





#### **CAFE, MEADERY & SHOP**

HONEY, FRESH & SEASONAL FOOD, SWEET TREATS, COFFEE, MEAD, HOUSEMADE BUBBLE TEA, LOCAL ART, AND MORE!

## MENU

## **SOUPS & SALADS**

#### Soup of the Day. 12oz \$4.99 / Quart \$14

Fresh made daily in house! Always delicious!

#### Hani House Salad

Mix of housemade tahini-dressed local greens with seasonal and local veggies

#### **True Blue Salad**

#### \$ 13.00

\$12.00

Local greens dressed in house balsamic vinaigrette and topped with candied nuts, crumbles of blue cheese, and drizzled with smoky maple syrup

#### Roasted Beet Salad \$ 13.00

Local greens and seasonal veggies tossed in our housemade balsamic vinaigrette, topped with houseroasted beets, candied walnuts, goat cheese, and balsamic drizzle

#### **Trio Salad**

\$13.00

Our house salad with three freshly-made sides and warm pita. Pick 3: Beets, Hummus, Goat Cheese, Eggstroidinary Egg Salad, Feta, Olive Tapenade, Pesto, Avocado, Roasted Veggies

## MEAD

#### 2oz Pour

Pint

**Flight of Four** 

\$ 3.50

\$5-\$7

\$ 12

Housemade honey wine brewed using Florida honey, seasonal fruit, and spices, with results ranging from dry to sweet.

Flight of Four	\$ 12.00
WINE	
Glass	\$ 7.00
CRAFT BEER	
5oz Pour	\$ 3.50

# PLATES OF GOODNESS

#### Hani Charcuterie. Nosh \$ 14 | Board \$20

Delicious cheeses, salume, pickled veggies, fresh bread or pita chips, fresh and dried fruit, nuts, dips, and hani honeycomb

#### Quesadilla

\$ 12.00

Melted cheeses between grilled millet & flax tortilla & housemade salsa

#### Deluxe Hummus Plate \$12.00

House-made hummus served with veggies, feta cheese, olives, pickles, warm pita, and a house salad

## Loaded Pita or Lavash (made \$12.00 with gluten free ingredients)

Pick 2 from: Hummus, Goat Cheese, Feta, Pimento, Cheddar, Olive Tapenade, Pesto, Beets, Chicken Salad,Scrambled Tofu, Roasted Veggies, Avocado, Eggstroidinary Egg Salad-loaded with house dresses local greens, & veggies.

#### Slamming Toast Local Sourdough \$12

1: Pick a Base- Hummus, Goat Cheese, Pimento Cheese, or Cheddar

2: Pick aTopping- Beet Carpaccio, Avocado & Veggies, Chicken Salad, Olive Tapenade, Pesto, Roasted Veggies, Eggstroidinary Egg Salad & Specials.

#### Fresh Baked Sourdough Pretzel \$4.00

Add melted cheese and housemade salsa for an extra 2.75

## ADDITIONS/EXTRAS

2oz-Chicken Sausage, Bacon, Tofu,	\$ 2.25/each
Hummus, Feta, Goat Cheese	

6oz-Hummus, Chicken Salad, Tofu \$5.00/each

Dressing, Salsa, Butter, Sour Cream \$1.25/each

724 S S Colorado Avenue, Stuart, FL 34994 | 772-320-9814 | 💿 @hanihoneycompany | 👔 @hanihoneyco HOURS: Mon-Thu: 10:00 am - 05:00 pm | Fri-Sat: 10:00 am - 07:00 pm | Sunday - 10:00 am - 04:00 pm

#### **COFFEE & SPECIALITY BEVERAGES**

Prices listed as Single / Double / Iced		
Espresso \$ 2   \$ 3.5   Pure coffee excellence	5	
Americano\$ 2   \$ 4.25   \$ 4Espresso mixed with hot water	5	
Macchiato\$ 3   \$ 4.2Espresso with a dollop of milk foam	5	
Cortado\$ 3   \$ 4.2Equal parts hot milk and espresso	5	
Cappuccino       \$ 5   \$ 7   \$ 1         1/3 Espresso, 1/3 hot milk, 1/3 foam	7	
Mocha       \$ 5   \$ 7   \$ 1         1/3 Espresso, 1/3 chocolate milk, 1/3 foam	7	
Peanut Butter Mocha     \$ 5   \$ 7   \$       Peanut butter, chocolate milk, espresso	7	
Vanilla Custard Latte\$ 5   \$ 7   \$1/3 Espresso, 2/3 housemade custard	7	
Chai Latte       \$ 5   \$ 7   \$ 1/2 Chai Tea, 1/2 hot milk and foam	7	
Matcha Latte\$ 5   \$ 7   \$ 71/2 Matcha, 1/2 hot milk, and a dollop of foam		
Turmeric Latte       \$ 5   \$ 7   \$ 1         1/2 Tumeric tea, 1/2 hot milk and foam	7	
Calm Down Latte X   \$ 6   \$ a Cacao, chocolate honey, adaptogenic mushrooms	3	
Dandyblend     X \$ 6 \$ 8       Delicious Roasted Dandelion, Chickory, Barley		
Super Bon Bon     \$ 4   \$ 5.5   X       1/2 espresso and 1/2 sweetened condensed milk		
Affogato \$ Espresso poured over Sutton local dairy Honey Vanilla ic cream	-	
Hot Cocoa \$4 \$ 4	6	
Ruby Spritzer     \$       Sparkling hibiscus rose drink with ginger and lemon	7	
Butterfly Pea Spritzer\$Sparkling butterfly pea tea with lemon\$	7	
Jun or Kombucha       \$3.1         5oz: 3.5 / 16oz In-house: 5.75 / 20oz: To Go 7.25       \$	5	

### **TEA BREWED TO ORDER**

Hot for \$3 OR Iced for \$3.99

HERBAL	CAFFEINATED	
Aurora Greek Mountain	Jasmine	Black Wolf
Vanilla Rooibos	Peach Yaupon	Genmaicha
Dark Forrest	Cacao Mint	Earl Grey
Turmeric/Golden Fire	Pumpkin Spice	Sencha Green
Peppermint	Caravan	Blackberry Fig
Plant City Strawberry	House Chai	Ginger Peach
Blue Butterfly Pea	Lychee Superior	Vero Beach Sunshine
Hibiscus Rose	Matcha	Mango Ceylon

### **BUBBLE TEA**

Bubble Tea..... 12oz: \$ 5 / 20oz: \$ 7 Made to order with our deliciously-chewy, boba pearls!

1. PICK YOUR BASE: Thai, Matcha, Taro, or any TEA from our list. (Optional)

2. PICK YOUR MILK: Choose from our list. (Optional)

MILK OPTIONS: Local Dairy, Local Dairy Chocolate, Unsweetened Oat, Chocolate Oat, Unsweetened Coconut, & Unsweetened Almond

3. ADD YOUR FLAVOR/SWEETENER: Choose from our list. (Optional)

FLAVORS & SWEETENERS: Simple Syrup, Honey, Ginger, Lychee, Blood Orange, Honey Jasmine, Strawberry Basil, Strawberry Rhubarb, Blackberry, Blueberry Lavender, Watermelon Mint, Ube, Toasted Marshmallow, Blackberry, Raspberry, Vanilla, Strawberry Rose, Rose, Mango, White Chocolate

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