

FULL MENU

ICE CREAM

Served in a Cup or Wafer Cone; upgrade to a Large Waffle Cone or Cookie!

CUP CONE COOKIE

+\$2.50

1 Scoop \$4 2 Scoops \$7 3 Scoops \$9

Melvin's Classic Flavors:

Vanilla Chocolate Mint Chocolate Chip Cookies & Cream Coffee Strawberry Chocolate Chip

Dairy-Free Flavor:

Peanut Butter Oreo

Sorbet Flavor:

Mango







Melvin's Signature Flavor:

Mel - 0 - Mar

Our take on the famous Mal -o Mar candies, a favorite of Melvin's. This ice cream is a combination of graham cracker crumble, marshmallow swirl, and chocolate ganache.

Melvin's Seasonal Flavors:

Maple Pecan **Birthday Cake**

Sundaes

Any ice cream with toppings of your choice

Affogato \$9.50

Any ice cream of your choice with Espresso

Pints \$8

Vanilla Chocolate Mint Chocolate Chip **Cookies & Cream** Coffee Strawberry Chocolate Chip Mel - 0 - Mar **Assorted Flavors**

Milkshakes

Strawberry Chocolate Vanilla

Assorted Ice Cream Sandwiches \$8

Double Chocolate with Coffee Ice Cream Chocolate Chip with Vanilla Ice Cream M&M with Vanilla Ice Cream

COFFEE

LATTE	\$6.00
CAPPUCCINO	
CORTADO	
MACCHIATO	
MOCHA	
DOUBLE ESPRESSO	=
AMERICANO	
NITRO COLD BREW	
COLD BREW	
MAX & LOUIE'S DRIP	=
MAX & LOUIE'S ICED COFFEE	

In addition to the specialty coffee, Melvin's offers Hot Tea, Chai Tea, Matcha Lattes, and Hot Chocolate.

Which one do you want? Read our guide below.

Cappuccino: a balanced, creamy, and smooth coffee drink with a stronger coffee flavor and thicker foam than a latte.

Latte: contains one or two shots of espresso, several ounces of steamed milk, and a light layer of foam.

Americano: a milder flavor than espresso, but still retains some of its characteristics. It's similar in strength and volume to regular coffee, but with a smoother, more diluted taste

Cortado: The cortado originated in Spain and is a common drink there. The word "cortado" comes from the Spanish verb cortar, which means "to cut." It is typically made with equal parts espresso and steamed milk.

Mocha: A sweet, nutty, and chocolatey coffee drink that's a cross between a cappuccino and hot chocolate. It's often made with a 1/3 espresso to 2/3 steamed milk ratio, and can include chocolate powder, syrup, or melted chocolate

Nitro Cold Brew: House made cold brew that is force-nitrogenated and served without ice.

Macchiato: The Italian word macchiato translates to "marked" or "stained". The milk complements the espresso without diluting its flavor. The drink has a layered look, with the milk spooned over the espresso.

Or just ask your barista for help!

All espresso drinks are served with a double shot by default. Syrups, ice, and toppings are all available to fit any specific guest requests.