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Two Hands

Menu Prices — October 24, 2026

Two Hands menu with prices in United States, updated November 2021: 87 items across 6 categories, prices from $3.50 to $30.00.

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Two Hands Menu with Prices (United States)

Two Hands menu with prices in United States, updated November 2021: 87 items across 6 categories, prices from $3.50 to $30.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/two-hands

Menu categories: Most Ordered · Brunch And Lunch Menu · Sides · Coffee & Specialty Lattes · Teas · Juices, Smoothies & Cold Drinks

Most Ordered

ITEM	PRICE
Banana Bread Espresso mascarpone, toasted buckwheat, honey [Contains nuts, gf]	**$13.00**
Breakfast Burrito Scrambled eggs, jalapeño, cheese, avocado, mushrooms, and hash brown, served with tomatillo sauce* [v] [please note we...	**$17.00**
Harissa Chicken Bowl Slow-roasted harissa chicken, lentils, greens, sweet potato, crunchy veggies, seeds, chilli oil, harissa dressing, cilan...	**$20.00**
Side hash brown Crispy, golden-brown hash browns topped with a sprinkle of chives and a touch of sea salt.	**$5.00**
Brassicas Bowl Charred broccolini, brussels sprouts, kale, hummus, six-minute egg, avocado, pickled shallots, buzz chilli, seeds [gf, d...	**$17.00**
Salmon Quinoa Bowl Grilled salmon, six-minute egg, turmeric quinoa, hummus, crunchy shaved veggies, avocado, cucumber, seeds, puffed rice [...	**$27.00**

Brunch And Lunch Menu

ITEM	PRICE
Harissa Chicken Bowl (Brunch And Lunch Menu) Slow-roasted harissa chicken, lentils, greens, sweet potato, crunchy veggies, seeds, chilli oil, harissa dressing, cilan...	**$20.00**
Breakfast Burrito (Brunch And Lunch Menu) Scrambled eggs, jalapeño, cheese, avocado, mushrooms, and hash brown, served with tomatillo sauce* [v] [please note we...	**$17.00**
Henry's Chicken Sandwich Zesty chicken salad with pistachio, mango chutney, avocado on fresh seeded sourdough with a side of spicy broccoli pista...	**$19.00**
Two Hander Burger Double smash patty, american cheese, shaved lettuce, sweet onions, b&b pickles, kewpie sauce on a seeded bun, served wit...	**$20.00**
Brassicas Bowl (Brunch And Lunch Menu) Charred broccolini, brussels sprouts, kale, hummus, six-minute egg, avocado, pickled shallots, buzz chilli, seeds [gf, d...	**$17.00**
Acai Bowl Frozen açaí topped with granola, pepitas, coconut, bee pollen, and seasonal fruit [contains nuts, df, gf]	**$17.00**
Banana Bread (Brunch And Lunch Menu) Espresso mascarpone, toasted buckwheat, honey [Contains nuts, gf]	**$13.00**
Salmon Quinoa Bowl (Brunch And Lunch Menu) Grilled salmon, six-minute egg, turmeric quinoa, hummus, crunchy shaved veggies, avocado, cucumber, seeds, puffed rice [...	**$27.00**
Seasonal Scramble Soft ribboned eggs,* lemony english peas, mint, snap pea salad, white balsamic, feta, macadamia nut pesto on toasted sou...	**$20.00**
Brekky Muffuletta New Orleans-style muffuletta sandwich with shaved leg ham, sunny egg, green olive tapenade, giardiniera, lemon kewpie, l...	**$16.00**
Smashed Avo Toast Avocado, pickled shallots, seeds, fresno chillis, cilantro on sourdough [df, vg]	**$15.00**
Build Your Own Start with two eggs on sourdough and add your sides a la carte*	**$10.00**

ITEM	PRICE
Steak and Egg seared steak, leafy green salad, french anchovy dressing, hash brown, sunny egg*	**$30.00**
Tamari Mushroom Soba Noodle Bowl warm roasted shrooms, soba noodles, shaved root vegetables, edamame, wasabi peas, tataki ponzu, six-minute egg* [df, v]	**$19.00**
Lemon Poppyseed Waffle Vanilla mascarpone cream, strawberries, bergamot maple syrup	**$18.00**
Smoked Salmon Toast smoked salmon,* whipped salmon cream cheese, fennel and lemon salad, poached egg*	**$19.00**
Crispy Sprouts Honey balsamic dressing, pickled currants, parmesan [gf, v]	**$15.00**
Two Hands Crispy Chilli Fries Crispy shoestring fries, two hands sesame chilli oil, chives [vg]	**$9.00**
Coconut and Key Lime Pavlova classic australian pavlova, coconut gel, key lime curd, soft whipped cream [gf]	**$13.00**
Miso Caramel Brownie Rich brownie infused with miso caramel, offering a unique blend of sweet and savory flavors.	**$7.50**
Croissant Buttery and flaky pastry with a golden-brown crust and tender layers.	**$6.00**

Sides

ITEM	PRICE
Side steak Tender, grilled steak slices with a savory sear, perfect as a complement to any main dish.	**$10.00**
Side hash brown (Sides) Crispy, golden-brown hash browns topped with a sprinkle of chives and a touch of sea salt.	**$5.00**
Side bacon Crispy, savory bacon strips.	**$6.00**
Side halloumi Grilled halloumi cheese with a golden-brown crust, offering a firm and mildly salty bite.	**$7.00**
Side Slow-Roasted Harissa Chicken Tender slow-roasted chicken seasoned with harissa, garnished with fresh cilantro.	**$7.00**
Toast, butter and jam 2 pieces of sourdough toast, with butter and house made jam on the side.	**$4.00**
Side slow-cooked tamari mushrooms Tender mushrooms slow-cooked in tamari, garnished with fresh chives.	**$6.00**
Side avocado	**$4.00**
Side over easy egg Crispy-edged egg with a runny yolk, garnished with fresh herbs.	**$3.50**
Side sunny side up egg Perfectly cooked egg with a bright, runny yolk, garnished with fresh herbs.	**$3.50**
Side over medium egg A perfectly cooked egg with a slightly runny yolk, garnished with fresh herbs.	**$3.50**
Side over hard egg	**$3.50**
Side double scrambled egg Creamy scrambled eggs topped with fresh herbs.	**$5.00**

ITEM	PRICE
Poached egg Soft and delicate poached egg with a runny yolk and tender white.	**$3.50**

Coffee & Specialty Lattes

ITEM	PRICE
Iced Latte A blend of espresso with cold milk, layered over ice.	**$6.00**
Latte Creamy espresso blended with steamed milk, topped with delicate latte art.	**$6.00**
Matcha Latte Smooth blend of finely ground green tea leaves and milk, topped with intricate latte art.	**$7.00**
Strawberry Matcha Green tea latte with a hint of strawberry, featuring a delicate matcha flavor balanced by a subtle sweetness.	**$8.00**
Lavender Matcha Latte Aromatic blend of matcha and lavender, creating a smooth and subtly floral latte with a delicate green hue.	**$7.50**
Iced Lavender Matcha A blend of matcha and lavender, creating a refreshing and aromatic drink.	**$7.50**
Iced Strawberry Rose Matcha Matcha blended with strawberry and rose flavors, served over ice.	**$8.00**
Americano Rich espresso with hot water, creating a smooth, robust coffee with a balanced flavor.	**$4.00**
Cappuccino Rich espresso topped with steamed milk and a light layer of foam, finished with a dusting of cocoa powder.	**$5.00**
Mocha Rich espresso blended with smooth chocolate and steamed milk, topped with a delicate foam art.	**$6.00**
Flat White Rich espresso blended with velvety steamed milk, topped with delicate latte art.	**$5.00**
Iced Chai Latte A blend of spiced chai tea and milk over ice, offering a refreshing and aromatic experience.	**$6.50**
Iced Turmeric Chai Latte A blend of chai tea and turmeric, combined with milk and served over ice.	**$6.50**
Macchiato Rich espresso topped with a small amount of steamed milk foam.	**$5.00**
Cortado Equal parts espresso and steamed milk, creating a balanced coffee with a smooth, rich texture and a delicate layer of fo...	**$5.00**
Cold brew	**$5.50**
Chai Latte Kimbala chai latte	**$6.50**
Turmeric Chai Latte Served with almond milk.	**$6.50**
Hot Chocolate Rich and creamy hot chocolate topped with a delicate, artistic swirl of frothed milk.	**$5.50**
Iced Chocolate Rich chocolate blended with milk and served over ice.	**$5.50**
Iced Matcha Latte Vibrant green tea blended with creamy milk and ice.	**$7.00**

ITEM	PRICE
Drip Coffee Smooth and robust coffee brewed to perfection, offering a rich and deep flavor profile.	**$4.00**
Espresso Rich, concentrated coffee with a robust and intense flavor.	**$4.00**

Teas

ITEM	PRICE
Iced Black Tea Brewed black tea served over ice, garnished with a lemon wedge.	**$4.00**
Peppermint	**$5.50**
Herb Harmony A soothing blend of aromatic herbs, delivering a balanced and refreshing tea experience.	**$5.50**
Iced Peppermint Refreshing peppermint tea with ice and a garnish of fresh mint leaves.	**$4.00**
Iced Green Oolong Tea A refreshing blend of green oolong tea, served with a slice of lemon.	**$4.00**
Lemongrass and Ginger	**$5.50**
Green Oolong Aromatic green oolong tea with a delicate balance of floral and earthy notes.	**$5.50**
English Breakfast Robust black tea with a slice of lemon and ice.	**$5.50**
Earl Grey Tea	**$5.50**

Juices, Smoothies & Cold Drinks

ITEM	PRICE
Two Hands Walking on Sunshine Juice Pineapple, celery, apple, basil, turmeric. Cold-pressed bottled juice by Two Hands	**$9.00**
Grapefruit Juice Freshly squeezed grapefruit juice with a vibrant, tangy flavor.	**$5.50**
Topo Chico (small) Sparkling mineral water, sourced and bottled in Monterrey, Mexico, offering a refreshing and crisp taste.	**$4.50**
Diet coke A crisp, refreshing taste you know and love with zero calories.	**$4.00**
Fresh lemonade Refreshing house-made lemonade.	**$5.50**
Lavender Lemonade A refreshing blend of lemonade infused with lavender, garnished with a lemon slice and a sprig of lavender.	**$6.00**
Acqua Panna (small)	**$4.00**
Betty Buzz - Meyer Lemon	**$5.50**
Betty Buzz - Ginger Beer	**$5.50**
Betty Buzz - Sparkling Grapefruit	**$5.50**
Mexi Coke The cold, refreshing, sparkling classic that America loves.	**$5.00**

ITEM	PRICE
Betty Buzz - Tonic Water	**$5.50**
Banana Smoothie Banana, almond butter, dates, almond milk, coconut oil & chia seeds [contains nuts, df]	**$11.00**
Green Mango Smoothie Mango, banana, kale, pineapple & coconut milk [n, df]	**$11.00**