

HAMPTONS ESPRESSO

6am- 1pm everyday | open public holidays
seasonal drink menu | specialty coffee by tim adams

black coffee - 3.8

any size - 2 shots espresso without milk

milk based

cup - 4 / mug - 5

milk based coffee,
hot chocolate or chai latte

turmeric latte

+ 1 to any size

our house made blend of turmeric +
spices, infused with coconut oil +
steamed almond milk
[dairy + caffeine free]

pumpkin spice latte

+ 1 to any size

house blend espresso with the tasty
flavours of pumpkin and spice

infused chai - 5.5

sticky budd chai, infused in a pot with
steamed milk

teas by t2 - 5

english breakfast / chai
new york breakfast / french earl grey
japanese sencha green
peppermint / rose / lavender

iced long black - 4.5

spiced apple

steamer or cooler - 5

apple, turmeric and ginger with anise,
served warm or long over ice

iced latte / iced chocolate - 5.5

served in a tall glass over ice
[add ice cream + 1.0]

milkshakes - 5.5

chocolate / caramel
strawberry / vanilla / banana

smoothies - 8

açai smoothie - açai berry, apple juice,
banana + chia seeds [df/v]

piña colada - pineapple, banana, house
made vegan lemon curd, coconut milk +
toasted coconut [df/v]

montauk sunrise - mango, carrot, cold
pressed orange juice + lime [df/v]

the tennis court - mango, apple juice +
fresh baby spinach [df/v]

the southampton - milk, banana, ice
cream + chocolate sauce

extras

[alternate milk] almond / soy / oat / zymil / coconut / macadamia - 0.6

[syrups] caramel / hazelnut / vanilla - 0.5

[misc] extra shot of espresso - 0.5

15% surcharge on public holidays
for venue hire + retail cake inquiry see staff
stalk us on social media @hamptonsespresso

