

COFFEES

Classics by La Colombe

16 oz

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| DRIP COFFEE | \$3.75 |
| AU LAIT | \$4.25 |
| ESPRESSO | \$4.25 |
| LATTE | \$5.50 |
| CAPPUCCINO | \$5.50 |
| AMERICANO | \$4.50 |
| MOCHA | \$5.50 |
| MACCHIATO | \$3.25 |
| ICED COFFEE | \$3.75 |
| HOT CHOCOLATE | \$5.50 |
| ADDITIONAL ESPRESSO SHOT | \$1.00 |
| SUBSTITUTE SOY, ALMOND OR COCONUT MILK | \$1.00 |

FRESH JUICES

DETOXIFY \$14

Spinach, Cucumber, Celery, Parsley,
Lemon, Romaine, Phytoplankton

RADIANT SKIN \$14

Apple, Lemon, Ginger, Cayenne,
Chia Seeds, Collagen

HEART HAPPY \$14

Beet Root, Apple, Lemon, Ginger,
Chia Seeds, Chaga

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

VILLA SANDI 'IL FRESCO' PROSSECO \$15

Veneto, Italy 2017

DOM PÉRIGNON \$55

Hautvillers, Champagne, France 2006

CHARLES HEIDSIECK BRUT RÉSERVE \$23

Champagne, France NV

RUINART BRUT ROSÉ \$35

Champagne, France NV

WHITE

PASCAL JOLIVET SANCERRE \$18

Loire Valley, France 2017

CAPTURE SAUVIGNON BLANC \$16

Napa Valley, California 2016

JORDAN CHARDONNAY \$21

Sonoma Coast 2016

CORRA TAIL FEATHERS WHITE BLEND \$19

Rogue Valley, Oregon 2015

GRAN MORAINÉ CHARDONNAY \$21

Yamhill-Carlton, Oregon 2015

CHATEAU MERCIAN KOSHU \$18

Yamanashi, Japan 2015

reserve wines by the glass

DOMAINE RAMONET CHASSAGNE-MONTRACHET \$52

Burgundy, France 2014

KENZO 'ASATSUYU' SAUVIGNON BLANC \$50

BEER

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

PERONI, Italy \$7

OLD SPECKLED HEN, England \$10

WINES BY THE GLASS

ROSE

EPOCH ROSÉ \$16

Paso Robles, California 2017

DOMAINE ALPHONSE MELLOTT SANCERRE \$15

Loire Valley, France 2016

RED

AU CONTRAIRE PINOT NOIR \$17

Sonoma Coast 2013

LE VOLTE DELL'ORNELLAIA TOSCANA \$17

IGT, Italy 2015

RIDGE ZINFANDEL \$23

Pagani Ranch, Sonoma Valley 2015

ALEKSANDER RED BLEND \$24

Paso Robles 2011

FREEMARK ABBEY CABERNET SAUVIGNON \$26

Napa Valley 2014

MAISON SAINT VIVANT \$21

Cote de Nuits-Villages, Burgundy, France 2014

reserve wines by the glass

DOMAINE JEAN GRIVOT \$57

Les Charmois Nuits-Saint-Georges, Burgundy 2013

THE MASCOT CABERNET SAUVIGNON \$62

Napa Valley 2011

GAJA "PIEVE SANTA RESTITUTA" \$54

Brunello di Montalcino, Italy 2012

'PASTOURELLE' DE CLERC MILON \$34

Pauillac, Bordeaux, France 2009

TEAS

by Les Palais des Thés

\$4 16 oz

BLACK TEAS

BIG BEN

English Breakfast Blend of Black Teas from Yunnan (China) & 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

CHAÏ IMPÉRIAL

Delicate Black Tea with a Rich Blend of Spices

GREEN TEAS

LONG JING

Single-Estate Green Tea from China

FLEUR DE GEISHA

Floral Green Tea & Cherry Blossom

THÉ DU HAMMAM

Rose Petals, Orange Blossom, Dates

MATCHA IMPERIAL

Powdered Japanese Green Tea

GRAND JASMINE CHUNG FENG TEA

Fine Jasmine Tea with a High Proportion of Tips

ROOIBOS & HERBAL TEAS

ROOIBOS DES VAHINÉS

Red Tea, Marigold, Vanilla, Almonds

INFUSION DE CHAMOMILE

Chamomile Flower Herbal Tea with Floral Flavor

INFUSION DE MENTHE

Herbal Tea made from Mint Leaves

PASTRY

- BUTTER CROISSANT \$4
- ALMOND CROISSANT \$4.50
- PAIN AU CHOCOLATE \$4.50
- RASPBERRY DANISH \$4.50
- CHOCOLATE CINNAMON SCONE \$4
- MONKEY BREAD \$5
- BLUEBERRY MUFFIN \$4
- BLUEBERRY MUFFIN (GF) \$4
- ANTIOXIDANT BAR \$5
- CHOCOLATE CHIP COOKIE \$4
- OATMEAL COOKIE \$4

DESSERT

- CHEESECAKE \$12
Caramelized Pears, Pear Sorbet
- ASSORTMENT OF ICE CREAM AND SORBET \$14
3 Scoops

BREAKFAST

7:00 am - 11:00 am

- SEASONAL FRUITS BOWL \$14
- GRANOLA \$13
Raspberry Coulis, Vanilla Greek Yogurt
- OVERNIGHT OATS \$13
Seasonal Fruits, Almond Butter
- CHALLAH BREAD TOAST \$13
Almond Butter, Banana, Blueberries, Honey
- FRENCH TOAST \$15
Pear Compote, Maple
- AVOCADO TOAST \$12 *with egg* \$16
Whole Grain Toast, Radish, Alfalfa
- EGG & BACON CHEESE SANDWICH \$16
Avocado, Spicy Harissa Aioli
- BAGEL SANDWICH \$15
Bacon, Sunny Egg
- SHAKSHUKA EGGS \$15
San Marzano Tomato, Organic Egg, Nicoise Olives
- POTATOE WAFFLE \$17
Smoked Salmon, Cream Cheese, Capers, Pickled Onion

SIDES

- SMOKED APPLE BACON \$8
- CHICKEN APPLE SAUSAGE \$8
- 2 EGGS ANY STYLE \$8

LUNCH

11:30 am - 2:30 pm

- POWER BOWL SALAD \$15
Organic Egg, Roasted Carrot, Avocado, Tomato, Alfalfa Sprout
- CHOPPED COBB SALAD \$15
Bacon, Organic Egg, Tomato, Avocado, Blue Cheese Dressing
- ROAST BEEF SANDWICH \$16
Sundried Tomato, Horseradish Cream, Arugula, Pickles
- TURKEY SANDWICH \$16
Lettuce, Tomato, Bacon, Avocado
- HAM & CHEESE SANDWICH \$16
Ham, Gruyere, Truffle Butter

**Dishes and prices may vary.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

**Pastries are seasonal and subject to change. GF = Gluten Free.*