.00

7oz Brassstown Beef patty, pickles, caramelized onions, shredded lettuce, American cheese, house special sauce, on house brioche bun*

Chicken Coconut Curry 17.00

Joyce Farms chicken, potato, carrot, kale, cashew, cilantro, sweet potato coconut curry sauce, rice

Beef & Broccoli 18.00

Angus beef, broccoli, celery, scallion, chili crisp, house teriyaki sauce, rice

Hummus, Veggie & Avocado Wrap 11.50

House hummus, cucumber, grape tomato, avocado spread, roasted red pepper, onion, herbs, lettuce, whole wheat wrap

Falafel Wrap 13.00

House chickpea fritters, grape tomato, kale, cucumber, local goat cheese, herbs, lemon & garlic tahini sauce, whole wheat wrap

SALADS

Marinated Chicken or Chicken Salad +4.50

Simple Salad 9.50

Mixed spring greens, carrot, cucumber, radish, grape tomato, Ashe County hoop cheese, house ranch dressing

Strawberry Salad 11.00

Strawberries, candied pecan, local goat cheese, mixed lettuces, white balsamic & honey vinaigrette

SNACKS

Chicken Salad 9.00

Joyce Farms chicken, seasonal veggies, chips

Falafel 8.00

Chickpea fritters, marinated cucumber & tomato, herb salad, ranch dressing

Hummus 7.50

House roasted red pepper & cilantro hummus, olive oil, seasonal vegetables, chips



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!

