

Saturday Brunch

BEVERAGES

AMERICANO | 6.50

CAPPUCCINO | 6.50

HOUSE LATTE | 6.50

SPECIALTY LATTES | 7.50

cinnamon roll, creme brulee, Nutella, pumpkin patch, salted caramel

HOUSE MOCHA | 6.50

SPECIALTY MOCHAS | 7.50

almond, caramel, cinnamon, coconut, hazelnut, lavender,
marshmallow, pumpkin spice, salted caramel, vanilla

SPECIALTY TEAS | 6.50

chai, cinnamon roll chai, honey,
honey lavender, honey matcha

SHAKES | 8

ice cream: California honey orange, Montana honeycomb, seasonal; ask your server

SMOOTHIES | 8

bee positive, berry buzz, hula bee, maybe mango, strawberry beenana, worker bee



Saturday Brunch

APPETIZERS

PERSONAL GRAZING CUP | 13

a variety of local vegetables, fruits, cheeses, crackers, olives, dried meats, OHB honey

GREEN BEAN FRIES | 12

deep fried with choice of ranch or spicy aioli

CRAZY FRIES | 12

sour cream, spicy chipotle aioli, jalapeno aioli, green onions,
add tri tip | 7

CHICKEN WINGS | 18

choice of: BBQ, buffalo, lemon pepper, garlic butter parmesan, or bee hot

BAVARIAN JUMBO PRETZEL | 18

served with beer cheese sauce

