



Café Hagen

COFFEE TO - GO

Espresso	3.5
Americano	3.5
Macchiato 3.5oz	4
Cortado 4.5oz	4
Cappuccino 6oz	4

Mokka 5/5.5
Smooth, rich, house made with 85% cocoa

Salted Caramel Latte 5/5.5
House butter caramel & fleur de sel sea salt

Vanille Latte 5/5.5
Creamy, flecked madagascar vanilla bean

Kakao 4/4.5
Hot cocoa with house made chocolate sauce

Chi Chai 5/5.5
House-made chai with best balance of sweet and spicy

FOG 5/5.5
Housemade earl grey concentrate, sweet vanilla

Loose Leaf Tea 4

ALT MILK

Oat or Milkadamia .5 / .75 / 1

SEASONAL - NEW

CAFE KØBENHAVN 16 oz 6.5
Ecuador Peñaherrera iced coffee with house almond and cardamom syrup, frothed with sweetened condensed milk

ORANGE TROPIC 8
Naval orange, carrots, apple, and ginger.
Full of vitamin C, immune boosting refreshing juice

RASPBERRY REFRESH 16 oz 6
Iced white tea shaken with house raspberry, and basil sauce

FROSÉ 12oz 12
Rosé, sweet, dark red liqueur made from blackcurrants, raspberry syrup, blended with ice

ESPRESSO or POUR - OVER & FEATURED COFFEE
check the rotating menu for current offerings



Be Happy
Try Hygge

FOOD TO - GO MENU

Full menu coming soon in coordination with CDC and Gov. Inslee

Pastries fresh until they're gone daily!

BREAKFAST

BREAKFAST BUN 8.5

Egg, cheese, and your choice of sausage, bacon, or mushroom on a house-baked breakfast bun *add mama lills 1*

SALMON BREAKFAST BUN 13

House-cured salmon, danish goat cheese cream, egg, and arugula

(v) OVERNIGHT OATS & FRUIT 8

Served cold, overnight oats with chia, almonds, and macadamia milk sweetened with maple syrup and seasonal fresh fruit

YOGURT, GRANOLA & FRUIT 8

House-made apricot granola, whole Greek yogurt, and seasonal fresh fruit

LUNCH

AVOCADO TOAST 10

House-baked seeded bread, mashed avocado with garlic lime, and microgreens, *add soft boiled egg 2, add bacon 1*

SALMON TOAST 13

House-baked seeded bread, danish goat cheese cream, pickled fennel, house-cured wild caught salmon *add soft boiled egg 2*

- new - GOAT CHEESE & JAM TOAST 8

House-baked seeded bread, goat cheese cream, seasonal jam *add fresh fruit 2*

BUTTERFLIED CHICKEN SANDWICH 13

Butterflied chicken breast with bacon & tomatoes, gruyere cheese, greens, and pesto on house-baked focaccia bread

- new - MUSHROOMS & MOZZARELLA 12

Mushrooms, house-made pesto, tomatoes, fresh mozzarella, and greens on house-baked focaccia bread

MOZZARELLA SALAD 12

House-pickled fennel and red onions, spinach, arugula, and mozzarella with stone ground mustard vinaigrette *add soft boiled egg 2, add chicken 3*

phone orders - call 206 913 2847

8am-3pm

RETURNING FAVORITES

SEASONAL JAM WAFFLE 8

Danish heart waffles with housemade jam and fresh whipped cream *add fresh fruit 2* available everyday

NORTHWEST BRUNCH 18 (weekend only)

Scrambled eggs

Two Uli's sausages or smoked bacon

Fresh seasoned avocado mix with sesame seeds

Danish heart waffle topped with whipped cream and house jam

Craft Cheeses (rotating)

: : add yogurt with housemade granola, and fresh fruit 3

NORSK COFFEE 11

Espresso, angostura bitters, lemon, milkadamia, and almond syrup

THE IGGY 15

Punt e Mes and grapefruit juice salted

MIMOSA 9oz 10

Grapefruit or orange fresh squeezed juice

WINE - TO GO

	GLASS 5 oz	BOTTLE 750 ml
Campo Viejo Cava Brut Reserva Penedes Spain	8	31
G. Bertrand Cremant Brut *Jefferson* 2016 Limoux, Languedoc-Roussillon France	9	37
Antinori 'Bramito Del Cervo' Chardonnay 2018 Umbria Italy	10	40
J Vineyards Pinot Gris 2018 California	11	47
Rosé Spumante Dolce Caviccholi 1928 100% Lambrusco grapes Italy	8	33
Château Saint-Sulpice, Bordeaux AC Bordeaux France	10	38
Marchesi di Barolo Barbera d'Alba Ruvei 2017 Barbera from Alba, Piedmont, Italy	12	49