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**BREWBAR
& KITCHEN**

TAKE TIME.

Come hang with us at Sip First Brewbar & Kitchen. Surrounded by positive vibes only, we take time to enjoy a perfect cup of coffee, mesmerising teas and mind blowing comfort food. Serving you the freaking best is what we live for!

Just give yourself some time to step away from the hustle of life, sit down, relax and have a dope brew. Coffees and teas from all over the world, perfectly brewed and served by our crazy crew.

We started our first coffee bar in 2012 and our simple goal is to let everyone taste the most amazing flavours in the world. We started out with a passion for coffee and have since expanded our ambitions to tea & food.

**MAKE SURE YOU GET ALL OF IT
IT WOULD BE A SHAME TO MISS OUT**

Don't run if you hear some old skool hip hop or soul from the speakers. It's our muse.

HIT THE BREW.

Brewing specialty coffee and specialty tea is our life.

DELICIOUS STUFF, BREWED INSANELY

We focus on finding you the best and most interesting coffees and teas from all over the world. Stuff that not only tastes great, but is also made with transparency and honesty. That's why we only fix coffees and teas from our trusted importers who work with their farmers worldwide.

Our killer barista team is SCA trained and certified, so knows how to roll. But ey, we aren't perfect all the time. We see ourselves as a work in progress and know there's always an opportunity to be better. So be honest, we appreciate it!

We have at least four different kinds of coffees for you to try every day. If ya feel like it, try them all. Just ask, you'd be our hero!

WE GOT THIS

COFFEE

A MAGICAL DARK SUBSTANCE THAT TURNS
"LEAVE ME ALONE" INTO "GOODMORNING LOVE"



BLACK

single espresso	2.7
double espresso	3.7
naked espresso	3.7
americano	2.8
long black	3.7
*extra shot	1.1

WHITE

cappuccino	3.1
flat white	4.1
caffè latte	3.5

CHOOSE YOUR MILK

- cow
- oat
- soy
- almond

FILTER

batch brew	3.0
hand brew	4.7

ICED

black	3.8
latte	4.0
brew	4.7
nitro	4.7
chocolate	4.2

C H A I

PRANA CHAI FROM AUSSIE

chai	4.0
turmeric chai	4.0
vegan chai	4.0
iced chai	4.0
dirty chai	4.5

M A T C H A

matcha latte	4.5
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C H O C O L A T E

MÖRK SPECIALTY

CHOCOLATE

50% junior dark	4.2
70% original dark	4.2

K I D S

babyccino	1.5
chococcino	2.0
chaiini	2.0

P A S T R I E S

check it out at the bar

A black and white photograph of a hand operating a water tap. Water is pouring from the tap into a glass filled with tea leaves. The scene is set on a metal drip tray. The background is a plain, light-colored wall.

TEA
SHUT UP IMMA DRINK
SOME TEA FIRST

T E A

- **white peony AA+** (china) 3.5
white · vanilla · blue figs
- **green jasmin** (china) 3.5
delicate · green · floral
- **sakura** (japan) 3.5
green · pineapple chunk ·
sweet citrus · candy
- **pathivara gold** (nepal) 3.5
black · sandalwood · cacao ·
wild honey
- **da hong pao** (china) 3.5
red oolong · mineral · nutty

I N F U S I O N

- **elderflower** (hungary) 3.5
summery · light · honey ·
lychees
 - **green rooibos** (south-africa) 3.5
sweet · nutty · honey
 - **blue tea** (thailand) 3.5
floral · peas · spinach
- single refill 1.1
tea special 3.7



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ICE TEA BREW

- **kyoto city** 4.5
sencha tea · cucumber ·
lime · mint
- **old skool** 4.5
black tea · orange · lemon ·
mint
- **umami bomb** 4.5
matcha · soy milk · rocks

LEMONADES

- **lean back** 4.5
elderflower syrup · lime juice ·
soda
- **rosemary's grape** 4.5
homemade syrup · grapefruit
juice · soda
- **lemonicious** 4.5
homemade syrup · lemon ·
sparkling water

K O M B U C H A

BOUCHE FROM BERLIN

- **lemondrop** 4.7
- **hybiscus7** 4.7

J U I C E S

- **no.1** 4.8
celery · green apple · ginger ·
lemon · cucumber
- **no.2** 4.8
carrot · ginger · orange ·
cayenne
- **OJ** 3.6
fresh orange juice

S O D A S

- coca cola 3.0
- san pellegrino 3.0
- gingerbeer 3.0
- appelaere 2.5

IT'S TIME

ALCOHOL WON'T SOLVE YOUR PROBLEMS.
THEN AGAIN, NEITHER WILL MILK

B E E R S

pilsner 3.0

Brand

It's a blond 3.5

Bouwerij Kees

Wahoo IPA 3.8

De Kromme Haring

Gin & Juice white beer 3.8

Kompaan

0.0 Speelkasteel 3.5

Streekbrouwerij

C O C K T A I L S

espresso martini 8.0

mimosa 6.2

dark & stormy 8.5

limoncello spritz 8.5

special 8.5

W I N E S



L'Abrunet Negre

4.5

18

red · natural · chilled · Spain

La Crau

4.5

18

white · field blend · Portugal

OH! Brut

6.2

26

cava · method traditional ·
Girona · Spain

N A T U R A L W I N E S

Medol 9+ Cortaixa

6.0

24

white · Tarragona · Spain

Hubert Lay

6.5

25

rose · pinot noir · Baden ·
Germany

Metamorphika Xarel-Lo

7.0

28

orange · xarel-lo ·
Catalunya · Spain

Garg'n'go

40

pet nat · sparkling white ·
Veneto · Italy

FOOD

WE'LL HIT YOU UP WITH SOME AMAZING
TEA, BREW AND WINE COMBINATIONS
IF YA FEEL LIKE IT

BREAKFAST

- **croissant** 4.0
plain · jam · cheese · nutella
- **acai bowl** 9.0
acai · peanut butter · dragon
fruit · mango · coconut
- **supa bowl** 9.0
(vegan) yoghurt · spiced
granola · grilled peach ·
tarragon · lemon raisins
- **summer porridge** 9.0
kiwi · blueberries · black
berries · almond

TWO EGGS

with toast and butter

- scrambled 8.0
- poached 8.0
- fried 8.0
- + extra egg 1.5

ADD YOUR TOPPING

- + half avocado 2.0
- + smoked halibut 3.0
- + baked tomatoes 2.5
- + bacon 2.5
- + Frysian Tynjetaler cheese 3.0
- + mushrooms 2.5
- + chili flakes 0.0

FULL BREKKY

- **AMERICAN BREAKFAST** 16.5
with sausage, thick bacon,
hash brown, two eggs
(fried or scrambled), buttermilk
pancakes, maple syrup and
fresh fruit

PANCAKES

- **pandan pancakes** 13
with tamarind, caramel sauce,
condensed coconut milk,
candied peanuts and
coconut flakes
- **banana pancakes** 13
with kumquat apricot
ginger compote and crispy
almond flakes
vegan and gluten free

ADD YOUR TOPPING

- + bacon 2.5
- + fresh fruit 2.5

LUNCH

- **cornfed chicken breast** 15
smoked corn salad, adobo sauce, corn cream and little gem
- **stracciatella burrata** 15
unripe strawberries, pomegranate pearls, grilled tiger tomatoes and bergamot dressing
veggie
- **buffalo style cauliflower** 14
on a cauliflower waffle with blue cheese ranch and pickled red onion
veggie
- **green bean mean machine** 15
with sauteed shiitake, green peas, broad beans, dark miso, coconut and lemon
vegan option

LUNCH

- **okonomiyaki** 15
savory cabbage pancake with
36h pork belly, langoustine
mayonnaise, bull-dog sauce
and samphire
- **ricotta toast** 12
whipped ricotta on toast with
charred summer tomatoes, hot
chili butter and szechuan dust
veggie
- **glazed lamb neck** 16.5
silky buttermilk mousseline,
horseradish and castrelfranco

DESSERT

- **sourdough french toast** 9.5
with chamomile ice cream,
rhubarb, pistache and extra
vergine olive oil
- **grilled watermelon** 9.0
with figs and espuma of red
wine

B I T E S

- **steam gyoza** 8.5
with black vinegar sauce and
sesam chili
- **fried chicken** 8.5
with a mango-habonero glaze
- **charcuterie board** 9.5
array of meats and sausages
with bread and cultured butter
- **triple cheese** 7.0
creamy as f*#, with butter toast
- **the smelt fish** 7.0
fried spiering with home made
lemon creme
- **el padron** 7.0
charred padron peppers with
falky salt and olive oil
- **old balls** 7.0
old amsterdam bitterballen
- **these nuts** 4.5
spicy nuts, that's it.

W E E K E N D O Y S T E R S

CHOOSE YOUR GARNISH

- with lemon and shallot 3.5
vinaigrette
- au gratin de chef's suprise 3.5

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