



QUALITY COFFEE CULTIVATED BY GOOD

A simple statement, but one that means a lot to us. Quality Coffee Cultivated by Good is the belief that coffee only tastes good when it's made ethically and with care. It's the simple truth our business is built on.

If there's anyone responsible for this philosophy, and the rise of the Australian coffee culture, it's arguably Will Young; founder and owner of Campos Coffee. Rooted from a humble cafe in Newtown (Sydney, Australia), Campos is now one of Australia's most respected specialty coffee companies, and we're excited to bring true Australian coffee culture to Salt Lake City. We recognize that a great coffee experience is one of specialty coffee combined with a cracking menu in a vibrant surrounding. We are confident that we have created this on Edison Street, in SLC.

On a global level, it's important to us that the communities that need the help, get the help. We've seen firsthand how coffee can transform lives and empower entire communities. Our team spends a total of over 365 days a year on the ground at origin, in some of the most remote places in the world. We're looking at the latest harvest, tasting, roasting and working with our partners to find new ways to deliver a better crop than the one before. We see our coffee being grown sustainably, with the future in mind and positively impacting the livelihoods of coffee farmers. Our investment in these communities is long-term and far-reaching, with a commitment to helping generations to come.

To find out more about the social good projects you've helped support by choosing campos, visit www.camposcoffee.com

CAMPOS COFFEE ROASTERY & KITCHEN

DINNER MENU

5PM - 10PM

SMALL PLATES

CHEESE AND CHARCUTERIE BOARD (GF).....	18
COFFEE ROASTED CARROTS (V & GF)..... cumin, dates, granola	8
WINTER SALAD (V & GF)..... coconut burnt citrus dressing, avocado, chili, macadamia nuts, crispy onions	12
VEDGE WEDGE (GF)..... iceberg, green goddess, herbs, shaved vegetables	9
BEETS FIVE WAYS (V optional, GF)..... roasted, pickled, pureed, raw, chips, toasted pine nut crumble	10
SUNCHOKES (V & GF)..... watercress, sunflower seed puree, pickled mustard	8
OCTOPUS (GF optional)..... ruby red grapefruit, miso butterscotch, chili, thrice cooked potato, crispy rice	16
CAULIFLOWER (GF)..... roasted cauliflower, kimchi puree, black tea hydrated raisins	10

ENTREES

FRIED HALF BONELESS CHICKEN..... broccoli, general TSO's secret sauce	22
SHORT RIBS..... beets, chocolate, coffee, fennel, marcona almond	24
PORK CHOPS (GF)..... apple cider brine, granny smith apple, brussels sprouts, fingerling potato, horseradish	25
GRILLED MARINATED FLANK STEAK..... twice baked potato, raclette, onion jam	21
GRILLED YELLOWFIN TUNA..... tuna butter, brussel sprouts, kimchi, broccoli	26

Please alert your server of any allergies or dietary requirements. Certain dishes can be modified.
Consuming raw or undercooked eggs or meat may increase your risk of foodborne