

COFFEES

Classics by La Colombe

16 oz

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

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

CHARLES HEIDSIECK BRUT RÉSERVE \$23

Champagne, France NV

RUINART BRUT ROSÉ \$35

Champagne, France NV

DOM PÉRIGNON P2 \$95

Hautvillers, Champagne, France 2000

WHITE

BIBI GRAETZ 'CASAMATTA' \$17

Tuscany, Italy 2015

PASCAL JOLIVET SANCERRE \$18

Loire Valley, France 2017

CAPTURE SAUVIGNON BLANC \$16

Napa Valley, California 2016

JORDAN CHARDONNAY \$21

Sonoma Coast 2016

GRAN MORAINÉ CHARDONNAY \$21

Yamhill-Carlton, Oregon 2015

LA SCOLCA GAVI DI GAVI \$21

Piemonte, Italy 2014

reserve wines by the glass

DOMAINE RAMONET CHASSAGNE-MONTRACHET \$52

Burgundy, France 2014

KENZO 'ASATSUYU' SAUVIGNON BLANC \$50

Napa Valley, California 2015

BEER

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

PERONI, Italy \$7

OLD SPECKLED HEN, England \$10

20% gratuity will be added to parties of 6 or more.

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

LE MARQUIS DE CALON SEGUR \$24

Saint-Estephe, Bordeaux, France 2014

ROBERT CRAIG 'AFFINITY' 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 FRUIT BOWL \$14
- GRANOLA \$13
Raspberry Coulis, Vanilla Greek Yogurt
- OVERNIGHT OATS \$13
Bananas, 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
- BACON, EGG & CHEESE SANDWICH \$16
Avocado, Spicy Harissa Aioli
- BAGEL SANDWICH \$15
Ham, Gruyère, Sunny Egg,
- SHAKSHUKA \$15
San Marzano Tomato, Organic Egg, Niçoise Olives
- POTATO WAFFLE \$17
Smoked Salmon, Cream Cheese, Capers, Pickled Onion

SIDES

- APPLEWOOD SMOKED 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
Chicken, 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, Gruyère, Truffle Butter
- SIDES \$6
French Fries
Side Salad