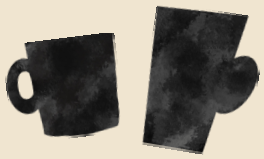
living room

We're proud to partner with Madcap Coffee, Song Tea, Dona and The Syrup Project.

COFFEES

Espresso	4.0
Cappuccino	6.0
Latte	8.0
Café Miel	8.0
Nitro Cold Brew	7.0
Drip Coffee	4.0



TEAS

Masala Chai Latte	8.0
Okumidori Matcha Latte	8.0
Song Tea	5.0

JUICES

Greens & Ginger	12.0
Roots & Ginger	12.0
Wellness Smoothie	12.0
Vitality & Wellness Shot	5.0
Orange Juice	6.0

OTHERS

Vanilla	0.5
Caramel	0.5
Mocha	0.5
Lavendar	0.5
Alternative Milk	0.5

FOOD

Michigan Honey Butter Biscuit	6.0
Rosemary Ham & Cheddar Croissant	8.0
Valhrona Chocolate Croissant	7.0
Apple Nutmeg Crescent	8.0
Cinnamon Sweet Raisin Scone	5.0
Seasonal Muffin	4.0
Chocolate Chip Cookie	3.0
Overnight Oats & Berries	9.0
Daily Quiche	8.0

ALCOHOL

Lavendar Grapefruit Mimosa	12.0
Classic Orange Mimosa	12.0
Vincent Pinot Noir	16.0
La Font Du Loup Grenache Blanc	13.0
Union Sacre 40 Days Orange	10.0
Mawby Talisman Sparkling Brut	16.0
Pale Czech Lager	9.0
Wintergeist Bier	9.0
Daily Dry Cider	8.0

NON-ALCOHOLIC

Ghia & Ginger Spritz	10.0
Orange, Cucumber, Chia Agua Fresca	10.0
Kölsch N.A. Beer	6.0
Sparkling Water	4.0
Still Water	4.0

OUR FRIENDS AT STAND MAGAZINES

In a shared spirit of curiosity, we partner with Stand Magazines of Buchanan, Michigan, to offer a curated mix of periodicals throughout The Living Room. Available for purchase in the café or at the front desk.

living room

Wine, beer and coktails are served from Bentwood Tavern.
Full bar is available in addition.

WINE POURS

Mawby Talis Sparkling Brut Leelanau, Michigan	16 / 64
Clos La Coutale Cahors Rosé Cahors, France	14 / 56
Daulny Sancerre Blanc '23 Loire, France	16 / 64
La Font Du Loup Grenache Blanc '23 Rhone, France	13 / 52
Lioco Chardonnay '23 Sonoma, California	15 / 60
Vincent Pinot Noir '23 Eola-Amity Hills, Oregon	16 / 64
Contadina Cabernet Sauvignon '18 Howell Mountain, California	22 / 88
JC Vizcarra Tempranillo '19 Ribera Del Duero, Spain	18 / 72

BEER ON TAP

Mitten Life Lager Seedz Brewery · 4.5%	9.0
Mexican Lager Goldfinger Brewing · 4.6%	8.0
Proud Lake Porter Drafting Table · 6.0%	8.0
Stranger In The Alps Lager Fair State Brewing Co · 5.1%	8.0
Standard Goods Pale Ale Pilot Project Brewing · 5.0%	8.0
Toboggan Rocker Hazy Pale Ale Arvon Brewing · 5.5%	9.0
Werewolves Of Michigan IPA City Built · 6.9%	9.0
Milk Route Stout Austin Brothers Beer Co · 5.4%	8.0
Clear Conscience Cider Tandem Ciders · 6.5%	8.0

COCKTAILS

Cathedral · Mezcal Espadin, Chai, Anise Star Syrup, Lime	15.0
Paper Moon · Jasmine Tea Infused Gin, Pear Liquor, Butterfly Pea Tea, Lemon	15.0
Cupid's Arrow · White Rum, Beet Juice, Currant Honey Syrup, Ginger	15.0
Golden Ticket · Brown Butter Washed Bourbon, Baked Apple, Lemon, Panela	17.0
Buzz & Bean · Honey Whiskey, Licor 43, Dorda Chocolate Liquor, Espresso	18.0

NON-ALCOHOLIC

Queen Of Hearts · Orgeat, Blood Orange, Lime, Jalapeño Salt	12.0
Field Trip · Sekanjabin, Cucumber, Mint, Coconut Milk	12.0
Agua Fresca · Spiced Hibiscus Tea, Ginger Shrub, Citrus	12.0
Best Day N.A. Kölsch	6.0
Ted Seger N.A Pilsner	6.0
Untitled N.A. Juicy IPA	6.0

FROM 5 TO 8

living room

01 Snow Jasmine — Sichuan 2024 / Green

Named for the pale white down coating these leaves. The base is Gan Lu green tea from Mengding Shan, Sichuan. Young buds were hand picked in early spring, pan roasted, and stored until jasmine season. Receiving five scenting rounds, creating a sweet, intensely aromatic tea with notes of sweet nectar and lily.

02 Roaster's Red — Taiwan 2024 / Red

Rich aromatics and a longan charcoal-roasted finish. Delaying harvest to early June, using leaf hopper bites to enhance sweetness and depth. Light roasting layers bring fruit and floral notes forward while rounding and intensifying flavor. Pomegranate becomes rich grenadine, softened with golden raspberry and blooming peony.

03 Gold Guanyin — Fujian 2024 / White

Fujian hybrid cultivar combining tieguanyin's gardenia and cream notes with huang jin gui's osmanthus character. Made as white tea, the leaves wither for 30 hours. Slow dehydration brings out round sweetness enhanced by floral qualities. Complex aromatics of osmanthus, dried lemon, and honeysuckle.

04 Meadow — San Francisco 2024 / Blend

True to its name, Meadow brews with a soft verdancy, calling to mind fields of waving clover and Dickinson prose. Meadow is a mix of tarragon leaves, spearmint, and lemongrass, that brews clean and bright, with just the right amount of depth. Blend components are fully organic.

living room

Song Tea & Ceramics is a tea maker and tea importer from San Francisco, California. They source at origin to assemble a collection of skillfully crafted tea from clean growing regions.

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05 Cai Cha — Hunan 2025 / Green

Cai Cha refers to unnamed native tea cultivars typically made into simple, everyday tea, but this understates its potential. These centuries-old trees in Hunan's humid climate produce leaves with weight and richness. Harvested early in the season, the result is an elevated daily tea with notes of edamame, english peas, and lotus root.

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06 Wild Tree — Yunnan 2024 / Red

Harvested in early April, then shade-withered, bruised, oxidized, and pan-roasted in small batches. The maocha is wrapped in canvas and baked over charcoal. Held for a year after harvest to mellow and develop complexity. Flavors of sweet vermouth, hawthorn flakes, and blackberry honey.

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07 Carrot — San Francisco 2026 / Blend

Fruit and spice notes, with a profile similar to our fully oxidized red teas. A blend of domestic dried carrots and burdock, South African honeybush, Chinese ginger, and Indonesian sweet cinnamon. Blend components are fully organic.

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08 April Amber — Taiwan 2025 / Oolong

Overseen from field to finish, this tea is a labor of love from Song Tea. Starting in the small garden they tend to, every leaf was hand-picked by one hand. Selected for feel, size and shape. Undergoing rounds of medium-temperature charcoal roasting over longan wood. The result of hours of careful crafting is tantalizingly sweet and layered tea with a soft, rich texture and finish.