



FOOD & DRINK MENUS

Santa Fe Brewing Co. Taproom • Michael Thomas Coffee Roaster • Amore Neapolitan Pizzeria
S-A BBQ • On the Flip • Pho Kup • Guava Tree • Squeezed Juice Bar • Nitro Fog Creamery

Tin Can Alley Taproom Menu

Please order from your server



Beers On Tap



7K IPA

West Coast style IPA - Tropical and hoppy with a clean finish

\$5 Pint / \$3 Half Pint



Santa Fazy IPA

Santa Fazy is an easy-drinking, refreshingly smooth hazy IPA with hints of tropical fruit, berry, citrus and a juicy finish.

\$5 Pint / \$3 Half Pint



Social Hour

Hazy, wit-inspired ale with tropical fruit

\$5 Pint / \$3 Half Pint



Squeezer - SEASONAL

Squeezer is a refreshing, juicy slammer made with real tangerine and grapefruit juice, a little haze and a hint of hops.

\$5 Pint / \$3 Half Pint



Santa Fe Pale Ale

Our New Mexican spin on a traditional Pale

\$5 Pint / \$3 Half Pint



Happy Camper IPA

English style IPA - Malty, piney and balanced

\$5 Pint / \$3 Half Pint



Freestyle Pilsner

Crisp, refreshing and pleasantly hoppy

\$5 Pint / \$3 Half Pint



Pepe Loco

Mexican-style Lager - Crispy, light, and crushable

\$5 Pint / \$3 Half Pint



Nut Brown

English Brown - Sweet, nutty and balanced

\$5 Pint / \$3 Half Pint



Java Stout

Imperial Stout made with fresh, organic locally roasted coffee

\$7 Pint / \$5 Half Pint



Chicken Killer

13oz pour - English Barley Wine Rich, smooth, and fruity

\$5 - 13 oz pour

Seltzers



Santa Fresca Lime Seltzer

Craft Seltzer made with real lime juice

\$4 - 12 oz pour or can



Santa Fresca Lemon Seltzer

Craft Seltzer made with real lemon juice

\$4 - 12 oz pour or can

Ciders



Straight Up Apple Hard Cider

Gluten-free booze with no IBUs and made with real fruit juice

\$5 Pint / \$3 Half Pint



Tropical Punch Hard Cider

Gluten free booze with no IBUs and made with real fruit juice

\$5 Pint / \$3 Half Pint

Wine

Cabernet Sauvignon

Red - Vivác

\$7 / \$28

Sangiovese

Red - Vivác

\$7 / \$28

Meritage

Red - Casa Rondaña

\$7 / \$28

Malbec

Red - Sheehan

\$9 / \$32

Chardonnay

White - Gruet

\$7 / \$28

Serenade

White - Casa Rondaña

\$7 / \$28

Cielo Dulce

White - Sheehan

\$7 / \$28

Pinot Gris

White - Sheehan

\$7 / \$28

Rosé

Casa Rondaña

\$7 / \$28

Blanc d'Noir (Bubbly)

Gruet

\$7 / \$28

N/A Beverages

Non-Alcoholic

Kombucha (New Mexico Ferments)

Hybiscus Lavendar and rotating tap

\$4 / \$18 growler

Canned sodas

Coke, Diet Coke, Dr. Pepper, Sprite

\$2



Michael Thomas

COFFEE ROASTER

Espresso			\$3.30
Macchiato			\$3.85
Cubano			\$3.85
Cappuccino			\$4.40
Cortado			\$4.40
Africano			\$4.65
Armando			\$4.40
Americano		DOUBLE	QUAD
		\$3.30	\$4.40
	12oz.	16 oz.	20 oz.
Red Eye	\$3.50	\$4.00	\$4.40
Latte	\$3.85	\$4.40	\$4.95
Mocha	\$4.40	\$4.95	\$5.50
Special	\$4.95	\$5.50	\$6.05
Drip Coffee	\$2.75	\$3.05	\$3.35
Mizudashi	\$4.40	\$4.95	\$5.50
Pour Over			\$4.25
Nitro			\$5.45
Tea		CUP	POT
		\$2.75	\$4.40
	12oz.	16 oz.	20 oz.
Tea Latte	\$4.40	\$4.95	\$5.50
Chai	\$4.40	\$4.95	\$5.50
Hot Cocoa	\$2.75	\$3.30	\$3.85

Take Michael Thomas Coffee home!
Bulk coffee for sale.

AmoreABQ.com

AMORE

NEAPOLITAN PIZZERIA

AmoreABQ.com

Tin Can Alley

6110 Alameda NE, Space 3
505.208.0820

Green Jeans Farmery

3600 Cutler Ave NE, Space 3
505.554.1967

ANTIPASTI

Caprese 10.95

Fresh house-made mozzarella, fresh tomato, basil, olio, balsamic reduction, and house-baked bread.
Add prosciutto 4.00

Meatball Sliders 7.95

Four sliders on house-baked bread with house-made mozzarella, Italian meatball, marinara, Pecorino Romano, basil

Caprese Sliders 7.95

Four sliders on house-baked bread with house-made mozzarella, fresh tomato, basil, olio, balsamic reduction

Bruschetta 5.95

Five slices of house-baked bread with fresh tomato, basil, and our garlic-and-herb-infused olive oil

Truffle Toast 6.95

Toasted house-baked bread topped with our garlic-and-herb-infused olive oil, basil, Pecorino Romano, served with our house truffle cream

il Tabla 7.95

Focaccia bread topped with our garlic-and-herb-infused olive oil, house-made mozzarella, served with a side of marinara

INSALATE

Each salad features fresh produce and is served with our house-baked bread and your choice of one of our house-made vinaigrettes: balsamic, lemon garlic, tangy honey

Amore Waldorfo half 7.95 / whole 11.95

Spring mix, dried cranberry, honey-roasted pecans, gorgonzola, apple, served with our tangy honey vinaigrette

Insalata Fresca half 6.95 / whole 10.95

Spring mix, tomato, house-made mozzarella, with your choice of house-made vinaigrette

Miste half 6.95 / whole 10.95

Spring mix, tomato, artichoke, Parmigiano Reggiano, with your choice of house-made vinaigrette

Rustica 12.00

Spring mix, artichoke, tomato, house-made mozzarella, Italian salami, Italian olive, served with our lemon garlic vinaigrette



LUNCH SPECIALS – SERVED BEFORE 5PM DAILY



Pizza Combo 8.95

9" Margherita Pizza, Fresca Pizza, or Marinara Starita Pizza***

Served with salad and drink

***Other pizzas on our menu may be substituted for an additional charge

Slider Combo 7.95

Two of our Meatball Sliders OR three of our Caprese Sliders

Served with salad and drink

BEVANDE

Assorted beverages available

AMORE OFFERS A YEAR-ROUND 10% DISCOUNT

to all active-duty military, law enforcement, firefighters,
UNM/CNM students, faculty, and staff (with ID), and educators (with ID)

Gluten-free items are made in an environment where gluten is present. Gluten cross-contamination may occur.

Tradizionale, Naturale, Vera Pizza ~ Handmade in Albuquerque, NM ~ Since 2013

CONTINUED ON NEXT PAGE

AMORE NEAPOLITAN PIZZERIA (CONTINUED)

PIZZA ROSSE/TRADITIONAL

(all pizzas made with San Marzano tomato sauce)

Margherita S.T.G. 8.95

(Specialita Tradizionale Garantita)

House-made mozzarella, Pecorino Romano, basil, olio

Marinara Starita 7.95

Tomato sauce, grape tomato, oregano, fresh garlic, basil, olio (vegan, no cheese)

Capricciosa 13.95

Italian cooked ham, artichoke, fresh mushroom, Italian olive, house-made mozzarella, Pecorino Romano, basil, olio

Carne 15.95

Our meat pie featuring Italian cooked ham, pepperoni, Italian salame, S-A BBQ sausage, house-made mozzarella, Pecorino Romano

Crudo 13.95

House-made mozzarella, Pecorino Romano, olio, and finished with prosciutto di Parma

Quattro Formaggi 12.95

Ricotta, gorgonzola, house-made mozzarella, Pecorino Romano, olio

Sausage & Shroom 12.95

S-A BBQ sausage, fresh mushroom, house-made mozzarella, Pecorino Romano, basil, olio

NEW MEXICO STYLE PIZZAS

Zia 10.95

White cream sauce, Hatch green chile, corn, house-made mozzarella, Pecorino Romano

Amore United 13.95

Cream sauce, crushed Hatch red chile & Hatch green chile (for some kick), corn, blackened chicken, garlic, house-made mozzarella, Pecorino Romano



Diavola 12.95

Tomato sauce, crushed Hatch red chile, Italian salame, house-made mozzarella, Pecorino Romano

Hawaii 505 12.95

Tomato sauce, Hatch green chile, Italian cooked ham, pineapple, house-made mozzarella, Pecorino Romano, basil, olio

Chile P 13.95

Tomato sauce, crushed Hatch red chile, Hatch green chile, S-A BBQ sausage, corn, garlic, house-made mozzarella, Pecorino Romano, olio

ABQ Duke 12.95

Tomato sauce, Hatch green chile, S-A BBQ sausage, house-made mozzarella, Pecorino Romano

Jefe Pepe 12.95

Tomato sauce, Hatch green chile, pepperoni, house-made mozzarella, Pecorino Romano

SPECIALTY PIZZAS

Imperatore 15.95

Amore truffle cream featuring black and white truffle, fresh mushroom, house-made mozzarella, basil, and finished with prosciutto di Parma, Parmigiano Reggiano

Noni's Maestro Pie 13.95

Amore truffle cream featuring black and white truffle, grape tomato, house-made mozzarella, basil

il Roberto 14.95

Tomato sauce, house-made mozzarella, Pecorino Romano, olio, and finished with arugula, prosciutto di Parma, Parmigiano Reggiano

Meatball Pie 13.95

Marinara sauce, Italian meatball, house-made mozzarella, Pecorino Romano, olio
Spice it up with some Hatch chile. Red or green? 1.25

Trophies of the Garden 13.95

Roasted red pepper, artichoke, fresh mushroom, house-made mozzarella, Pecorino Romano, basil, olio.
Choice of sauce: tomato sauce, cream sauce, rose sauce (combination of the two)
Truffle cream 2.95

Fresca Pizza 9.95

Grape tomatoes, house-made mozzarella, Pecorino Romano, basil, olio (no sauce).

Bianche 12.95

White cream sauce, Italian cooked ham, fresh mushroom, house-made mozzarella, Pecorino Romano, basil



BUILD YOUR OWN



House-made mozzarella and tomato sauce 8.95

Add your choice of up to 4 toppings:

Sauces marinara .95 - cream .95 - truffle cream 2.95

Meats Italian cooked ham - S-A BBQ sausage -
Italian salame - Italian pepperoni - chicken -
anchovy 2.50 - Italian meatball 2.95 -
prosciutto di Parma 4.00

Hatch Chile red or green 1.25

Veggies fresh mushroom - roasted red pepper -
artichoke - grape tomato - Italian olive - garlic - corn -
pineapple - arugula 1.50

Cheese mozzarella - gorgonzola - ricotta 2.00

Dairy-Free/Vegan mozzarella 3.00

Gluten-Free option 3.00

Gluten-free items are made in an environment where gluten is present. Gluten cross-contamination may occur.

.....
Tradizionale, Naturale, Vera Pizza ~ Handmade in Albuquerque, NM ~ Since 2013



GREEN JEANS FARMERY
3600 CUTLER AVE NE, 87110
(505) 313-0046

TIN CAN ALLEY
6110 ALAMEDA BLVD NE, 87113
(505) 208-0820

XL SLIDERS

ALL SLIDERS SERVED ON A BUN WITH HOUSEMADE SLAW AND YOUR CHOICE OF SAUCE

BRISKET \$5.49

Tender fresh beef, smoked out all slow and low

CHALE CHICKEN \$4.39

Smoked out loc'd out chicken, shredded to perfection

JACKFRUIT \$5.75

Smoked jackfruit with BBQ sauce and slaw. Meat, not even!

PULLED PORK \$4.39

Fresh pork shoulder smoked out till it's all tender, then pulled

S-A HOT LINK \$4.99

House ground and seasoned fresh hot links with NM ground red chile and harvest-roasted green chile
(Really fresh! No nitrates, no preservatives, never frozen)

SAUCES

BURQUEÑO BBQ — traditional BBQ sauce with NM flavor

SPICY BURQUEÑO BBQ — same but spicy

ZIA GOLD — gold BBQ sauce with NM flavor

SPICY ZIA GOLD — same but spicy

BBQ FIESTA BOWL

A bowl of chips with your choice of smoked meat, smothered in cheddar, BBQ sauce, red chile crema, chives, and jalapeños

WITH PORK OR CHICKEN \$9.99

WITH BRISKET OR HOT LINK + \$10.99

PAPAS

SMOKED OUT SPUD — A big ol' papa smoked in our smoker till tender and soft, then covered in your choice of protein, with cheese, butter, chives, BBQ sauce, and red chile crema

WITH PORK OR CHICKEN \$8.99 WITH BRISKET OR HOT LINK \$9.99 VEGETARIAN \$4.99

BIG SMOKED OUT PLATE

\$14.99 — A selection of SA BBQ faves

Chicken Fiesta Bowl, 1/2 Brisket Spud, Pulled Pork Slider, Sliced Hot Link, Slaw

SIDES

BORRACHO BEANS \$2.99

Our special blend of beans, spices, and all the meats! Made with Santa Fe Brewing Co.'s Pepe Loco

SLICED S-A HOT LINK & SAUCE \$3.99

CHIPS \$1.00

SLAW \$1.50

GREEN CHILE MAC AND CHEESE \$1.99

DRINKS

ASSORTED DRINKS AVAILABLE

S-A BBQ OFFERS A YEAR-ROUND 10% DISCOUNT
TO ALL ACTIVE-DUTY MILITARY, LAW ENFORCEMENT,
FIREFIGHTERS, UNM/CNM STUDENTS, FACULTY, AND
STAFF (WITH ID), AND EDUCATORS (WITH ID)

S-ABBQ.COM



BURGERS BRAH

6 OZ FRESH GROUND GRASS-FED BEEF
(\$4 FOR A DOUBLE). ADD GANGSTA' FRIES,
SWEET TOTS, OR GREEN BEAN FRIES FOR \$2.

Flip Burger 9.75

smoked bacon, sliced avocado, monterey jack, mayo, lettuce and tomato.

Burqueño Burger 9.75

hatch green chile, white cheddar, red chile aioli, lettuce and tomato.

Eggplant Burger 9.75

stacked eggplant parmesan, cucumber-garlic sauce, provolone, tomato.

Aloha Yard Bird 9.75

free-range grilled chicken breast, grilled fresh pineapple slice, swiss cheese, teriyaki rooster chili aioli.

O.G. Cheeseburger 8.75

HELLA TACOS

GLUTEN-FREE & SERVED ON ABUELA-
MADE WHITE CORN TORTILLAS.
ADD GUACAMOLE OR QUESO FOR \$1

Chicken Taco 3.5 ea

free range shredded chicken, mexican street corn pico de gallo, cotija cheese, crema limon.

Carnitas Adovada 3.5 ea

red chile-marinated pork adovada and papas, jack cheese, black olives.

Fish Taco 4.5 ea

grilled fresh mahi mahi, grilled pineapple slaw, chipotle aioli.

Steak Asada 3.5 ea

angus marinated steak, guacamole, basil pico de gallo, queso fresco.

MAC N' CHEESE

MAXED OUT MAC AND CHEESE BOWLS

Flamin' Hot Mac 8.75

five cheese blend & green chile, topped with flamin' hot cheetos crumbles.

Bacon & Street Corn 9.75

five cheese blend topped fresh lime, cotija cheese, basil pico de gallo.

Buffalo Chicken Mac 9.75

five cheese blend, boneless hot wings, ranch dressing, celery stick.

SOUP-N-SALAD

Grilled Chicken Caesar 9.5

Chicken Green Chile Stew 5

TAPROOM BITES

Green Chile Bacon Cheese Fries 7

Taproom Buffalo Wings 9

Gangsta' Fries 5

Cinnamon & Sugar Sweet Potato Tots 5

Green Bean Fries With Queso 5

Pineapple Slaw 5

Tostada Chips & Dip 4

your choice of salsa, guacamole (add \$1), or queso blanco (add \$1).



APPETIZER



VIETNAMESE BANH MI

FRIED PORK EGGROLLS (3)	\$5.50
FRIED NM EGGROLLS (3)	\$5.50
CHICKEN WINGS (5)	\$6.95
EDAMAME	\$4.95
SHRIMP CHIPS BAG	\$3. 50
SPRING ROLLS (2)	\$5. 50

(SANDWICHES)

PORK	
CHICKEN	
BEEF	
TOFU	\$6.50



1 CHOOSE
SIZE

Minor \$8.99
pho kup (32 oz)

Major \$10.99
pho kup (64 oz)



2 CHOOSE
NOODLES

THIN RICE
NOODLES

EGG
NOODLES

UDON
NOODLES



3 CHOOSE
MEAT

Rare Steak
Beef Meatballs

Smoke Brisket

Chicken

Tofu



4 CHOOSE
BROTH

Beef

Spicy Beef
Lemongrass

Veggie



GUAVA TREE

SABOR LATINO

Dine-in, Take-out or Catering
505-990-2599

FRESH FRUIT JUICE BAR

**Real Tropical Juices and Pulps
freshly blended in water or milk**

20 oz \$5.25

Guava | Mango | Maracuyá (Passion fruit)

Try our favorite blends:

Mango-Vanilla | OJ + Mango (milk)

Maracuyá + Mango (milk)

...and our featured drink

Papelón 20 oz \$3

*Raw sugar lemonade made with cinnamon and
cloves*

AWESOME SIDES

Large enough to share, or not...

Our award-winning Yucca Fries
served with garlic aioli sauce \$5.75

Rice & Beans \$5.75

Sweet Plantains Basket
served with queso fresco \$5.75

Tostones Basket
served with our "fancy" sauce \$5.75

Three Amigos Basket
Yucca, Sweet Plantains and Tostones
yes please! \$5.75

House Side Salad \$3.75

And much more coming soon!

LEAVE ROOM FOR COFFEE

Try our house specialty coffee:

Café con Leche

Double shot espresso, condensed milk and
steamed milk

Cafesote (Bowl) \$4.50

Cafecito (Cup) \$3.75

Bombón Double shot espresso and condensed
milk \$2.75

THE SWEET STUFF

**Treat your taste buds
to our fabulous desserts**

Pastelillos de Guayaba \$2.50

Flan \$4

Tres Leches \$4

**ASK ABOUT OUR CATERING IDEAS
AND OPTIONS FOR GROUPS OF
10+ PEOPLE**

CONTINUED ON NEXT PAGE

GUAVA TREE SABOR LATINO (CONTINUED)



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Flan \$4

Tres Leches \$4

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ASK ABOUT OUR CATERING IDEAS
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10+ PEOPLE

Smoothies

blended fresh to order

12oz \$4.95 16oz-\$5.95 20oz-\$6.45

Flax Master

acai, banana, blueberry, almond butter, protein
maca, cinnamon, flax seed, coconut water, ice

Going Green

kale, spinach, banana, pineapple, orange juice,
lemon juice, ice

Heaven On Earth

banana, dates, almond butter, rice protein,
almond milk, cacao, cinnamon, ice

Keto Green

spinach, avocado, almond butter, almond milk, protein, ice

Lean Green

pineapple, cucumber, kale, avocado, lemon,
ginger, coconut water, ice

Matcha Metabolizer

spinach, banana, almond butter, almond milk, dates
coconut oil, matcha green tea, ice

Nutty Yummy

banana, almond butter, protein, almond milk, honey, ice

Peachy Good

peach, mango, banana, non-fat yogurt,
almond milk, orange juice, ice

Pre-workout Surge

strawberry, banana, orange juice protein, ice

Pump-it-up

banana, strawberry, blueberry, non-fat yogurt,
protein, almond milk, ice

Recovery Blast

mango, banana, apple juice, ginger, non-fat yogurt,
lemon, protein, honey, ice

So-Berry Slim

blueberry, raspberry, strawberry, almond milk, protein, ice

Super Detox

acai, almonds, avocado, coconut, coconut oil, cacao
vanilla, agave, mint, coconut water, ice

Tropical Vacation

pineapple, mango, banana, orange juice, lemon
shredded coconut, ice



Acai Bowls

Brazilian Fusion \$6.99

organic brazilian acai berries, raspberries, banana & almond milk
topped with sliced bananas, raspberries, organic granola, honey

Hawaiian \$6.99

organic brazilian acai berries, pineapple, banana & orange juice
topped with sliced bananas, shredded coconut, organic granola, honey

Blue Cruise \$6.99

organic brazilian acai berries, blueberries, banana & almond milk
topped with sliced bananas, blueberries, almonds, organic granola, honey

Power Booster \$7.50

organic brazilian acai berries, strawberries, banana & orange juice
topped with sliced bananas, strawberries, almonds, organic granola, honey

Peach Treat \$6.99

peaches, mango, banana, non-fat yogurt & orange juice
topped with sliced bananas, almonds, organic granola, coconut, honey

Original \$6.50

organic brazilian acai berries, strawberries, banana & orange juice
topped with sliced bananas, organic granola, honey

Tango Marango \$6.99

organic brazilian acai berries, kale, mango, raspberries, coconut oil, banana &
almond milk topped with sliced bananas, organic granola, coconut, honey

Raw Energy Bowl \$7.99

organic brazilian acai berries, strawberries, banana & orange juice
topped with sliced bananas, organic granola, almond butter, goji berries, honey

Boosts

add to any smoothie, juice or bowl - \$1 each
rice or whey protein, chia seed, flax seed, maca root, matcha green tea, cacao

Refreshers

Fresh Squeezed Lemonade \$3.95

organic lemon juice, agave, San Pellegrino sparkling water

Brewed Iced Tea \$1.95

unsweetened freshly brewed

Ginger Ale \$3.95

ginger, apple, agave, San Pellegrino sparkling water

Cold Pressed Juice

organic, raw and unpasteurized.
treat your body, heart & soul!

\$8.99 bottle \$29 growler \$35 4-pack

CLEANSES

kick start a healthy lifestyle!

1-DAY \$49 3-DAY \$145 5-DAY \$240

Power Shots

Wellness Shot \$4.95

ginger, turmeric, lemon, cayenne

OG ELixir \$5.95

orange, ginger, beet, cbd

Turmeric Shot \$3.50 single \$6.25 double

Wheatgrass or Ginger Shot

\$1.75 single \$3.25 double

Cranberry Energy Bars

\$2.75 each

flour, oats, brown sugar, butter, pecans, dates, cranberries

Monkey Balls

\$1.50 each or 2 for \$2.75

almond butter, cacao, honey, pecans, oats,
pumpkin seeds, shredded coconut

Yogurt Parfait

\$3.95 each

Hearty Homemade Oatmeal

\$3.95 each



Nitro Fog Float

cold brewed coffee poured over rich
vanilla ice cream, topped with cacao

\$7.75

Rootbeer Float

Locally brewed rootbeer poured over rich
vanilla ice cream,

\$7.75

Milkshakes

VANILLA CHOCOLATE STRAWBERRY
Or make it with any one of our ice cream flavors!

\$6.95

GIFT CARDS

available in any denomination
GREAT for birthdays, holidays, gifts or just because!

NITRO FOG creamery

Ice Creams & Sorbets

Homemade using only the finest ingredients and liquid nitrogen

Himalayan Salted Caramel

ice cream with a decadent caramel, topped with pink Himalayan salt

Java Chip

ice cream with cold brewed coffee,
ground espresso & mini chocolate chips

Tropical Pineapple

ice cream and pineapple pieces

Creamy Strawberry

ice cream with diced strawberries

Blueberry Cheesecake

ice cream with blueberries, and cream cheese,
topped with graham cracker crumbles

Peppermint Chocolate

ice cream with finely shaved chocolate, local organic mint & peppermint extract

Almond Amaretto

ice cream with sliced almonds and almond extract

Matcha Green Tea Pistachio

ice cream with organic matcha green tea
and chopped pistachios

Spiced Dark Chocolate

ice cream with dark chocolate sauce, cacao,
cinnamon, red chili and cacao nibs

DAIRY FREE SPECIAL

seasonal specials of our dairy free ice cream,
please ask for a faster spoon!

DAIRY FREE SORBETS

Lemon Sorbet

organic lemon juice and organic sugar

Chimayo Mango Sorbet

mango blended with organic sugar
topped with fresh lime juice and tajin

Raspberry Sorbet

raspberries with organic sugar