



COFFEE PROJECT

NEW YORK

CLASSIC COFFEE

HOUSE DRIP	3.5 (12oz)	4 (16oz)	4.5 (Iced)
AMERICANO	4.5		5 (Iced)
ESPRESSO	3.75		
MACCHIATO	4.5 (3oz)		
CORTADO	4.75 (4oz)		
FLAT WHITE	5 (5oz)		
CAPPUCCINO	5 (6oz)		
LATTE	5.5 (12oz)		6 (Iced)
MOCHA	6.5 (12oz)		7 (Iced)

ADDITIONAL

Extra shot	+ \$1.75
Decaf	+ \$0.5
Non-dairy milk	+ \$0.75
Skim milk	No charge
Half & half	+ \$1
Iced	+ \$0.5

POUR OVER

Our seasonal selection of single origin coffees, roasted fresh in our Long Island City roastery & manually brewed for the highest-quality profile.

MP (8oz - 12oz)

HOUSE SPECIALS

COLD BREW	5.5 (16oz)
NITRO COLD BREW	6 (12oz)
Regular unsweetened cold brew infused with a food-grade nitrogen & served without ice for a creamy texture.	
GINGER ELIXIR	7 (16oz)
Ginger syrup stirred into sparkling water, topped with a shot of espresso & garnished with candied ginger.	

HOUSE SPECIALS

HAPPY DRINK	7 (16oz)
Our version of a coffee cream soda. Simple syrup stirred into sparkling water & topped with espresso & whipped cream.	
KICKASS LONDON FOG	7 (16oz)
Earl Grey syrup made in-house with raw turbinado sugar, stirred into a shot of espresso, & made into a latte.	
COCONUT PARADISE	7.25 (16oz)
Sweet coconut juice, with floating chunks of coconut, topped with espresso. A refreshing summer drink.	
AFFOGATO	7
Two scoops of vanilla ice cream topped with a shot of espresso.	
NITRO FLOAT	8.5
Our Nitro Cold Brew served with two scoops of vanilla ice cream.	

NOT COFFEE

CHAI LATTE	5.5 (12oz)	6 (Iced)
MATCHA LATTE	6 (12oz)	6.5 (Iced)
HOT CHOCOLATE	5 (8oz)	
ASSORTED TEA	4 (12oz)	

ADDITIONAL

Extra shot	+ \$1.75
Decaf	+ \$0.5
Non-dairy milk	+ \$0.75
Skim milk	No charge
Half & half	+ \$1

PLEASE INFORM YOUR BARISTAS OF ANY FOOD ALLERGIES

All items may contain and/or come in contact with nuts & other allergens.

Prices & items subject to change. Published September 2022.





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FOOD MENU

FANCY EGG BRIOCHE & GREENS 15

Spinach, cheese, egg patty with mixed greens.

SMOKED SALMON TOAST 15

Smoked salmon, cream cheese, capers on a sourdough toast.

ALL DAY BREAKFAST PLATTER 15

Two eggs, peewee potatoes, chorizo & sourdough toast.

AVOCADO TOAST OR CROISSANT 13

Avocado mashed, cherry tomatoes, Feta cheese, chili flakes & sesame seed.

EGG SALAD TOAST / CROISSANT 13

Free range eggs, mayonnaise, dried cranberries, black pepper.

HUMMUS TOAST 13

Thick-cut sourdough toast topped with hummus spread, olive oil & lemon, topped with a blend of za'atar spice, fresh cucumber & tomato.

QUINOA SALAD 13

Organic tricolor quinoa, cucumber, bell pepper & tomatoes.

BUTTERNUT SQUASH SOUP WITH GARLIC BREAD 11

Butternut squash soup served with garlic bread.

HAM OR TURKEY CHEESE CROISSANT 8

Butter croissant, organic cold cuts, Provolone cheese.

Add turkey / ham / bacon +\$3

Add mixed greens +\$3

DESSERT

HOME-MADE UBE WAFFLE 11

Ube, home-made fresh cream, berries.

COFFEE HONEY TOAST 10

Crowd Pleaser espresso custard, thick-cut toast, honey drizzle.

ALMOND BUTTER & BANANA TOAST 8,5

Thick-cut sourdough toast topped with almond butter & sliced banana & drizzled generously with honey.

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