

Primo Passo Coffee

702 Montana Ave 90403-1404 · +13235464702 · Updated: Jan 14, 2026

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ESPRESSO DRINKS 12

Espresso	\$3.50
Americano	\$3.75
Macchiato	\$4.25
Cortado	\$4.25
Cappuccino	\$4.75
Latte	\$5.00
Café Mocha	AVAILABLE OPTIONS
Mocha Latte	8oz: \$5.25
	12oz: \$5.50
Caramello	AVAILABLE OPTIONS
Caramel Latte	8oz: \$5.25
	12oz: \$5.50
House Made Vanilla Latte	\$6.00
a double shot of espresso, milk of your choice and our house-made vanilla syrup. Made with organic vanilla beans and turbinado sugar. Can be served iced or hot	
House Made Hazelnut Latte	\$6.00
a double shot of espresso, milk of your choice and our house-made hazelnut syrup. Made with organic hazelnuts and turbinado sugar. Can be served iced or hot	
Shakerato	\$6.00
4 shots espresso, milk of your choice, dark chocolate, turbinado sugar and ice (shaken)	
Positano	\$6.00
4 shots espresso, milk of your choice, turbinado sugar and ice (shaken)	

POUR OVER COFFEE 3

Ethiopia - Nano Challa
A floral and complex coffee with notes of tart grape, lavender, juicy stone fruit and vanilla.
Guatemala El Injerto Bourbon
El Injerto Bourbon is exceptional, with notes of orange blossom, honey, and fresh butter. It tastes like a mountain sunrise.

Indonesia - Java Garut

Java Garut is a syrupy cup with notes of green tea, balanced by ripe black cherry and tart cranberry

BATCH BREW COFFEE 1

Daily Drip

Served (7am to 11am) 12oz

COLD BREW 3

Cold-Brewed Iced Coffee

made in house with our espresso blend

AVAILABLE OPTIONS

16oz with ice: \$4.50

16oz w/o ice: \$5.50

New Orleans-style Cold Brew

made in house with our espresso blend, brewed with chicory, slightly sweetened with turbinado sugar, served with splash of milk of your choice

AVAILABLE OPTIONS

16oz with ice: \$4.75

16oz w/o ice: \$5.75

Nitro Cold Brew

on tap, charged with nitrogen to give it a rich, creamy head, similar to nitro draft beer like Guinness

AVAILABLE OPTIONS

16oz with ice: \$5.50

16oz w/o ice: \$6.50

MATCHA 2

Matcha Latte

can be served iced or hot

\$6.00

Matcha tea

can be served iced or hot

\$5.00

CHAI LATTE 1

Masala Chai Latte

AVAILABLE OPTIONS

8oz: \$4.75

12oz: \$5.00

HOT TEA 15

China Breakfast Tea

Black tea

\$4.00

Earl Grey

Black tea

\$4.00

Pu-erh Ginger Tea

Black tea

\$4.25

Masala Chai

Black tea

\$4.25

Jasmine	\$4.25
Green Tea	
Jade Cloud	\$4.25
Green tea	
Bao Zhong	\$4.25
Oolong tea	
Hibiscus Berry	\$4.00
Herbal tea	
Cinnamon Plum	\$4.00
Herbal tea	
Turmeric Ginger	\$4.25
Herbal tea	
Rooibos	\$4.00
Herbal tea	
Blueberry Rooibos	\$4.00
Herbal tea	
Chamomile Blossoms	\$4.00
Herbal tea	
Peppermint	\$4.00
Herbal tea	
Yerba Maté	\$4.00
Herbal tea, caffeinated	

ICED TEA 5

Pure Black	\$4.00
traditional black iced tea	
Citron Green	\$4.00
green iced tea with a citrus twist	
Hibiscus Berry	\$4.00
herbal	
Cinnamon Plum	\$4.00
herbal	
Turmeric Ginger	\$4.00
herbal	

KOMBUCHA ON TAP 1

Kombucha	AVAILABLE OPTIONS
	16oz with ice: \$5.00
	16oz w/o ice: \$6.00

FARMSHOP SANDWICHES & SALADS 6

Turkey	\$12.00
A fresh baguette filled with roasted turkey, dill Havarti cheese, whiskey sour pickles, and hot and sweet mustard.	
Ham & Swiss	\$13.00
Black Forest ham, Swiss cheese, a spread of Dijon mustard wrapped in a fresh baguette.	
Italiano	\$13.00
Italy wrapped in a fresh baguette, oil and vinegar with shredded cabbage, tangy peppers, sour pickles, smooth provolone, rosemary ham, toscano, and mortadella.	
Vegetarian	\$12.00
A fresh baguette with marinated baby artichokes, tangy peppers, baby arugula, and fresh mozzarella	
Smoked Salmon Croissant	\$13.00
Our everything croissant spread with cream cheese, smoked salmon, capers, our pickled red onion, and fresh cucumber.	
Fig & Farro Salad	\$10.50
Perlato Farro, Brussel Sprouts, Figs, Almonds, Organic Arugula, Pesto, Extra Virgin Olive Oil, Parmesan Cheese, Blanched Almonds, Fresh Garlic, Rice Wine Vinegar, Water, Salt, Black Pepper, Basil	

GRAB & GO ITEMS 4

Yogurt Parfait	\$6.00
European style yogurt atop a seasonal house made jam, topped with Farmshop's house made fruit & honey granola.	
Overnight Oats	\$7.00
Rolled oats tossed with organic chia seeds, European style yogurt, oat milk, with a touch a maple syrup for sweetness, topped with seasonal fresh fruit from Thorne Family Farms in Malibu and house made jam	
Janet's Chia Seed Pudding	\$9.00
Janet's Hazelnut Coffee Chia See Pudding	\$9.50

PASTRIES 19

Butter Croissant	\$3.75
Chocolate Croissant/Pain au Chocolat	\$4.75
Ham & Swiss Croissant	\$5.25
Almond Croissant	\$5.25
Everything Croissant	\$5.25
Cream Cheese & Berry Danish	\$4.25

Spinach & Feta Cheese Danish	\$5.25
Honey Bran Muffin	\$4.00
Blueberry Muffin	\$4.00
Hazelnut Coffee Cake Muffin	\$4.00
Chocolate Chip Muffin	\$4.00
Monkey Bread	\$3.50
Maple Fleur de Sel Scone	\$4.50
Apricote Pistachio Scone	\$4.75
Chocolate Sable Cookie	\$1.75
Walnut Sable Cookie	\$1.75
Ginger Date Molasses Cookie	\$3.50
Classic Chocolate Chip Cookie	\$3.50
Nutter Butter Cookie	\$4.25

GLUTEN FREE PASTRIES 4

Almond Financier	\$5.00
gluten free	
Blueberry Muffin	\$5.00
gluten free	
Salted Chocolate Chip Cookie	\$5.00
gluten free	
Granola Bar	\$3.75
vegan & gluten free	

VEGAN PASTRIES 5

Chocolate Chunk Cookie	\$4.25
vegan	
English Tea Scone	\$4.75
vegan	
Morning Glory Muffin	\$4.75
vegan	
Blueberry Coffee Cake Muffin	\$4.75
vegan	

Granola Bar

\$3.75

vegan & gluten free