

soft drinks and such

saratoga sparkling or still water (liter bottle) ~ 7

grapefruit juice ~ 4

cranberry juice ~ 4

pomegranate juice ~ 4.5

bilberry juice ~ 4.5

china cola ~ 3.5

virgil's root beet ~ 3.5

santa cruz ginger ale ~ 3.5

potted loose tea (assam black, sencha green, peppermint, lavender, chamomile) ~ 4

single espresso ~ 3

double espresso ~ 4.5

americano ~ 3.5

cappuccino ~ 5

all of our beverages are sourced locally and/or are certified organic whenever possible

the blossom family of eateries began as a simple idea: two hungry vegans were looking for a great place to eat near where they lived, a great place which honored the planet and the animals, human or otherwise, that live on it. such a place didn't exist in their neighborhood, so the two vegans cast caution to the wind and opened their own restaurant, never thinking to themselves where this dream could possibly take them.

thanks so much for joining us.

chef de cuisine: jeremy scullin

restaurant design: george xenos

wine curator: jacqueline caso

cocktails

tru gin, grapefruit, lavender agave nectar

tru vodka, muddled lemon and mint, bar keep swedish herb bitters, agave nectar

crusoe white rum, muddled jalapeno and cucumber, fruitlab hibiscus liqueur, sparkling water

ixa blanco tequila, fruitlab orange liqueur, thatcher's elderflower liqueur, fresh lime juice

whiskey cocktail (NEED ONE!)

seasonal sangria (NEED ONE!)

MAYBE ONE MORE UP DRINK?

beer

lammsbrau pilsner, germany ~ 6

wolaver's ipa, vermont ~ 7

sixpoint sweet action, brooklyn ~ 7

pinkus hefeweizen, germany ~ 9

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