

Grounds & Grapes



SPEAKEASY • CAFÉ



TO SHARE

Black & Blue Chips - \$11

Crispy kettle chips with blue cheese crumbles, bacon, fresh chives, drizzled with garlic aioli and a balsamic glaze



Whipped Feta w/Pita Points - \$12

Whipped feta with honey served with crispy toasted pita points, effortlessly elegant and impossible not to share



Speakeasy Tasting Board - \$28

A selection of 3 premium artisan meats and 3 handpicked cheeses, paired with crackers and spreads



Underground Gathering Board - \$42

Go big with 4 bold artisan meats and 4 decadent cheeses, crowned with crackers and seasonal accompaniments

SALADS

Harvest Beet Salad - \$13

Fresh greens with heirloom tomatoes, seasonal berries, goat cheese candied pecans and lemon vinaigrette



Mediterranean Salad - \$14

Fresh greens with English cucumber, heirloom tomatoes, olives, red onion, feta cheese, and a fresh vinaigrette



~ Add chicken \$4 ~

Arugula & Prosciutto Salad - \$14

Peppery arugula layered with prosciutto, fresh mozzarella, and heirloom tomatoes, and a balsamic vinaigrette

Grilled Chicken Pesto Salad - \$15

Crisp fresh greens topped with juicy grilled chicken breast, heirloom tomatoes, fresh mozzarella and a bold pesto aioli

~Vegetarian - \$10: Hold the chicken ~

SMALL PLATES

Panko Crusted Baked Brie - \$14

Crispy golden brie, warm and oozing, served on fresh greens with seasonal fruit, raspberry jam, nuts, crackers



Savory Baked Frittata - \$12 (2 for \$15)

Savory baked frittata, choose Bacon & Swiss or Spinach & Feta with green salad, seasonal fruit, or kettle chips



Warm Marinated Olives - \$9

Herb-marinated olives glistening in fragrant EVOO, the quintessential wine bar bite



SANDWICHES

Served with kettle chips, green salad, or fresh fruit

Premium Roast Beef Sliders - \$13

Two premium roast beef sliders with Havarti, arugula, house made horsey sauce served on Hawaiian rolls



Classic BLT - \$13

A favorite with crispy bacon, fresh greens, fresh ripe tomatoes, creamy mayo stacked on toasted artisan bread

Chicken Pesto Sandwich - \$16

Chicken breast, pesto, garlic aioli, fresh mozzarella, arugula, and fresh tomatoes

~Vegetarian - \$10: Hold the chicken ~



FLATBREADS

Gluten-free or cauliflower flatbread on request \$2



Prosciutto Burrata Flatbread - \$16

Cacio de Pepe cream, burrata, and prosciutto, finished with fresh arugula and a balsamic glaze

Grilled Chicken Pesto Flatbread - \$16

Vibrant pesto base, tender grilled chicken breast, fresh mozzarella, heirloom tomatoes, and arugula

Hot Honey Smoked Salmon Flatbread* - \$16

Cream cheese, hot honey smoked salmon, briny capers, red onions, and fresh greens

Hot Honey Pepperoni Flatbread - \$15

Zesty marinara, mozzarella, bold pepperoni, and spicy jalapeños, finished with a sweet honey drizzle

Classic Margherita Flatbread - \$14

Rich Marinara, fresh mozzarella, heirloom tomatoes and fragrant basil, finished with a drizzle of EVOO

The Meat Lovers Flatbread - \$16

Cacio de Pepe cream loaded with pepperoni, prosciutto, bacon, and mozzarella, finished with a balsamic glaze

Build your Own - \$14

Sauce Marinara, Cacio e Pepe cream, EVOO Pesto

Cheese Goat, Blue, Brie, Mozzarella, Burrata

Toppings (3) Pepperoni, Bacon, Prosciutto, Mushrooms, Onions, Green Peppers, Olives, Jalapeños

Additional Toppings 0.75

SWEET NOTHINGS

Affogato — \$12

A hand-pulled shot of rich espresso poured over 2 scoops of gelato, with a garnish, indulgent, and satisfying

S'mores Flatbread - \$9

Graham crackers, chocolate chips, and mini marshmallows on a brown sugar cinnamon base, with a caramel drizzle

House Macaroons - \$10

6 Delicate, chewy, and irresistible macaroons, ask your server for today's flavors

Homemade Chocolate Chip Cookie - \$5

Home made fresh from the oven, golden, gooey, and impossible to resist

~Add a scoop of gelato \$3 ~

Warm Chocolate Cake - \$9

A decadent dark chocolate cake served warm with a chocolate drizzle and whipped cream

~Add a scoop of gelato \$3 ~

BEER

Domestic - \$5

Bud Light, Miller Light, Ultra, Yuengling

Import - \$6

Corona, Modelo

Premium - \$7

Stella, Stella 0.0 (N/A) Blue Moon (N/A)

Seltzers - \$6

Long Drink, Nutrl, Sip Margs,
Surfside, Suntory-196,
High Noon

A 3% surcharge will be added to all credit card transactions. Cash and debit are not surcharged.

BEVERAGES

Fresh Squeezed Lemonade - \$5

Pressed fresh in-house, sweetened just right, and served over ice
Strawberry · Blueberry · Lavender · Peach · Watermelon · Mango · Guava

Owens Sparkling Sodas - \$3

Ginger Beer · Grapefruit · Lemonade · Cucumber Mint

Juices - \$4 *Orange · Cranberry · Grapefruit · Pineapple*

Classic Sodas - \$3 *Coke · Diet Coke · Sprite*

San Pellegrino, Bottled Water, Red Bull - \$4

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SIGNATURE CREATIONS

Dalgona - \$10

Korean whipped espresso layered over sweet cream milk for a dramatic and velvety finish

Caramel Macchiato - \$12

Rich espresso layered over silky steamed milk and finished with a warm caramel drizzle

Honey Lavender Latte - \$12

Soft espresso infused with calming lavender and lightly sweetened honey, floral and delicate

Chocolate Chip Cookie Latte - \$12

Double espresso blended with rich milk chocolate and cookie butter

Classic Espresso Bar - \$6

Americano · Cappuccino · Latte · Macchiato · Mocha · Pour Over
Oat milk and almond milk available upon request

Hand Crafted Hot Chocolate - \$6

TEA SOCIETY

Chai Tea Latte - \$8

Warm aromatic spiced tea with steamed milk, cozy and bold

Roasted Matcha - \$12

Toasty, earthy roasted matcha whisked smooth with lightly steamed milk

Green Tea Latte - \$10

Delicate green tea lifted with silky smooth steamed milk

Green Matcha - \$12

Ceremonial grade matcha whisked to a rich, vibrant finish

ICED SOCIETY

Iced Latte - \$6

Bold espresso poured over chilled milk, smooth and refreshing

Dirty Chai Latte - \$10

Fiery spiced chai meets bold espresso, served over ice, a perfect clash of hot and cool

Cold Brew - \$8 (flight of 4 for \$15)

Slow-steeped for 18 hours for an exceptionally smooth, naturally sweet depth

Guinness Cold Brew - \$10

Rich dark Guinness Stout meets bold cold brew coffee, finished with a dramatic cascading foam

Specialty Seasonal Tea Pot - \$8

Ask your server for today's selection, steeped fresh and served hot

297 W Cocoa Beach Cswy, Cocoa Beach, FL 32931

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CAFÉ CLASSICS

Croissant - \$5

Plain · Chocolate
Perfectly golden, buttery,
and flaky served with jam

Muffins - \$6

Warm, fresh-baked muffins with seasonal
ingredients, ~ Ask about seasonal flavors ~

Cinnamon Rolls - \$8

Hand-rolled, oven-fresh, and layered with
spiced brown sugar, finished with a sweet glaze

Fresh Fruit Cup - \$7

A vibrant, refreshing mix of seasonal fruits
prepared fresh daily

Assorted Danishes - \$8

Flaky, buttery pastry with a seasonal
fruit filling and a delicate golden glaze
(Ask your server for our seasonal flavor choices)

Yogurt Parfait - \$8

Creamy layers of yogurt, crunchy granola, and fresh
seasonal fruit, light, satisfying, and beautiful

Bagel with Cream Cheese - \$6

A perfectly toasted bagel slathered with rich,
cream cheese

Bagel with Lox* - \$10

A toasted bagel piled with hot honey smoked
salmon, cream cheese, briny capers, and red onion

FRAPPÉS

Java Chip - \$12

Espresso blended with chocolate chips and creamy
milk, bold, frosty, and dangerously indulgent

Caramel, Vanilla, or Chocolate - \$10

Rich caramel swirled into a smooth, creamy blend,
sweet, silky, and satisfying

Cookie Dough - \$10

Creamy and indulgent with the irresistible taste of
sweet cookie dough in every sip

SMOOTHIES

Fresh Fruit Smoothie - \$10

Blended with seasonal fresh fruit — bright, naturally
sweet, and refreshingly light

Frozen Strawberry Matcha - \$12

Earthy ceremonial matcha blended to perfection on
top of sweet strawberry puree

Pink Matcha Latte - \$12

Earthy matcha swirled with fresh strawberry over
creamy milk and ice, naturally sweet

LIBATIONS

Mimosa - \$8 (flight of 3 for \$15 or 4 for \$20)

Sparkling wine and fresh squeezed juice, bright,
bubbly, and celebratory

Sangria - \$10 (flight of 3 for \$20 or 4 for \$25)

Premium wine swirled with fresh seasonal fruit,
rich, vibrant, and made for sharing

Adult Hot Chocolate - \$12

Rich, velvety hot chocolate spiked
for a warm, deep finish

Bloody Mary - \$10

Bold, savory, and perfectly spiced with a fresh
garnish, a brunch institution done right

Espresso Martini - \$14

Premium hand-pulled house espresso shaken with
vodka, bold, smooth, and dangerously delicious

Boozy Cold Brew - \$10

Our signature cold brew spiked with a
smooth, spirited kick

Additions - \$0.75 *Chocolate · Vanilla · Caramel ·
White Chocolate · Cookie Butter · Whipped Cream*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.