

COFFEES

Classics by La Colombe

	12 oz	16 oz
DRIP COFFEE	\$3	\$3.75
AU LAIT	\$3.50	\$4.25
ESPRESSO	\$2.50	\$3.25
LATTE	\$4.50	\$5
CAPPUCCINO	\$4.50	\$5.50
AMERICANO	\$4.50	\$3.75
MOCHA	\$5	\$5.50
MACCHIATO	\$2.50	\$3.25
ICED COFFEE	\$3	\$3.75
HOT CHOCOLATE	\$4.50	\$5.50

SPECIALTY DRINKS

LA COLOMBE ICED DRAFT LATTE \$10

SHAKERATO \$8
Espresso, Ice, Hint of Simple Syrup

TURKISH COFFEE \$10
Pure Arabic Blend or
Pure Arabic with Cardamom Spice
Baklava & Dates \$2

VANILLA ALMOND MILK MATCHA LATTE \$12
Vanilla Syrup, Almond Milk,
Ceremonial Grade Matcha

CAFÉ COCO \$12
Espresso, Coconut Milk,
Rose Water Whipped Cream,
Shaved Coconut

FRESH JUICES

DETOXIFY \$14
Spinach, Cucumber, Celery, Parsley,
Lemon, Phytoplankton, Flow Free Purify,
Manifest Flower Essence

RADIANT SKIN \$14
Apple, Lemon, Ginger, Cayenne,
Chia Seeds, Pearl Powder, Collagen,
Cellular Harmony Flower Essence

HEART HAPPY \$14
Beet Root, Apple, Lemon, Ginger,
Chia Seeds, Chaga, Reconnect,
Rose Flower Essence

SMOOTHIES

PROTEIN POWER \$15
Banana, Almond Milk, Flax Seeds,
Peanut Butter, Local Honey

GREEN GIANT \$15
Cucumber, Avocado, Almond Milk,
Kale, Low-Fat Yogurt, Agave

BEVERLY BERRY \$15
Strawberry, Blueberry, Raspberry,
Chia Seeds, Greek Yogurt

WINES BY THE GLASS

SPARKLING

Fantinel Prosecco, Veneto Italy NV \$15
Barone Pizzini Franciacorta Brut, Lombardy, Italy NV \$27
Roederer Estate Brut, Mendocino, California NV \$18
Chapel Down Classic Brut, Kent, England NV \$26
Sommelier's Choice \$18

CHAMPAGNE

Charles Heidsieck Brut NV \$25
Laurent-Perrier Brut NV \$24
Dom Perignon 'Hautvillers' 2006 \$55
Charles Ellner Rosé NV \$31
Ruinart Rosé NV \$35

WHITE

Pascal Jolivet Sancerre, Loire Valley, France 2017 \$18
Brundlmayer 'Kamptal' Gruner Veltliner, Austria 2017 \$17
Pighin Pinot Grigio, Friuli, Italy 2016 \$14
Pewsey Vale Riesling, Eden Valley, Australia 2016 \$15
Capture Sauvignon Blanc, Napa Valley, California 2016 \$16
Center of Effort Chardonnay, San Luis Obispo, California 2013 \$19
Hanzell Sebella Chardonnay, Sonoma Coast, California 2016 \$21
Gran Moraine Chardonnay, Yamhill-Carlton, Oregon 2015 \$21
Corra Tail Feathers White Blend, Rogue Valley, Oregon 2015 \$19
Sommelier's Choice \$14

ROSÉ

Summer Somewhere, Santa Barbara, California 2016 \$16
Chateau La Coste, Provence, France 2017 \$19
Famiglia Olivini Classico Chiareto, Garda, Italy 2016 \$17
Oh La La! Vin de France 2016 \$16
Domaine Alphonse Mellot 'La Moussiere' Sancerre, Loire Valley, France 2016 \$15
Sommelier's Rosé Flight \$16

RED

Domaine Pierre-Gelin Bourgogne Rouge, Burgundy, France 2015 \$21
Au Contraire Pinot Noir, Sonoma Coast, California 2013 \$17
Seresin Leah Pinot Noir, Marlborough, New Zealand 2009 \$19
Maison Saint Vivant Cote de Nuits-Villages, Burgundy, France 2014 \$21
E. Guigal Gigondas, Rhone Valley, France 2014 \$22
Le Volte dell'Ornellaia, Tuscany, Italy 2015 \$17
Aleksander Red Blend, Paso Robles, California 2011 \$24
Freemark Abbey Cabernet Sauvignon, Napa Valley, California 2014 \$26
Ridge Zinfandel 'Pagani Ranch', Sonoma Valley, California 2015 \$23
Sommelier's Choice \$14

BEERS

Chimay Cinq Cent, Belgium (750ml) \$22
Coedo, Shikkoku, Japan \$20
Peroni, Italy \$7
Saison Dupont, Belgium \$15

*Ask our team for the full wine list.
The sommelier team is available for any special request.*

LUNCH

CAESAR SALAD \$13
Romaine, Brioche Crouton

COBB SALAD \$15
Grilled Chicken, Eggs, Bacon,
Maytag Blue Cheese

CAPRESE SALAD \$16
Farmers' Market Tomato, Heirloom Basil,
Fresh di Stefano Burrata, Aged Balsamic

VEGETABLE WRAP \$16
Marinated Vegetables, Piquillo Peppers,
Hummus, Arugula, Oregano Vinaigrette

DIESTEL TURKEY CLUB \$16
Lettuce, Tomato, Bacon, Mayonnaise,
Whole Wheat Bread

GRILLED CHICKEN BREAST \$17
Basil Pesto, Piquillo Peppers, Avocado,
Tomato, Ciabatta Bread

TEAS

by Les Palais des Thés

\$3.50 12 oz / \$4 16 oz

BLACK TEAS

BIG BEN
English Breakfast Blend of Black Teas
from Yunnan (China) and Assam (India)

THÉ DES LORDS
Earl Grey, Pronounced Bergamot Flavor

MARGARET'S HOPE
Darjeeling Summer Flush, Great Body & Character

THÉ DES MOINES
Black & Green Teas from Tibet

GREEN TEAS

LONG JING
Single-Estate Green Tea from China

FLEUR DE GEISHA
Floral Green Tea & Cherry Blossom

GENMAICHA YAMA
Bancha Tea & Roasted Rice

THÉ DU HAMMAM
Rose Petals, Orange Blossom, Dates

MATCHA IMPERIAL
Powdered Japanese Green Tea

ROOIBOS & HERBAL TEAS

MÉLANGE DU CAP
Red Tea with Cocoa Nibs & Vanilla Pods

ROOIBOS DES VAHINÉS
Red Tea, Marigold, Vanilla, Almonds

ORIENTAL GARDEN
Herbal Tea, Cinnamon, Coconut, Dates

GARDEN OF DREAMS
Herbal Tea, Citrus Notes, Chamomile

TROPICAL GARDEN
Exotic Herbal Tea, Pineapple, Papaya, Mango, Peach

OOLONG TEA

THÉ DES SONGES
White Tea, Rose, Orange Blossom, Berries

PASTRY

BUTTER CROISSANT	\$4
PAIN AU CHOCOLATE	\$4.50
RASPBERRY DANISH	\$4.50
LEMON POPPY TEACAKE	\$3
BLUEBERRY MUFFIN	\$4
BLUEBERRY MUFFIN (GF)	\$4
SEASONAL MUFFIN	\$4
DATE ALMOND MORNING BUN (GF)	\$5
CANELÉ	\$3
ALMOND CROISSANT	\$4.50
CHOCOLATE CHIP COOKIE	\$4
OATMEAL COOKIE	\$4
COFFEE CAKE	\$4
ANTIOXIDANT BAR	\$5
VEGAN BROWNIE	\$4
MARBLE POUND CAKE (Whole)	\$12

BREAKFAST

EGG WHITE OMELET	\$16
Tomato Confit, Butter Lettuce, Radish, Santa Barbara Olive Oil	
BREAKFAST SANDWICH	\$16
Scrambled Eggs, Paris White Ham, Gruyère Cheese, Tomato Fondue, Butter Lettuce, Yogurt Dressing	
SCRAMBLED EGG BURRITO	\$16
Peppers, Onions, Tomato, Spinach, Cheddar Cheese, Whole Wheat Tortilla	
SMOKED SALMON BAGEL SANDWICH	\$18
Choice of Bagel, Traditional Garnishes, Cream Cheese	
AVOCADO AND EGG TOAST	\$22
Avocado, Toast, Coconut Oil Fried Eggs, Raw Red Beets, Avocado Oil, Micro Arugula Sprouts	
POACHED EGGS BENEDICT	\$25
White Ham on Toasted English Muffin, Tomatoes Provençal	
CREATE YOUR OWN OMELET	\$26
<i>Choose Three:</i> Ham, Bacon, Turkey, Tomato, Onion, Bell Pepper, Mushroom, Spinach, Cheddar Cheese, Swiss Cheese, Gruyère Cheese <i>(additional ingredients \$1 each)</i> <i>Choice Of:</i> Fruit, Hash Browns or Roasted Breakfast Potatoes	