



eat. drink. love.

down the laneway
181 george st, brisbane

open
7am-6pm mon-thu
7am-late fri
weekends by request

contact & function enquiries
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share your pics with us on
fb [/beanbrisbane](https://www.facebook.com/beanbrisbane)
insta [@_beanstagram](https://www.instagram.com/_beanstagram)

hot

♥ (made with love) ♥

coffee

all available on our ultimo blend, single origin beans or decaf,
roasted by bellissimo

cappuccino - flat white - latte - long black - hot choc
regular \$3.5, large \$4.5, extra shot + \$0.5, iced + \$1

short black - short macchiato - piccolo
regular \$3, extra shot + \$0.5, magic \$3.5

extra

milks: zymil - soy - almond - coconut

syrups: caramel - vanilla - hazelnut - white choc - coconut - chocolate
+ \$0.5

extra extra

mocha - zebra mocha - hot white choc - vegan hot choc - chai
regular \$4, large \$5, extra shot + \$0.5, iced + \$1

maccha latte

milks: coconut - almond - soy - oat - full cream - skinny
regular \$5, large \$6

loose-leaf tea

english breakfast - earl grey - masala chai - jasmine green
peppermint - chamomile - bramble berry
tranquil (chamomile & rose petal)
tonic (lemongrass)

\$4



cold

♥ (also made with love) ♥

cold-brew coffee

cold-brew iced coffee, prepared on site daily using our ultimo blend,
bottled in a glass stubbie, slightly sweetened
w/ maple syrup & vanilla
full cream - soy milk
\$6

coffees on the rocks

iced latte - iced mocha - iced long black - iced chocolate
regular \$4.5, large \$5.5

juices

emma & tom's range incl. straight orange, karmarama,
radical action, green power, extreme c, cloudy apple
\$4.5

not juices

still water - sparkling mineral water
cola - sugar-free cola - lemon squash - ginger beer
dry ginger ale - lemonade - tonic water - soda water
\$4



more exciting cold stuff

— (ever-rotating & ever-exciting & not all cold) —

craft beer

we change our beer range like we change our underwear,
regularly enough to make our mums proud,
but we do tend to keep our favourites on for longer.

our range is sourced from local & international craft breweries
& we try to stock a wide enough range that we can cater to
all tastes & curiosities.

for more of a run down, please have a chat with our 'brewistas' to
discover what we'd recommend for you.

\$9 with some exceptions e.g. 'pappy's picks'
and good news, our happy hours are from 5-7pm daily,
when our craft beers are just \$6.5, you're welcome.

all day other beer special

heineken & pistonhead kustom lager

\$5

craft beer of the week

\$6.5

wine

like our beer menu, our wine list is constantly evolving
& is not restricted to any particular style or region.

red, white & sparkling available

glass \$9, bottle \$35

spirits

consult our backbar or henchmen/women
basics w/ mixer \$9, prices vary for back bar

The logo for 'bean.' is a dark, textured oval shape with the word 'bean.' written in a white, lowercase, sans-serif font inside it.

coffee-tails & cock-teals



at bean we've been killing it in the brissy coffee
and tea game for a while now, so we've decided
to play to this strength in our cocktail list.

all of the cocktails on our list are now twists on
classic cocktails, using coffee or tea as an
ingredient.

now you don't have to debate whether to have one or the
other, you're welcome



coffee-tails

↪ (caffeine and booze) ↪

espresso martini \$8

vodka, coffee liqueur, espresso, gomme

mocha martini \$12

vodka, coffee liqueur, espresso, chocolate syrup,
chocolate bitters, gomme

cappuccino martini \$12

coffee liqueur, hazelnut liqueur, irish cream liqueur,
cow's milk, espresso

long island iced coffee \$16

vodka, white rum, spice and vanilla liqueur,
hazelnut liqueur, cold drip, lime, cola



cock-tea-ls

↪ (loose leaf & booze) ↪

earl grey 75 \$12

earl grey infused gin, prosecco, lemon, honey gomme

herbside \$16

gin, lemon, mint, rosemary, peppermint tea gomme

bramble bean \$16

berry tea infused gin, black raspberry liqueur, lemon, gomme

lemongrass margarita \$16

lemongrass tea infused tequila, triple sec curacao, lemon



cock-tea-ls

↪ (loose leaf & booze) ↪

pavlova sour \$16

citrus, spice and vanilla liqueur, lemon, passionfruit,
berry tea gomme, egg white

chai whiskey sour \$16

chai infused cinnamon whiskey, lemon, egg white, gomme

berry old fashioned \$16

berry tea infused bourbon, chocolate bitters, white sugar,
orange zest



mo-tea-tos

↪ (loose leaf & rum) ↪

peppermint mojito \$16

white rum, lime, mint, peppermint tea gomme, soda

lychee, passionfruit and peppermint mojito \$16

white rum, lychee liqueur, lime, mint, passionfruit, lychee,
peppermint tea gomme, soda

strawberry, basil and peppermint mojito \$16

white rum, strawberry liqueur, lime, mint, basil,
strawberry, peppermint tea gomme, soda



winter warmer

↪ (friday nights only) ↪

mulled tea wine \$6

red wine, berry tea gomme, orange juice and zest, cinnamon,
vanilla, lemon zest, star anise, nutmeg

prepared friday evening over candlelight

romantic af



the rest

↪ (can't find what you're looking for?) ↪

yeah...the classics are available too
...providing we have the ingredients for it



to share

═ (served from 11am) ═

garlic breath bread (v) \$13

wood-fired pizza bread w/ confit garlic & mozerella

buffalo elbows (gf) \$13

medium or extremely hot chicken wings, coated in house chilli butter, w/
celery sticks & ranch dressing

sir-wedge-a-lot (v) \$13

spiced potato wedges for 2, w/ sour cream & sweet chilli sauce

fries, fries, fries (v) \$11

crispy seasoned fries for 2, w/ house aioli

taco fries \$16

seasoned fries topped w/ taco mince, cheese & mayonnaise

mccheesy fries (v) \$16

seasoned fries topped w/ mcdonnells curry sauce
& house 3 cheese mix

carni-board \$27

buffalo wings, meatballs, lamb cutlets, beef skewers
& dipping sauces

sea-board \$27

salt & pepper calamari, barra goujons, garlic prawns
& crumbed scallops.



all chow courtesy of our pal & neighbour, iris murphy's

bean.

share if you must

== (served from 11am - all \$17) ==

200 odd grams of moo

prime beef steak grilled to your liking w/ your choice of mushroom, pepper or diane sauce, w/ fresh garden salad & crispy fries

a saucy cheesy cluck

crumbed chicken breast topped w/ rich napoli sauce, lean ham and house 3 cheese mix, w/ fresh garden salad & crispy fries

nemo & spuds

beer battered fillets of barra served w/ lemon, mushy peas, aioli, fresh garden salad & crispy fries

selma & patty burger

homemade angus beef pattie, lettuce, cheese, caramelised onion, tomato & smokey bbq sauce, w/ crispy fries

a pig, a lettuce and a tomato walk into a burger

bacon, lettuce, tomato & aioli on turkish, w/ crispy fries

push-it calamari

fresh salt, pepper & chilli encrusted calamari, flash fried & dusted w/ sumac on fresh garden salad w/ chilli & coriander dipping sauce

sweet spud salad (gf, v)

maple roasted sweet potato w/ poached baby beetroot, feta, asian lettuce, spanish onion & walnut, dressed w/ balsamic glaze

pear, rocket and parmesalad (gf, v)

thinly slice bosc pear w/ baby rocket, pine nuts & parmesan, dressed w/ citrus dressing

all chow courtesy of our pal & neighbour, irish murphy's

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