

DRINKS

MADE WITH ORGANIC COFFEES & TEAS

SPECIALTY DRINKS

CAFÉ CORTADO 1:1 <i>espresso & milk</i>	\$2.95 (4oz)
DULCE DE LECHE (ICED) <i>rich caramel flavor with cold brew</i>	\$4.95 (16oz)
X3M (ICED) <i>3 shots espresso & maple</i>	\$4.95 (12oz)
AFFOGATO <i>espresso & ice-cream</i>	\$5.00 (bowl)
VIETNAMESE COFFEE (ICED) <i>strong espresso with rich balance of condensed milk</i>	\$4.55 (16oz)

	Small	Medium	Large
MEXICAN MOCHA <i>espresso and mocha with a dash of cayenne</i>	\$3.95	\$4.55	\$4.95
HOT CHOCOLATE	\$3.35	\$3.95	\$4.55
CHAI TEA LATTE	\$3.95	\$4.55	\$4.95
MIGHTY LEAF TEA (organic)	\$2.00	\$2.25	\$2.50
TEA STEAMERS (organic tea)	\$3.95	\$4.55	\$4.95
Bombay Chai (<i>black tea, milk, vanilla</i>)	Vanilla (<i>vanilla, milk</i>)		
London Fog (<i>earl grey, milk, vanilla</i>)	Matcha (<i>matcha powder, milk, vanilla</i>)		

COFFEE

HOT	\$2.00	\$2.25	\$2.50
ICED	\$2.25	\$2.50	\$2.75
COLD BREW	\$3.00	\$3.50	\$3.75
MISTO (<i>half brewed coffee & steamed milk</i>)	\$3.35	\$3.95	\$4.55

ESPRESSO DRINKS

	Small	Medium	Large
AMERICANO	\$1.50	\$2.00	\$2.50
LATTE OR CAPPUCINO	\$3.35	\$3.95	\$4.55
FLAVORED LATTE (Hot or Cold) <i>caramel, mocha, vanilla, green tea</i>	\$3.95	\$4.55	\$4.95
ESPRESSO SHOTS	Single \$1.50	Double \$2.00	Triple \$2.50

FRAPPÉ

\$4.99 (16oz)

CARAMEL <i>espresso, caramel, vanilla, milk</i>
MATCHA <i>organic green tea matcha, ice-cream, milk, vanilla</i>
MOCHA <i>espresso, Belgian chocolate, milk, vanilla</i>
VANILLA <i>espresso, vanilla ice-cream, milk, vanilla</i>

ENERGIZING ICED TEA

Organic Hibiscus (decaf) or Green Tea

ICED TEA <i>unsweetened or sweetened</i>	\$1.75	\$2.25	\$2.75
FLAVORED TEAS	\$2.75	\$3.25	\$3.75

CALYPSO MANGO <i>fruit goodness with a tart/sweet mango fruit</i>
POMEGRANATE BERRY <i>bountiful fruits of pomegranate</i>
ROYAL TROPICAL <i>harmonious blends of sweet tropical infusions</i>

TEA CRUSHERS

\$4.99 (16oz)

<i>Organic Green or Hibiscus Tea w/lemon juice blended w/fruit</i>
BERRY SUMMER RAYS (<i>organic triple berry</i>)
TROPICAL (<i>organic mango & pineapple</i>)

SAVORY CRÊPES (SANDWICHES)

\$8.49

BREAKFAST SAUSAGE

breakfast sausage, egg, cheddar cheese

CRAISIN APPLE

turkey, raisins, 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

PLAIN CREPE

\$2.49

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

CARB – FREE (3 EGG OMELET)

choose your meat, cheese, 3 vegetables

KIDS

\$6.00

Includes organic juice and a choice of Pirate Booty, apple, banana, Stonyfield Yogurt or Gogo Fruit & Veggies

CHEESE MELT

HAM & CHEESE MELT

TURKEY & CHEESE MELT

CHOCOLATE CREPE

PEANUT BUTTER & JELLY

SWEET CRÊPES (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)

apples, banana, blueberry, raspberry, or strawberry

STEP 3: END WITH A SWEET FINISHER

chocolate syrup, house caramel, or honey

ASK FOR WHIPPED CREAM!

ADD-ONS: \$2.00

cheesecake, vanilla ice cream, or truffles

CHOCOLATE & WHIPPED CREAM ONLY

\$4.00

SMOOTHIES

\$5.50 (16oz)

ADD: greens, proteins or superfoods - \$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

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

EGG DASH (FRITTATA)

\$2.99

**VEGETARIAN
SPINACH, BACON & CHEESE**

SOUPS

FULL - \$7.49

HALF - \$4.49

SIDES

CHEESY PUFFS (2) - \$1.99

BASKET OF CHEESY PUFFS (6) - \$5.49

SALADS

BUTTERNUT HARVEST

organic spring mix, roasted butternut squash, tricolor quinoa, apples, almonds, dried cranberries, 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 (nē'swäz) 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, blue cheese, candied walnuts, bacon with blush wine vinaigrette

ADD: free range egg - \$1 roasted chicken - \$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