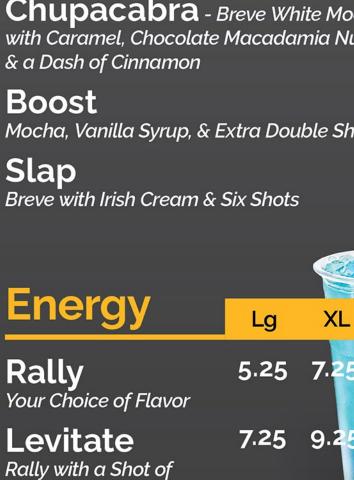
s wigg coffee bar





Signatures	
Signatures	Lg
Missile - Breve White Mocha with Extra Chocolate Macadamia Nut	6.20
GOAT Breve with Extra Irish Cream	6.20
Storm Mocha with Caramel Sauce	6.20
Filler Hazelnut, Caramel, Milk Chocolate Mocha	6.20
Elevate Powdered White Mocha with Irish Cream	6.20
Chupacabra - Breve White Mocha with Caramel, Chocolate Macadamia Nut, & a Dash of Cinnamon	6.70
Boost Mocha, Vanilla Syrup, & Extra Double Shot	6.70

Classics	Lg
Americano Espresso, Hot Water	4.70
Latte Espresso, Milk	5.70
Mocha Espresso, Chocolate Milk	5.70
Teas - Iced or Hot Green or Black, Many Flavors	4.95
Chai Tea Oregon Chai Tea, Milk	5.70
Cold Brew	4.70
Blended	Lg
Blended Coffee Blend Any Signature, Latte, or Mocha	7.20
Blended Smoothies Strawberry, Mango, Peach, Wild Berry, Piña Colada	7.20
Strawberry, Mango, Peach, Wild Berry,	7.20 Lg
Strawberry, Mango, Peach, Wild Berry, Piña Colada	
Strawberry, Mango, Peach, Wild Berry, Piña Colada Non-Coffee Italian Soda or Slushie	Lg



Lotus Power Up

www.Swigg.coffee



7.20

Harris Control of the	
Smoothie Strawberry, Mango, Peach, Wild Berry, Piña Colada	5.45
Italian Soda	3.95
Slushie	3.95
Steamer	3.95

Kids

Lil' Swigg

Extras	Add +
Extra Flavor Extra Espresso White Coffee Sub Dairy / Milk Alternative	+ 0.80 + 1.00 + 1.00 + 1.25
Levitate (Liquid Caffeine)	+2.25
<u>Up-level ANY drink.</u> Levitate is a clear, flavorless 80 MG caffeinated boost.	

Follow us

FRESH Local Food

High quality ingredients. Prepared daily.

El Fat Cat Grill

& Gouda

Start your day right!

Fresh Eggs, Mozzarella,

Smoked Gouda, plant-

made Chipotle Sauce

wrapped in a toasted

Whole Wheat Tortilla.

based Chorizo & House-

Burrito

El Fat Cat Grill

Chicken Bacon Gouda Sandwich

Four cheese deliciousness!

Perfectly seasoned chicken and bacon with house-made Jalapeño Cream Cheese, Colby, Mozzarella, and Smoked Gouda melted between two perfectly toasted slices of Artisan Sourdough Bread.



Serrano (green) • Spicy Sauce (red) • Pineapple Salsa • Fire Cracker Sauce

Add a Handmade Salsa to your order:

TSP Bakeshop

Pair your coffee with fresh baked Coffee Cake, or **Scones & Muffins** of the day.









Featuring local favorites:

El Fat Cat Grill

539 N. Edison St., Kennewick

Best Burrito in Washington 2023 (Yelp) Best Food Truck 2021 & 2022! (Tri-City Herald): For the past ten years, Felix Sanchez has been testing his creations on the palates of Tri-City diners. They must like what he's serving at El Fat Cat Grill, because they keep coming back for more.

"Over the past 10 years, we have built a loyal clientele," said Jenny Sanchez, who runs the business with her husband. "Everything Felix makes is fresh. He marinates the meat, he makes his own salsas. He likes to create."

ElFatCatGrill.com



tspBakeshop.com



tsp Bakeshop

4850 Paradise Way, West Richland

"The Bakeshop is a place where you can sit and enjoy a conversation with a friend over a freshly baked scone or croissant and a cup of coffee."

tsp Bakeshop owner Melissa Nissen was born and raised in the Tri-Cities. In 2016, after teaching at Western Culinary Institute for 4 ½ years, she returned to the Tri-Cities and purchased tsp Bakeshop and is having the time of her life bringing smiles to pastry lovers everywhere!



FRESH Local Food

High quality ingredients. **Prepared daily.**Made Fresh by Swigg

Crispy, Hot & Delicious Flatbreads

Pepperoni Flat Bread

- Rustic Flat Bread
- Marinara Sauce
- · Peperoni
- Mozzarella

Chicken Bacon Pesto

- Rustic Flat Bread
- · Basil Pesto Sauce
- Seasoned chicken
- Bacon
- Mozzarella



Made Fresh by Swigg



Charcuterie Board

Enjoy it yourself, or with your friends!

Toasted Baguette slices with Melted Gouda Cheese and Drizzled Fig Sauce

Sliced Prosciutto & Italian Dry Salami, Parmesan, Gouda, Artigiano Vino Rosso

Peach & Oat Crisps, Candied Pecans, Grapes, Pickled Asparagus, Pickled Carrots



Rotating line-up of regional favorites:

Our rotating selection of Beer and Wine will change on a regular basis.

We're partnerting with the best Breweries and Wineries throughout the Pacific Northwest.

We hope to expose our patrons to new and interesting flavors that will keep you coming back for more!

