COMMUNE

ALL DAY CAFE

DRINKS MENU

COFFEE

AMERICANO // 4.50 | 4.75

CAPPUCCINO // 5

CORTADO // 5

DOUBLE SHOT ESPRESSO // 4

DRIP COFFEE // 3.75

HOT CHOCOLATE // 5.25 | 5.75

LATTE // 5.25 | 5.75

MOCHA // 5.75 | 6 | ICED 6.5

ICED CAPPUCCINO // 6.5

ICED LATTE // 6.5

ICED AMERICANO // 5

ICED COFFEE // 4

COLD BREW ON ICE // 5

NITRO COLD BREW // 6

MATCHA & TEA DRINKS

ICED MANGO MATCHA // 7.5

ICED STRAWBERRY MATCHA // 7.5

ICED BLUEBERRY MATCHA // 7.5

MATCHA LATTE // 7.5

MASALA CHAI LATTE // 6

HOT TEA // 4.5
Jasmine | Chrysanthemum

ICED UNSWEETENED BLACK TEA // 4.95

ICED LEMON GINGER TEA // 4.95

WINE BY THE GLASS

WHITE

LA PALMA ARAGOSTA // 12 | 36

MOMO SAUVIGNON BLANC // 14 | 42

SCARPETTA PINOT GRIGIO // 12 | 36

TALMARD CHARDONNAY FRENCH // 15 | 45

VALRAVN CHARDONNAY CALIFORNIA // 15 | 45

RED

AVERAEN PINOT NOIR // 15 | 45

BUENA VISTA CABERNET // 28 | 84

CATENA MALBEC // 18 | 54

LA KIUVA ROUGE // 13 | 39

LOREN CROSSING CABERNET // 16 | 48

ROSÉ & SPARKLING

HAMPTON WATERS // 15 | 45

PROSECCO // 10 | 30

RAMONA ORGANIC SPARKLING // 10

GALEA SANGRIA SPAIN // 10 | 30

SIGNATURE DRINKS

BLUEBERRY ICED LATTE // 7.95
Smashed blueberries, maple syrup, oat mylk, double shot of espresso, hazelnut vanilla cold foam

COCONUT UBE CLOUD // 7.95
Coconut milk, espresso, ube cold foam

COMMUNE BANANA BREW // 7.95
Espresso, banana, date, cinnamon, vanilla, oat mylk

DULCE DE LECHE ICED LATTE // 7.95
Espresso, oat mylk, dulce de leche caramel cold foam, ground cinnamon

PISTACHIO SHAKEN ESPRESSO // 7.95
Fresh espresso shaken with ice, pistachio syrup, and your choice of milk

PUMPKIN SPICE LATTE // 7.95
House made pumpkin sauce, organic warm autumn spices, espresso, oat milk

SMOOTHIE

BLUE SPIRULINA CLOUD // 16
Tropical vibes only. Mango, pineapple, banana blended with Greek yogurt, almond butter, blue spirulina for a creamy, ocean blue smoothie that's as good looking as it is refreshing

CORAL GLOW // 12
Your daily glow up in a cup. Mango, pineapple, strawberry, pitaya blended with coconut water, Greek yogurt, orange juice for a bright, juicy, feel good boost

FROM GIGI'S GARDEN // 14
A tropical blend of mango, pineapple, strawberry, dragon fruit, honey, coconut cream, vanilla almond milk, and coconut water

GREEN FUEL // 10
Greens that actually taste good. Cucumber, Granny Smith apple, kale, spinach, pineapple, ginger, cayenne, honey for a crisp, refreshing reset

MOCHA MADNESS // 12
Coffee meets dessert. Espresso, banana, almond butter, cacao nibs, dates, chocolate almond mylk, Greek yogurt blended into a rich, energizing treat

PEANUT BUTTER FUEL // 12
Simple, smooth, and seriously satisfying. Banana, peanut butter, chocolate almond mylk blended into the ultimate comfort smoothie

PURPLE BERRY // 10
Berry packed beach ready. Blueberry, pineapple, strawberry, orange juice, almond mylk blended into a bright, fruity burst of flavor

WELCOME TO COMMUNE // 12
The smoothie that started it all. Mango, passion fruit, pineapple, Greek yogurt, coconut water, chia seeds, honey for a tropical escape in every sip

COMMUNE ZERO PROOF

AMALFI SPRITZ // 12

GIN & TONIC // 12

RUM MULE // 12

WATERMELON CUCUMBER & MINT // 12

LEMONADE // 4

PINK LEMONADE // 4

RAINBOW LEMONADE // 4

ACAI BOWL

SIGNATURE ACAI // 13
Blended acai, banana & almond milk, banana, peanut butter, maple pecan granola, shaved coconut, cacao nibs

BALI CRUNCH // 15
Blended acai, banana & almond milk, maple pecan granola, apple, blueberry, mango, walnut, cacao nibs, almond butter

COMMUNE POWER BOWL // 15
Blended acai/guarana, banana, oat milk, maple pecan granola, banana, blueberry, strawberry, peanut butter, shaved coconut, cacao nibs

COMMUNE COCKTAILS

AFFOGATO MARTINI // 20

ESPRESSO MARTINI // 18

MATCHATINI // 20

PUMPKIN SPICE MARTINI // 20

SNOWFLAKE MARTINI // 20

SARTI ROSA SPRITZ // 18

SPICY MANGO MARGARITA // 14

STRAWBERRY MARGARITA // 14

LIME MARGARITA // 14

CLASSIC MIMOSA // 12

WINTER MIMOSA // 14

DRAFT BEERS

ALLAGASH WHITE // 10

BISSELL BROTHERS SUBSTANCE ALE // 10

DECIDUOUS SOUR ALE // 10

FOAM ROTATING DIPA // 10

GUINNESS STOUT // 10

MAINE LUNCH IPA // 10

SCHILLING ALEXANDR PILSNER // 8

ATHLETIC RUN WILD IPA // 8

Prices are subject to change due to current inflation and economic conditions. We appreciate your understanding and support.

COMMUNE

ALL DAY CAFE

DINNER MENU

PROTEIN PLATE GF

CAULIFLOWER HUMMUS // 18 V
Creamy hummus, roasted cauliflower, baby carrots, pomegranate, paprika, EVOO

CHILEAN SEA BASS // 35
8 oz Chilean sea bass, lemon caper butter sauce, garlic mashed potatoes, roasted vegetables

FAROE ISLAND SALMON // 28
Oven roasted salmon, apple cider glaze, garlic mashed potatoes, roasted vegetables

MEDITERRANEAN LAMB PLATE // 28
Oven roasted marinated lamb, garlic mashed potato, mix greens, cucumber, tomato, pickled onion, feta cheese, tzatziki sauce

OVEN ROASTED CHICKEN // 24
Oven roasted half chicken, garlic mashed potatoes, roasted vegetables, savory herb jus

FILET MIGNON // MP
8 oz center cut beef tenderloin, garlic mashed potatoes, roasted vegetables

WAGYU STEAK // MP
10 oz grass-fed wagyu steak, garlic mashed potatoes, roasted vegetables

APPETIZER & SOUPS V

BURRATA BRUSCHETTA // 8

GARLIC KNOTS // 12

NACHOS // 10 GF

STREET CORN DIP // 12 GF

ROTATING SOUP // 10 GF

PROTEIN ADD-ONS // 5

SALADS

CHOPPED CHICKEN CAESAR SALAD // 15
Free-range grilled chicken, mix greens, crispy kale, sourdough croutons, shaved parmesan, caesar dressing

CITRUS & BURRATA SALAD // 15 V · GF
Arugula, roasted zucchini, summer squash, citrus segments, pomegranate, creamy burrata, hot honey, pumpkin seeds, pistachios, apple cider vinaigrette

FALL HARVEST SALAD // 15 V · GF
Mix greens, red onion, pumpkin seeds, honey crisp apple, walnut, cranberry, burrata cheese, parmesan cheese, hot honey, apple cider vinaigrette

LAMB SALAD // 22 GF
Grilled marinated lamb, mix greens, avocado, cherry tomato, cucumber, pickled red onion, feta cheese, tzatziki sauce

SANTORINI SALAD // 15 V · GF
Mix greens, carrots, cucumber, citrus segments, pickled onion, kalamata olives, peppers, feta cheese, balsamic vinaigrette

ADD Grilled chicken 6 · Salmon 8 · Ahi tuna 8 · Steak tips 16

SIGNATURE PITA WRAP

HOT HONEY CHICKEN WRAP // 15
Grilled chicken, mix greens, cucumber, pickled red onion, hot honey, feta cheese, roasted potato

FLANK STEAK WRAP // 15
House marinated flank steak, mix greens, tomato, cucumber, pickled red onion, tzatziki, feta cheese, served with roasted potato

MEDITERRANEAN LAMB TIPS WRAP // 18
Lamb tips, mix greens, tomato, cucumber, pickled red onion, tzatziki, feta cheese, served with roasted potato

BOWLS

AHI TUNA BOWL // 24
Wild ahi tuna, cilantro rice, arugula, avocado, cucumber, carrots, pico de gallo, scallion, chipotle sauce, yuzu ponzu sauce, sesame seeds

FALL HARVEST SALAD // 18 V · GF
Mix greens, red onion, pumpkin seeds, honey crisp apple, walnut, cranberry, burrata cheese, parmesan cheese, hot honey, apple cider vinaigrette

LAMB TIPS KABOB BOWL // 25 GF
Lamb tips, cilantro rice, arugula, sautéed peppers, onions, roasted corn, feta cheese, tzatziki sauce

SALMON BOWL // 24 GF
Oven roasted salmon, quinoa blend, arugula, avocado, mango, cherry tomato, micro cilantro, summer squash & zucchini, balsamic vinaigrette, sesame seeds

STEAK TIPS BOWL // 25 GF
Marinated steak tip, cilantro rice, arugula, fajitas, roasted corn, cotija cheese, steakhouse dressing

MAC N' CHEESE BOWL

CLASSIC MAC N' CHEESE // 14 V
Creamy three cheese cavatappi topped with breadcrumbs

FLANK STEAK MAC N' CHEESE // 18
Creamy three cheese cavatappi topped with flank steak

LOUISIANA MAC N' CHEESE // 18
Creamy three cheese cavatappi, grilled chicken, hot honey, scallion, cajun spices

PESTO MAC N' CHEESE // 16
Creamy pesto three cheese cavatappi topped with breadcrumbs and bacon

TRUFFLE MAC N' CHEESE // 16 V
Truffle cream, mushrooms, capers, creamy three cheese cavatappi pasta

GELATO & SWEET TREAT

COCONUT CLOUD CAKE // 12

CHOCOLATE TORNADO CAKE // 12

ROTATING GELATO FLAVORS // 7

AFFOGATO // 10

TACOS & QUESADILLA GF

AHI TUNA TACO // 18
Wild ahi tuna, mix greens, pico de gallo, scallions, chipotle crema, lime

POLLO ASADO TACO // 15
Marinated grilled chicken, cilantro, red onion, lime

THE COMMUNE TACO // 18
Marinated flank steak, cilantro, red onion, lime

VERDURA TACO // 14 V
Peppers, onion, zucchini, summer squash, pinto beans, avocado, cotija cheese

VEGGIE QUESADILLA // 15 V
Corn, peppers, onions, zucchini, summer squash, guacamole, sour cream, salsa roja

ADD Grilled chicken 3 · Pinto or black beans 2

BURRITO GF

CARNITAS BURRITO // 12
Marinated pork carnitas, white rice, guacamole, fajita, choice of beans, pico de gallo, medium salsa, cotija cheese

FLANK STEAK BURRITO // 12
Marinated flank steak, white rice, guacamole, fajita, choice of beans, pico de gallo, medium salsa, cotija cheese

HOT HONEY CHICKEN BURRITO // 12
Grilled chicken, white rice, guacamole, fajita, choice of beans, pico de gallo, hot honey, cotija cheese

BURRITO BOWL GF

CARNITAS BURRITO BOWL // 15
Slow-roasted carnitas, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

CHORIZO BURRITO BOWL // 14
Chorizo, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

FLANK STEAK BURRITO BOWL // 15
Grilled flank steak, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

HOT HONEY CHICKEN BURRITO BOWL // 14
Hot honey grilled chicken, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream

GRILLED CHEESE

BACON GRILLED CHEESE // 14
Cooper American cheese melted over crispy applewood bacon, served on toasted sourdough

BLUEBERRY BRIE GRILLED CHEESE // 14 V
Toasted sourdough layered with creamy brie, melted swiss, smashed blueberry, drizzle of honey

FLANK STEAK GRILLED CHEESE // 14
Cooper American cheese melted over flank steak served on toasted sourdough & chipotle aioli

HOT HONEY CHICKEN GRILLED CHEESE // 14
Cooper American cheese melted over free-range grilled chicken, drizzle with hot honey served on toasted sourdough

V VEGETARIAN · GF GLUTEN-FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise of any food allergies before placing an order.