

THIRTY-SIX CAFE

*indicates item is served raw or undercooked or may contain undercooked fish, poultry, meat, or undercooked ingredients. Consuming raw or undercooked fish, poultry, or eggs may increase your risk of food borne illnesses.

SOUFFLÉ PANCAKES

STRAWBERRY SHORTCAKE

\$14.50

fluffy pancakes sandwiched between housemade whip, strawberry slices, and shortcake crumble; topped with a fresh strawberry

LEMON BLUEBERRY

\$14.50

fluffy pancakes sandwiched between housemade whip, lemon curd, and blueberry jam; topped with lemon curd & blueberry jam

CRÈME SOUFFLÉ

MANGO STICKY RICE

\$10.50

soufflé pancake stuffed with coconut whip and fresh coconut bits, topped with mango whip, sweet sticky rice, blue coconut shreds, fresh mango chunks, sesame seeds, and coconut milk syrup

CLASSIC TIRAMISU*

\$10.50

soufflé pancake layered with espresso infused lady fingers and our housemade tiramisu cream, topped with espresso beans, a lady finger biscuit, and dusted in cocoa powder

AVOCADO TOAST

EARLY RISER

\$11.00

avocado on toast topped with bacon bits, hard-boiled egg slices, and Everything but the Bagel seasoning; served with side salad & balsamic dressing

SMOKED SALMON*

\$11.00

avocado on toast topped with cold-smoked salmon and spicy mayo; served with side salad & balsamic dressing

ALLERGIES & FOOD SENSITIVITIES: please notify team of any allergies and food sensitivities. Due to the handcrafted nature of our menu items, variations in ingredients, and the use of shared cooking/prep areas, we are unable to ensure that any menu item prepared in the café will be completely gluten free and tree-nut free. Because we have multiple sources of gluten in our kitchen, as well as items containing nuts (no peanuts), there is risk that gluten or tree-nut cross-contact may occur during preparation and cooking of menu items.

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FUFU'S MATCHA DRINKS

Ceremonial matcha imported from Japan; all matcha drinks are sweetened, but can be adjusted or unsweetened upon request

BANANA PUDDING MATCHA	\$9.00
DOUBLE MATCHA	\$9.00
MATCHA TIRAMISU LATTE	\$8.50
STRAWBERRY MATCHA	\$8.50
MANGO COCONUT MATCHA <i>served iced with coconut milk only</i>	\$8.50
COLD-WHISKED MATCHA	\$8.50
MATCHA WHITE CHOCOLATE <i>served hot or iced with whole milk only</i>	\$8.00
HOT MATCHA LATTE <i>only served hot</i>	\$7.00

MATCHA POWDER

Fufu's Matcha is our in-house matcha brand, featured in all of our cafe's matcha drinks. It is a single-origin, ceremonial grade okumidori cultivar.

FUFU'S MATCHA TIN

single-origin, ceremonial grade okumidori cultivar (30g) \$42.00

FUFU'S MATCHA BAG

single-origin, ceremonial grade okumidori cultivar (100g) \$135.00

ESPRESSO + OTHER DRINKS

TIRAMISU LATTE	\$8.50
<i>iced latte topped with housemade tiramisu cream</i>	
LATTE	\$5.00
<i>served hot or iced</i>	
<i>+ add vanilla or caramel for an additional \$0.50</i>	
AMERICANO	\$4.00
<i>served hot or iced</i>	
CHAI LATTE	\$5.50
<i>served hot or iced</i>	
MILK ALTERNATIVE	+ \$1.00
<i>substitute whole milk for oat or almond milk</i>	

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