



food + beverage menu

menu + prices correct as at 31 october 2018

☞ Coffee ☞

Available on our Bellissimo roasted Ultimo dark roast house blend, single origin bean or decaf. **Sizes** - single shot espresso (sm 6oz) / double shot espresso (lg 12oz).

Flat White	4 / 4.5
Cappuccino	4 / 4.5
Latte	4 / 4.5
Long Black	4 / 4.5
Espresso	3.5
Short Macchiato	3.5
Piccolo	3.5
Doppio	4
Bean Magic	4
Long Macchiato	4
Mocha	4.5 / 5
Zebra Mocha (dark + white choc)	4.5 / 5
V60 pour over (single origin)	6

options

Milk lactose free or soy +0.5

Milk macadamia, coconut, almond, oat +1

Syrup caramel, choc, white choc, vanilla +0.5

Extra espresso shot +0.5

☞ Loose-Leaf Tea ☞

small pot (regular) / share pot (tea for 2)

English Breakfast	4 / 6
Earl Grey	4 / 6
Masala Chai	4 / 6
Peach	4 / 6
Peppermint	4 / 6
Rooibos	4 / 6
Sencha Green	4 / 6
Summer Fruits	4 / 6
Tonic (lemongrass & ginger)	4 / 6
Tranquil (chamomile & rose petal)	4 / 6

☞ Specialty Lattes ☞

Maccha Latte

Japanese Green Tea maccha (or matcha) steamed with your choice of dairy or alternative milk (eg soy, oat, coconut etc). **5.5**

Turmeric Chai Latte

The finest turmeric, antioxidant rich rooibos tea, a delicious blend of freshly crushed chai spices with your choice of dairy or alternative milk (eg soy, oat, coconut etc). **5.5**

Chai Latte (vegan available)

A masala blend of honey soaked chai served as a full cream latte. **4 / 4.5**

Dirty Chai Latte (vegan available)

Our delicious masala spiced chai mix, with a shot of espresso to make it dirty, just how you want! **4.5 / 5**

☞ Cold-Brew Coffee ☞

Cold-brew coffee, lovingly hand-crafted and bottled on site daily using our own blend, slightly sweetened w/ maple syrup & vanilla.

Full Cream or Soy	6
Black (seasonal)	5.5

☞ On The Rocks ☞

Iced Latte	5
Iced Chai Latte	5
Iced Long Black	5
Iced Chocolate	5
Iced Tea	5
Iced Dirty Chai	5.5
Iced Mocha	5.5
Iced Maccha Latte	6
Iced Turmeric Chai Latte	6

Most of our bevies can be made vegan btw, just ask your gorgeous barista.



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❧ Cold Pressed Juice ❧

Bean's own blends. All Australian grown (except Thailand grown coconut water). See beanbrisbane.com.au/nutrition.

That Green One
cucumber, pink lady apple, pineapple, kale, spinach, mint. 6

The Orangey Looking Juice
carrot, pink lady apple, ginger, tumeric. 6

The Beetroot Coloured One
beetroot, carrot apple, celery, fennel. 6

That Strawberry One
strawberry, granny smith & pink lady apple, filter water, lemon, mint. 6

Or a Coconut Water Cold Pressed Juice
coconut water, orange, pineapple, passionfruit, beetroot. 6

❧ Kombucha ❧

Our certified organic, all natural Kombucha is a live-cultured fermented tea drink that helps to improve the immune system and provide a natural energy boost.

Original 5
Apple Crisp 5
Cherry Plum 5
Ginger Berry 5
Ginger & Lemon 5
Hibiscus Kiss 5
Lemon Lime + Mint 5
Raspberry Lemonade 5

❧ Chocolate ❧

Sizes - sm 6oz / lg 12oz

Hot Chocolate 4 / 4.5
Hot White Chocolate 4 / 4.5
Zebra (dark + white choc) 4 / 4.5
Vegan Hot Chocolate 4 / 4.5

❧ Not Juice ❧

Still Water 4
Sparkling Water 4
Coke 4
Diet Coke 4
Dry Ginger Ale 4
Ginger Beer 4
Lemonade 4
Lemon Squash 4

❧ Muffins etc ❧

Butterscotch + White Chocolate 4.5
Blueberry Sweetheart 4.5
Apple + Date 4.5
Strawberry + White Chocolate 4.5
Triple Choc 4.5
Banana Bread 4.5

❧ Other Snacks ❧

Seasonal packaged snacks (vegan, dairy free and gluten free) available. from 3



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🔪 Premium Cocktails 🔪

Berry Old Fashioned

berry tea infused makers mark bourbon, chocolate bitters, white sugar, orange zest 16

Breakfast at Stiffany's

blood orange tea infused white rum, cointreau, orange marmalade, egg white, lemon juice, gomme, orange zest 16

Chai Hard

just like an iced soy chai latte, but *hardened* with fireball cinnamon whisky + vegan chai infused canadian club 16

Faperol Spritz

sparkling wine, pomegranate liqueur, aperol, rosemary + lemon syrup 16

French Kissing Caramello Koala

vs cognac, coffee liqueur, espresso, salted caramel + cube of caramello chocolate 16

Ginkies

ink gin, mt tambourine lavender liqueur, lemon, cucumber, gomme, soda 16

Herbside

gin, lemon, mint, rosemary, peppermint tea gomme 16

Kraknado

kraken spiced rum, alcoholic ginger beer, lime juice and muddled lime wedges 16

Lemon Curd Tartini

chamomile & rose petal tea infused bourbon, spiced vanilla citrus liqueur, lemon curd, lemon juice, gomme 16

Lychee Peppermint Mojito

white rum, lychee liqueur, passionfruit, lime, mint, lychee, peppermint tea gomme, soda 16

Mezcaline

smokey mezcal infused with spicy jalapeno + basil, pineapple passion juice, lemon juice 16

Mary had a little Pickle

bean's bloody mary - rye whiskey, tomato juice, pickle brine, hot sauce, vege chicken salt, baby pickles, cayenne pepper (optional) 16

Pavlova Sour

spiced vanilla citrus liqueur, lemon, passionfruit, berry tea gomme, egg white 16

Peach Emoji

peach tea infused bourbon, cointreau, lemon juice, gomme (just like an alcoholic iced tea!) 16

Rye Tai

zesty, vanilla green tea infused rye whiskey, macadamia liqueur, lemon juice, pineapple, orange marmalade 16

Schlong Island Iced Coffee

vodka, white rum, hazelnut liqueur, spiced vanilla liqueur, black cold brew, lime, cola 16

🔪 A Cocktail for Two 🔪

The Leglacy

a six cup coffee plunger filled with pineapple rum, aperol, pomegranate liqueur, passionfruit, strawberry slices, lemon slices, cinnamon syrup and ginger beer 30

🔪 'Half a Lobster' Cocktails 🔪

Espresso Martini

vodka, coffee liqueur, espresso, gomme 10

Apple Chai Pie

cinnamon whiskey infused with chai tea, cloudy apple juice, cinnamon quill 10

Earl Necklace

gin infused with earl grey tea, lemon juice, soda, gomme, lemon 10

🔪 Spirits 🔪

We got ya Basics + Premiums, boss! Just consult our bar hench-people. from 9



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Sample Weekly Craft Beer, Cider and Wine List – See In Venue for Current

pale ales	9	bangin' brews	11
all inn consequence pale lager		benstpoke cluster 8 iipa (8.8%)	
bentspoke barley griffin pale ale		mornington squid supremacy neipa (8%)	
brouhaha nz pale ale		crafts of the week	7
green beacon wayfarer		3 ravens acid cola sour	
hawkers xpa		exit scotch ale	
kaiju krush! pale ale		stomping ground laneway lager	
revel pale ale		reds / ambers	9
six string tropical pale ale		six string dark red ipa	
stone & wood pacific ale		kaiju hopped out red	
your mates larry pale ale		light / mids	9
ipas	9	balter captain sensible mid ale (3.5%)	
aether black as your heart ipa		colonial small ale (3.5%)	
all inn legbreaker ipa		fortitude pacer pale ale (2.8%)	
balter ipa		cider / root / ginger beer / gf	9
bentspoke crankshaft ipa		crushed pineapple cider (gf)	
hawkers west coast ipa		golden axe apple cider (gf)	
hop nation jedi juice neipa		future memoirs root beer (gf)	
mornington hop culture session ipa		ginger kid ginger beer (gf)	
mornington squid rising neipa		aether brewing ginger beer'd (gf)	
revel the brut ipa		utopia hard lemonade (gf)	
lagers / pilsners	9	utopia rude ruby (grapefruit spritzer-gf)	
hawkers lager		wine by the glass (150ml)	9
lost palms lager		house red, house white, sparkling	
matso mango beer		wine by the bottle	35
revel lager		blowfly (nsw) //bluebottle red //shiraz //petit	
schnitzer brau lager (gf)		verdot //greenbottle sparkling	
heineken	6	robert channon (qld) //pinot gris //verdelho //v	
sours	9	bubbles	
aether witching hr blackberry sour		little goat creek (nz) //sauvignon blanc	
brouhaha till death do us tart			
revel strawberry wishes			
stomping ground watermelon smash			
dark ales	9		
aether event horizon porter			
exit scotch ale			
mornington commonfolk brown ale			
lost palms porter			
your mates donnie dark ale			

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bubbles \$7,
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Not-Veg

- Buffalo Elbows** (gf)
marinated hot chicken wings w/ buffalo sauce
and blue cheese dip **13**
- Cheesy Bacon Potato Skins** (gf)
crispy potato skins stuffed with bacon +
cheese topped w/ sour cream and chives **14**
- Push-It Calamari**
fresh salt, pepper & chilli encrusted
calamari, flash fried and dusted w/ sumac on
fresh garden salad w/ coriander and ginger
dipping sauce **16**
- 200 Odd Grams of Moo (lunch only)** (gf)
prime beef steak grilled to your liking w/
fresh garden salad and seasoned fries **17**
+mushroom, pepper or red wine jus **2**
- Schnitty Cluck**
crumbed chicken breast w/ fresh garden
salad and crispy fries **17**
- F n C** (gfo)
beer battered cod fillets served w/ lemon,
tartar, fresh garden salad and crispy fries **17**
- Mary Had A Burger** (gfo)
lamb burger, moroccan spiced, w/ tzatziki
and seasoned fries **17**
- Cheesy Turkish MooMoo** (gfo)
grilled tenderised beef steak b/w cheesy
toasted turkish bread w/ cos lettuce,
caramelised onions, relish, and a side of
crispy fries **22**
- Not-Veg Platter to Share**
buffalo elbows, pork belly croquettes, loaded
potato skins **30**

Veg (v)

- Fries Me** (v)
crispy seasoned fries served w/ aioli **9**
- Sir-Wedge-a-Lot** (v)
spiced potato wedges w/ sour cream and
sweet chilli sauce **11**
- Sweet Spud Fries** (v)
crispy sweet potato fries w/ aioli **11**
- Garlic 'Rooms** (v)
panko coated garlic mushrooms, flash fried
served w/ aioli dipping sauce **13**
- Bruschetta** (gfo, v)
chargrilled sourdough w/ mozzarella, tomato,
onion, basil and a balsamic reduction **15.5**
- Billy The Cheese** (gf, v)
capsicum stuffed w/ aubergine caviar,
tomato, relish and topped w/ goats then
baked and served with balsamic reduction **17**
- Sweet Spud Salad** (gfo, v)
maple roasted sweet potato w/ poached baby
beetroot, goats cheese, lettuce, candied
walnut, w/ balsamic reduction **17**
- The Chicky Pea** (gfo, v)
Spicy chickpea + coriander burger w/ mango,
salsa and crispy sweet potato fries **21**
- Trio of Fries to Share** (v)
sweet potato fries, seasoned fries and potato
wedges w/ aioli **20**
- Veg Platter to Share** (v)
spicy chick pea croquettes, garlic mushrooms,
sweet potato fries **30**

*All chow courtesy of our pal & neighbour, Irish Murphy's.
gfo = gluten free option available // gf = gluten free // v = vegetarian*



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☛ **bean.eat.drink.love.** ☛

down the laneway

181 george st, brisbane
we are fully licenced (no byo, sorry)

open

7am-6pm mon-thu
7am-late fri
weekends by request

private functions

yep, we do private functions!
and, dear friends with bean-efits, we do them with love.

our art

we love the local artsy world too. we have monthly art exhibitions. heaps of cool works, you must come along to the free opening night launch parties (18+). also, if you are keen to have your art up, please come see us.

board games

yessir, we have stacks, free to use. grab ya mates, grab a game, enjoy!

contact & function enquiries

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share your pics with us #beanbrisbane

fb + insta @beanbrisbane

also at west end

bean on boundary (just call it "bob.")
83 boundary st west end // beanonboundary.com.au

