

# TO DRINK



HOT!

ESPRESSO DRINKS  
FEATURE OUR SEASONAL  
DULCINEA BLEND

UPGRADE  
TO OUR DAILY  
ESTATE ESPRESSO  
FOR 50¢

DAILY BREW \$2.75/\$3

ESPRESSO	\$3.00
AMERICANO	\$3.00
MACCHIATO	\$3.50
CORTADO	\$3.50
CAPPUCCINO	\$3.75
FLAT WHITE	\$3.75
LATTE	\$4.25
KABOCHA LATTE	\$7.00
VANILLA LATTE	\$5.25
MATCHA TEA LATTE	\$5.00
MOCHA	\$5.00
HOT CHOCOLATE	\$4.00

SUB ALMOND MILK \$1

SUB OAT MILK \$1

ADD HOUSE VANILLA \$1



COLD

COLD BREW \$3.50

ICED LATTE	\$4.75
ICED MATCHA TEA LATTE	\$5.50
MATCHA FIZZ	\$5.00
DAILY ICED TEAS	\$4.50
FRESH LEMONADE	\$3.50
ORANGE JUICE	\$3.00



HOUSE  
SPECIALTIES

ROTATING POUR-OVER

SINGLE ESTATE NICARAGUAN COFFEE  
SPECIFICALLY BREWED TO HIGHLIGHT THE BRIGHTNESS OF  
FINE, HAND-PICKED OFFERINGS MADE TO ORDER

12 OUNCE SERVING

\$6



TEA

WILD PURPLE - HERBAL \$8

Yunnan, China  
wild flower, lactic acid

SUNSTONE - BLACK \$4

Southwest China  
cocoa, sweet potato, black pepper

CRESCENT GREEN \$4

Yunnan, China  
honey, fruit

SILVER NEEDLE - WHITE \$4.25

Anxi, Fujian - China  
soft vanilla & creamy mouth feel

ROSELLA HERBAL \$4

hibiscus, lemongrass, licorice root

MALABAR HERBAL \$4

ginger, turmeric & lemongrass

TAKE A BAG HOME

DULCINEA BLEND \$16 | SINGLE ESTATE \$18

café  
integral

19 E Ohio St, Chicago, IL 60611  
open Monday-Saturday 7am - 6pm  
Sunday 8am-6pm  
kitchen closes at 3:30pm

Freehand  
CHICAGO

## PERFECT PARFAIT \$6

whipped honey yogurt, berries, and granola

## THE TWO EGG \$9

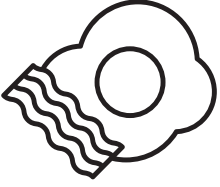
two eggs, smashed potatoes, and the choice of bacon, vegan bacon, or avocado

## TOAST AND JAM \$4

-coriander and date spread  
-blueberry conserva and butter  
-muhammara  
topped with labneh  
add an egg \$2

## BREAKFAST SANDWICH \$10

eggs, white cheddar, house aioli, gochujang hot sauce, arugula on publican sourdough and a choice of avocado, bacon, or vegan bacon



MORNING  
STAPLES

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## AVOCADO TOAST \$9

dukkah, smoked olive oil, pickled shallots on publican sourdough  
add an egg \$2

## FALL COBB \$12

mixed greens, kabocha squash vinaigrette, egg, avocado, bacon, pickled carrot, aged gouda, cherry tomato  
add chicken breast \$4

## TO'BOY \$13

impossible sausage, oyster mushrooms, cucumber, vegan remoulade, and spring greens on ciabatta

## BLT \$13

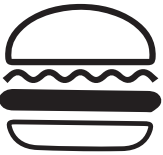
smoked applewood bacon, avocado, sliced tomatoes, spring greens, chipotle aioli on publican sourdough bread

## FRIED CHICKEN SANDWICH \$14

rosemary honey, fried chicken, gochujang hot sauce and kale on a brioche bun

## FREEHAND BURGER \$14

two custom ground beef patties, american cheese, lettuce, onions, pickles, and fancy sauce  
\$2 sub vegetarian impossible burger



ALL DAY



SIDES &  
EXTRAS

PAPAS BRAVAS: smashed potato with chipotle, house-made crème fraiche, warming spices \$5  
BRULEED GRAPEFRUIT: with bruléed sugar and maldon salt  
\$3 for a half, \$5 for a whole

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café  
integral

MANY OF THE INGREDIENTS ON OUR MENU ARE NOT LISTED.  
PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT  
CONSUMPTION OF RAW OR UNDERCOOKED FOODS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.