

COFFEE

ESPRESSO

double espresso	\$4
macchiato	\$4
long black	\$4
cortado	\$4.5
cortadito	\$4
cappuccino	\$4.5
mocha	\$6
flat white	\$5
latte	\$5

BREWED COFFEE

chemex (450-500ml)	\$8
american brew	\$4 refill +\$1

COLD COFFEE

iced americano	\$4
cold brew	\$5
ginger & lime cold brew	\$5.5
cold drip	\$4.5
cold drip flight	\$8
affogato	\$5

WHOLE, 2%, OAT +\$1, ALMOND +\$1

HOT DRINKS

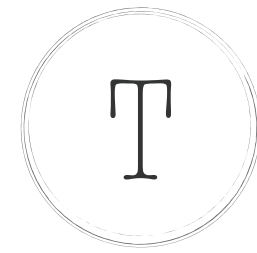
hot chocolate	\$5.5
chai latte	\$5
matcha latte	\$5.5

JO JO TEA

PEPPERMINT	5	ENGLISH BREAKFAST	5
SHEVA BLEND	5	JASMINE CLOUD	5
WYNWOOD BLEND	5	3 SENSEI	5
EARL GREY	5	CHAI	5

SPECIALTY TEA

YUNNAN GOLD	7	YUNNAN MAO FONG	8
GENMAICHA	9	SHENG CAKE	13



AN 18% SERVICE CHARGE WILL BE INCLUDED IN YOUR BILL

At Threefold Cafe, we value our team and strive to provide genuine opportunities for them to grow in skill and knowledge as they work in the challenging, fast-paced hospitality industry.

We believe staff from all areas of our operations should benefit from the success of our locations. Regularly, our lowest paid front-of-house (FOH) team member will make more than our highest paid back-of-house (BOH) team member, an industry reality that has never really sat well with us.

After years of discussing options to bridge this gap, we are at a point where we feel we can offer an option of resolution.

Adding a service charge offers opportunity to provide a more equitable pay structure, commensurate with the efforts of our team, one which, while only minimally affecting our FOH team, will be life-changing for members in our BOH.

Rest assured, any additional tipped generosity you choose to allocate for outstanding service will, as usual, go to your FOH team.



With love,
The Threefold Family

JUICE & SODA

ORGANIC JUICE

orange	\$6
apple	\$6
mango	\$6
pomegranate blueberry	\$6
lemon ginger & echinacea	\$6

REFRESHERS

fruity - sheva tea, oj, lemon & lime	\$6.5
calming - wynwood tea, lemon & lime, lavender	\$6.5
picnic - pomegranate, blueberry, ginger ale, 3 sensei tea, lemongrass syrup	\$6.5

BOYLANS SODA

seasonal selection	\$5
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WINE, BEER, MIMOSAS & SANGRIA

glass | bottle

SPARKLING

cuvée jansz, TAS	\$13	\$50
rosé jansz, TAS	\$13	\$50

WHITE

pinot grigio oxford landing, SA	\$9	\$34
sangiovese rosé yalumba Y series, SA	\$10	\$36
chardonnay zilzie, SA	\$10	\$38
sauv blanc shaw & smith, SA	\$15	\$58
chardonnay vasse felix "premier"		\$97

RED

shiraz zilzie, SA	\$10	\$38
pinot noir zilzie, SA	\$11	\$40
cab sauv yalumba Y series, SA	\$10	\$36
cab sauv ringbolt, WA	\$13	\$48
shiraz yalumba "barossa"		\$70
pinot noir timo mayer "bloody hill"		\$125
shiraz clonakilla "o'riada"		\$147
grenache blend henschke "johann's garden"		\$165

BEER

cooper's sparkling ale cooper's, adelaide, AUS	\$8
la rubia, blonde ale wynwood brewing, fl	\$8
jai alai, ipa cigar city brewing, fl	\$8
guayabera cigar city brewing, fl	\$8

MIMOSAS

pitcher - oj, bottle of bubbles	\$37
the classic - oj & bubbles	\$10
chili mango - mango juice & chili salt rim	\$12
guava - guava puree, strawberry garnish	\$12
grapefruit - grapefruit juice & basil syrup	\$12
creamsicle - cream soda, vanilla ice cream, caramel & cinnamon sugar rim	\$12
strawberry dream - strawberry sauce, strawberry, fresh mint garnish	\$12

SANGRIA

red - red wine, apple juice, fruits & berries	\$9
pitcher	\$25