



# CADEAU CAFE

COFFEE & KITCHEN

## HOT DRINKS

Drip Coffee	\$ 3.50
Espresso	\$ 3.50
Hot Tea	\$ 4.25
Cafe Au Lait	\$ 4.50
Hot Chocolate	\$ 4.75
Double Espresso	\$ 4.95
Cafecito- Cuban Coffee	\$ 5.00
Cafe Con Leche	\$ 5.25
Cafe BonBon	\$ 5.00
Americano	\$ 4.95
Cappuccino	\$ 5.25
Cafe Latte	\$ 5.25
Macchiato	\$ 5.50
Coconut Pistachio Latte	\$ 5.95
Mocha	\$ 6.35
White Mocha	\$ 6.50
Chai Latte	\$ 6.50
Matcha Latte	\$ 6.75
Spiked Latte	\$ 9.50

## COLD DRINKS

Iced Coffee	\$ 3.75
Iced Latte	\$ 5.75
Cold Brew	\$ 5.25
Iced Americano	\$ 5.50
Iced Macchiato	\$ 5.75
Iced Mielle Latte	\$ 5.95
Shaken Espresso BonBon	\$ 6.00
Iced Mocha	\$ 6.25
Iced White Mocha	\$ 6.75
Iced Chai Latte	\$ 6.75
Iced Matcha Latte	\$ 7.00
Iced Cremas Latte	\$ 9.50
Spiked Cold Brew	\$ 10.00
Cafe Affogato	\$ 9.00
Matcha Affogato	\$ 12.00
Spiked Affogato	\$ 13.00

## FROZEN DRINKS

Coconut Crème Frappe	\$ 5.75
Frozen Hot Chocolate	\$ 5.75
Strawberry Crème Frappe	\$ 5.80
Vanilla Bean Frappe	\$ 5.80
Cookies & Cream Frappe	\$ 5.95
Fruit Smoothie	\$ 6.00
Green Juice Smoothie	\$ 6.95
Caramel Frappe	\$ 6.25
Coconut Pistachio Frappe	\$ 6.50
Mocha Frappe	\$ 6.75
White Mocha Frappe	\$ 7.00
Caramel Cookie Crumble Frappe	\$ 7.00
Double Chocolate Chip Frappe	\$ 7.00
Chai Frappe	\$ 7.50
Matcha Frappe	\$ 7.95
Cremas Frappe	\$ 9.50

### Mini Coffee Flight - 4 6oz options \$10.00

FLAVORS: Vanilla, Caramel, Hazelnut, Cinnamon, Lavender,  
Salted Caramel, Honey, Coconut, Pistachio, Mocha, White Mocha,  
Spiced brown Sugar, Cremas,

Add Non Dairy Milk- Oat or Almond \$ 1.00  
Add Regular Flavor \$.80  
Add Specialty Flavor \$.90  
Add Espresso \$1.00  
Add Irish Cream \$4.00  
Add Whey Protein \$2.00

## SPECIALTY DRINKS

Passion Fruit Iced Tea	\$4.50	Tropical Storm	\$ 5.95	Pineapple & Mint Refresher	\$ 4.95
Pink Lemonade Sparkler	\$5.00	Malta Au Lait	\$ 5.95	Orange Juice	\$ 4.95
Cucumber & Mint Cooler	\$5.75	Cranberry & Lime Cooler	\$ 5.50	Haitian Lemonade	\$ 4.50

## BREAKFAST

<b>Mielle &amp; Berries Toast</b>	\$ 9.00
Multigrain toast topped with choice of peanut butter, Nutella, or greek yogurt, fresh fruit, coconut flakes & honey drizzle	
<b>Biscuits &amp; gravy</b>	\$ 9.50
Two homestyle buttermilk biscuits smothered in chunky sausage gravy	
<b>Ham &amp; Cheese Croissant</b>	\$ 11.00
Honey ham & melted Swiss cheese on fresh baked butter croissant	
<b>Breakfast Sandwich</b>	\$ 11.00
Bacon or sausage, 2 eggs & American cheese on buttered Texas toast or bagel +.50 or Croissant +.75	
<b>B. E. T Bagel</b>	\$ 11.00
Toasted bagel, 2 eggs, American cheese, tomato & spicy avocado aioli sauce	
<b>Loaded Grits</b>	\$ 11.00
Creamy grits topped with scrambled eggs, bacon or sausage and shredded cheese	
<b>Waffle Sandwich</b>	\$ 11.00
Two eggs, bacon & American cheese on fluffy buttermilk waffle	
<b>Salmon Breakfast</b>	\$ 18.99
Pan grilled salmon served on a bed of scrambled eggs & potatoes	

<b>Lakay Egg Sandwich</b>	\$ 12.00
Two eggs, onions, tomatoes, habanero peppers & avocado on a Brioche bun with avocado aioli sauce	
<b>Classic Omelette</b>	\$ 11.00
Two eggs, ham & cheddar cheese. Served with toast & potatoes. Add spinach, onions or peppers +.25 add bacon or sausage +.75	
<b>Haitian Omelette</b>	\$ 13.00
Two eggs, ham, onions, tomatoes, habanero peppers & avocado. Served with toast & potatoes	
<b>French Toast</b>	\$ 13.00
Thick brioche style French toast served with fruit & powdered sugar	
<b>Creole Shrimp &amp; Grits</b>	\$ 16.00
Creamy homestyle grits with sautéed shrimp in creole style garlic & onion sauce	
<b>Classic Breakfast Plate</b>	\$ 16.00
Create your own. 4 choices. Eggs, bacon, sausage, grits, potatoes, fruit, toast or biscuit	
<b>Chicken &amp; Waffle</b>	\$ 15.00
Fluffy buttermilk waffle topped with two crispy homestyle chicken tenders	

All breakfast sandwiches served with fruit  
Side Eggs \$3.00 Side Bacon \$2.50 Side Sausage \$3.00  
Side Toast \$1.50 Side Fruit \$3.00

## LUNCH

<b>Okap Avocado Toast</b>	\$ 10.00
Multigrain toast loaded with avocado chunks topped with cucumber, feta cheese & balsamic glaze. + egg \$2.50 salmon \$4.50	
<b>Ranch BLT</b>	\$ 10.99
Crispy bacon, lettuce & tomato on artisan bread with creamy ranch dressing	
<b>Classic Croque Monsieur</b>	\$ 11.99
Melted ham & Swiss cheese with honey mustard on thick Texas toast. + egg \$2.50	
<b>Hot Honey Chicken &amp; Biscuits</b>	\$ 13.00
Two freshly baked homestyle biscuits & Homestyle chicken tenders with house made spicy hot honey butter sauce.	
<b>Turkey Club</b>	\$ 12.50
Oven roasted turkey, Swiss cheese, crispy bacon, lettuce & tomato on artisan bread with honey mustard sauce	
<b>Grilled Chicken Sandwich</b>	\$ 14.00
Grilled chicken breast, American cheese, crispy bacon, lettuce & tomato on brioche bun	
<b>Salmon Bagel</b>	\$15.00
Toasted bagel and cream cheese topped with fresh smoked salmon, tomato, onion, cucumber & capers	

<b>Creole Chicken Tacos</b>	\$ 12.00
Grilled chicken, spicy pickled cabbage & carrots mix on corn tortillas with spicy avocado aioli.	
<b>Creole Fish Tacos</b>	\$ 13.00
Pan seared Swai fish, spicy pickled cabbage & carrots mix on corn tortillas with spicy avocado aioli.	
<b>Caesar Salad</b>	\$ 11.00
Fresh romaine tossed in creamy dressing with parmesan & croutons. + chicken \$4.00 shrimp \$5.00 salmon \$7.00	
<b>Strawberry Feta Salad</b>	\$ 13.00
Fresh greens, spinach, strawberry, cucumber, feta cheese & vinaigrette. + chicken \$4.00 shrimp \$5.00 salmon \$7.00	
<b>Caprese Flatbread</b>	\$12.00
Pesto, tomatoes, basil & mozzarella cheese on flaky French style flatbread. + chicken \$4.00	
<b>Creole Shrimp</b>	\$ 16.99
Sautéed shrimp in garlic butter sauce. Served with Broccoli, or potatoes	
<b>Cajun Shrimp Broil</b>	\$ 18.99
Seasoned shrimp, sausage, corn and potatoes in rich Cajun garlic butter sauce. Add egg +2.50	

All lunch sandwiches are served with chips  
Side Eggs \$3.00 Side Bacon \$2.50 Side Sausage \$3.00  
Side Toast \$1.50 Side Fruit \$3.00

## DESSERTS

Fried Pound Cake	\$ 6.99
Crème Brûlée	\$ 7.25
Chocolate Creme Croissant	\$ 8.25

\*Gluten Free Bread Available for substitution \$1.00

MENU

# THE BAR

## RED

	5 OZ GLASS	8 OZ GLASS	BOTTLE
HOUSE RED	\$ 6	\$8	\$27
PINOT NOIR	\$ 8	\$10	\$34.89
MERLOT	\$ 8	\$10	\$34.89
CABERNET SAUVIGNON	\$ 8	\$10	\$34.89
<b>MALBEC</b>			<b>\$45.89</b>

## WHITE

	5 OZ GLASS	8 OZ GLASS	BOTTLE
HOUSE WHITE	\$ 5	\$7	\$25.99
MOSCATO	\$ 7	\$9	\$29.89
CHARDONNAY	\$ 7	\$9	\$29.89
PINOT GRIGIO	\$ 7	\$9	\$29.89
<b>SAUVIGNON BLANC</b>			<b>\$39.89</b>

## SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
HOUSE SPARKLING	\$ 9	\$35.89
HOUSE ROSE	\$ 11	\$46.89
PROSECCO	\$ 12	\$46.89
CHAMPAGNE BRUT	\$ 13	\$49.89
<b>LUC BELAIRE BLUE</b>		<b>\$55.89</b>
<b>LUC BELAIRE GOLD</b>		<b>\$59.89</b>
<b>MOET CHANDON BRUT</b>		<b>\$95.89</b>
<b>VEUVE CLICQUOT BRUT</b>		<b>\$99.89</b>

## BEER

	BOTTLE
STELLA ARTOIS	\$ 4 . 7 5
BUDWEISER	\$ 3 . 5 0
CORONA	\$ 4 . 2 5
BECKS	\$ 3 . 7 5
PRESTIGE	\$ 5 . 0 0
EWO	\$ 4 . 7 5

## MIMOSA

	GLASS
MIMOSA	\$ 8
SUNRISE MIMOSA	\$ 8 . 5 0
PINEAPPLE MIMOSA	\$ 9
PASSION FRUIT MIMOSA	\$ 9 . 5 0
MIMOSA FLIGHT	\$ 1 6 . 9 9
MIMOSA PITCHER	\$ 1 9 . 9 9

## MIXES

	Glass
WHITE SANGRIA	\$ 6
RED SANGRIA	\$ 7
WHITE SANGRIA PITCHER	\$ 1 7 . 9 9
RED SANGRIA PITCHER	\$ 1 9 . 9 9

## COCKTAILS

MY HONEY SIWOH	\$ 9
Rum+ Pineapple juice + Cranberry juice + lemon + Honey	
LABADIE BADDIE	\$ 9
Rum+ Pink lemonade + peach liqueur + blue curaçao	
LIME LIKE LEO	\$ 9
Gin + lime juice + simple syrup	
SUMMER CRUSH	\$ 9
Vodka + peach liqueur + cranberry juice + orange juice	
PASSIONFRUIT MARGARITA	\$ 9 . 5 0
Tequila + lime juice + passion fruit + orange liqueur	
LEMON DROP	\$ 9 . 5 0
Vodka + Lemon Juice+ Orange liqueur	
MOJITEAU	\$ 9
Rum+ fresh mint + lime juice + ginger ale	
TI MARIE	\$ 9
Vodka + tomato juice + lime juice + celery	
ESPRESSEAU MARTINI	\$ 9
Vodka + espresso + coffee liqueur	
CLASSIC MARGARITA	\$ 9
Tequila + lime juice + orange liqueur	
GOLD RUSH	\$ 1 0
Whiskey + lemon juice + honey	
FRENCH LAVENDER	\$ 1 0 . 5 0
Gin + lemon juice + lavender + champagne	
WEST COAST BLUES	\$ 1 0 . 5 0
Vodka + fresh blueberries + lemon juice + Pinot noir	