

# DRINKS

MADE WITH ORGANIC COFFEES & TEAS

## SPECIALTY DRINKS

<b>CAFÉ CORTADO 1:1</b>				\$2.95 (4oz)
<i>perfect balance of espresso and milk</i>				
<b>DULCE DE LECHE (ICED)</b>				\$4.95 (16oz)
<i>rich caramel flavor with cold brew</i>				
<b>X3M (ICED)</b>				\$4.95 (12oz)
<i>triple shot of espresso lightly sweetened with Maine maple</i>				
<b>AFFOGATO (seasonal)</b>				\$5.00 (bowl)
<b>VIETNAMESE COFFEE (ICED)</b>				\$4.55 (16oz)
<i>strong espresso with rich balance of condensed milk</i>				
	Small	Medium	Large	
<b>MEXICAN MOCHA</b>	\$3.95	\$4.55	\$4.95	
<i>espresso and mocha with a dash of cayenne</i>				
<b>HOT CHOCOLATE</b>	\$3.35	\$3.95	\$4.55	
<b>CHAI TEA LATTE</b>	\$3.95	\$4.55	\$4.95	
<b>MIGHTY LEAF TEA (organic)</b>	\$2.00	\$2.25	\$2.50	
<b>TEA STEAMERS (organic tea)</b>	\$3.95	\$4.55	\$4.95	
<b>Almond Spiced</b> (almond spiced tea, milk, vanilla, cinnamon)				
<b>London Fog</b> (earl grey, milk, vanilla)				
<b>Vanilla</b> (vanilla, milk)				

## ESPRESSO DRINKS

	Small	Medium	Large
<b>AMERICANO</b>	\$1.50	\$2.00	\$2.50
<b>LATTE OR CAPUCCINO</b>	\$3.35	\$3.95	\$4.55
<b>FLAVORED LATTE</b> (caramel, mocha, vanilla)	\$3.95	\$4.55	\$4.95
	Single	Double	Triple
<b>ESPRESSO SHOTS</b>	\$1.50	\$2.00	\$2.50

## COFFEE

<b>HOT</b>	\$2.00	\$2.25	\$2.50
<b>ICED</b>	\$2.25	\$2.50	\$2.75
<b>COLD BREW</b>	\$3.00	\$3.50	\$3.75
<b>MISTO</b> (HALF BREWED COFFEE & STEAMED MILK)	\$3.35	\$3.95	\$4.55

## ENERGIZING ICED TEA (decaf)

<b>FLAVORED ORGANIC HIBISCUS TEA</b>	\$2.75	\$3.25	\$3.75
<b>CALYPSO MANGO</b>			
<i>pure fruit goodness with a tart balance of sweet mango fruit</i>			
<b>POMEGRANATE BERRY</b>			
<i>bountiful fruits of pomegranate, berries and citrus blend</i>			
<b>ROYAL TROPICAL</b>			
<i>harmonious blends of sweet tropical infusions of ripe guava, passion fruit, and orange</i>			
<b>JUST TEA (ICED)</b>	\$1.75	\$2.25	\$2.75
<i>organic hibiscus tea unsweetened or sweetened with simple syrup</i>			

**SAVORY**

**\$8.49**

**BREAKFAST SAUSAGE**

*breakfast sausage, egg, cheddar cheese*

**CRAISIN APPLE**

*turkey, craisins, apples, spinach, brie cheese, honey mustard*

**CHICKEN AVO**

*chicken, avocado, spinach, red onion, cilantro, sriracha peanut sauce*

**HAM & BRIE**

*ham, apples, tomatoes, spinach, brie cheese, honey mustard*

**CHEESE CREPE**

**\$3.50**

*cheddar & provolone cheese*

**MORNING MAPLE BACON**

*bacon, egg, cheddar cheese, Maine maple syrup*

**SIGNATURE BLT**

*bacon, organic spring mix, tomato, avocado, mild yum yum sauce*

**YUM YUM**

*turkey, tomatoes, provolone, spinach, red onions, mild yum yum sauce*

**PESTO**

*ham, salami, provolone, spinach, pickled red onions, tomatoes, pesto*

**PLAIN CREPE**

**\$2.49**

**SWEET**

**CHOCOLATE & WHIPPED CREAM ONLY**

**\$4.00**

**CRÈME BRULEE w/chocolate ganache base**

**\$8.00**

**KIDS**

**\$4.99**

Includes organic juice and a choice of Pirate Booty, fruit, Stonyfield Yogurt or Gogo Fruit/Veggies

**CHOCOLATE CREPE /3 CHEESE MELT / TURKEY ROLL UP / PB&J**

**BUILD YOUR OWN**

**NUMBER FRUITS: SINGLE - \$5.00 TWIN - \$6.00 TRIO - \$7.00**

**STEP 1: START WITH A SWEET BASE**

*Belgian chocolate ganache or peanut butter*

**STEP 2: ADD SOME FRUIT (SINGLE, TWIN, TRIO)**

*banana, blueberry, raspberry, or strawberry*

**STEP 3: END WITH A SWEET FINISHER**

*chocolate syrup, house caramel, or honey*

**TOPPED OFF WITH WHIPPED CREAM!**

**ADD-ONS: \$2.00**

*cheesecake, vanilla ice cream, or truffles*

**SMOOTHIES**

**\$5.50 (16oz)**

ADD: greens or proteins - \$1.50

**AVOCADO DREAM**

*avocado, sweet cream, milk*

**BANANA CHOCOLOCO**

*banana, 2% milk, ice-cream, chocolate, cocoa*

**GREEN TEA MATCHA**

*matcha, ice-cream, 2% milk*

**KOKOMO TANGO**

*organic mango, pineapple, strawberries, banana, 2% milk, yogurt*

**VERY BERRY**

*organic strawberry, blackberry, raspberry, banana, 2% milk, yogurt*

**SOUPS**

**CREAMY BUTTERNUT SQUASH**

*roasted organic butternut squash, apples, onions, cream, topped with crunchy bacon bits*

**SOUP OF THE DAY**

**FULL - \$7.49**

**HALF - \$4.49**

**BONE BROTH (12 oz) - \$2.99**

**QUICHE**

**\$5.49**

Signature recipes filled in a golden flaky pie crust (while supplies last)

**HAM & CHEESE**

*ham, onions, Swiss & cheddar cheese, eggs, cream*

**BREAKFAST SAUSAGE**

*local breakfast sausage, hash browns, onions, cheddar, eggs, cream*

**QUICHE LORRAINE W/SPINACH**

*bacon, spinach, onions, Swiss & gruyere cheese, eggs, cream*

**VEGETABLE QUICHE**

*broccoli, mushrooms, sweet peppers, onions, Swiss & gruyere cheese, eggs, cream*

**SIDES**

**BASKET OF CHEESY PUFFS (6) - \$5.49**

**SALADS**

**BUTTERNUT HARVEST**

*organic spring mix, roasted butternut squash, tricolor quinoa, apples, almonds, raisins, feta cheese with maple cider vinaigrette*

**GREEK**

*organic spring mix, roasted bell peppers, red onions, artichokes, cucumbers, feta cheese, black olives with zesty Greek dressing*

**NIÇOISE (nee-swaz), seasonal**

*organic spring mix, blanched green beans, red onions, cherry tomatoes, potatoes, black olives, free range egg with citrus vinaigrette*

**SAIGON**

*organic spring mix, carrots, toasted almonds and sesame, cucumber, green onions with forbidden soy vinaigrette*

**STRAWBERRY FIELDS**

*organic spring mix, apples, strawberries, dried cranberries, gorgonzola cheese, candied walnuts, bacon with blush wine vinaigrette*

**ADD: free range egg - \$1**

**roasted chicken - \$2**

**bacon - \$2**

**DRESSINGS: blush wine, citrus, forbidden soy, maple cider, zesty Greek**

**FULL - \$9.29**

**INDIVIDUAL - \$5.99**

**COMBOS**

**SOUP & SALAD COMBO W/ 2 CHEESY PUFFS - \$10.49**

**QUICHE & SALAD COMBO W/ 2 CHEESY PUFFS - \$10.99**