

HOT BEVERAGES

(with almond milk, add .60)

Fresh Brewed Coffee	3.50	Cappuccino	3.95 / 5.95
Espresso	2.50	Café Latte	3.95 / 5.95
Double Espresso	4.50	Mocha Latte	4.25 / 6.25
Café Americano	2.50 / 4.50	Chai Tea Latte	3.50 / 5.50
Hot Cocoa	3.50 / 5.50	Monin Steamers	3.50 / 5.50

ADD FLAVOR WITH MONIN GOURMET SYRUPS

*Amaretto * Caramel * Cinnamon * Hazelnut * Irish Crème * Vanilla * Sugar-Free Vanilla*

Small .60 / Large 1.20

HOT PRESS POT OF LOOSE LEAF TEA

(Republic of Tea) 4.95

BLACK TEAS: * Earl Grey * Ginger Peach * Assam Breakfast * Darjeeling *
*Cinnamon Plum * Blackberry Sage *

GREEN TEAS: *Pomegranate * Spring Cherry * Dancing Leaves Traditional Green Tea *

HERBAL TEAS: * Cinnamon Orange Spiced Red Tea * Chamomile Lemon *
* Ginseng Peppermint *

COLD BEVERAGES

Lemonade <i>(free refills)</i>	3.50	Iced Tea <i>(free refills)</i>	3.50
Orange Juice	3.50	Iced Coffee <i>(free refills)</i>	3.50
Cranberry Juice	3.50	Iced Latte	4.95
Tomato Juice	3.50	Iced Mocha	5.25
Martinelli's Apple Juice	3.50	Iced Chai Tea Latte	4.50
Milk <i>(2% or skim)</i>	2.50	Chocolate Milk	3.50

Can of Soda: coke, diet coke, or sprite	2.95
All Natural G.U.S. (Grown Up Soda) Dry Cranberry-Lime	4.50
All Natural G.U.S. (Grown Up Soda) Extra-Dry Ginger Ale	4.50
San Pellegrino Sparkling Lemon Italian Soda	3.95
San Pellegrino Sparkling Blood Orange Italian Soda	3.95
Sprecher Fire-Brewed Old-Fashioned Root Beer (16 oz.)	4.50
Sprecher Fire-Brewed Raw Honey Cream Soda (16 oz.)	4.50
Acqua Panna Bottled Spring Water	3.25
San Pellegrino Sparkling Mineral Water	2.95

HOMEMADE DESSERTS

PLEASE SEE OUR SPECIALS BOARD FOR A LISTING OF TODAY'S DESSERTS

FRÍO PREMIUM ARGENTINE GELATO AND SORBET

*Café Latte * Dulce de Leche (Argentine Caramel)*
*Luxardo Cherry Chocolate Chip * Malbec Wine with Berries*
*Mascarpone Cheese with Raspberry * Vanilla Bean*
*Lemon Sorbet * Chocolate Sorbet * Passion Fruit Sorbet*

ONE SCOOP 3.50 TWO SCOOPS 6.50 ROOT BEER FLOAT 8.95

WINE LIST

CHARDONNAY

Hess Select 2023, Monterey, California 10/38
refreshing tropical fruit, vanilla, green apple, light oak, good acidity

PINOT GRIS

J Vineyards 2023, California 11/42
pear, lemongrass, yellow apple, citrus & jasmine, subtle mineral notes

WHITE RIESLING

Kiona 2022, Columbia Valley, Washington 9/34
crisp, fresh apricot, honey and peach with a touch of effervescence

DRY ROSE

"The Seeker" 2023, Vin de France, France 9/34
*blend of Grenache, Syrah & Cinsault, dry, clean, refreshing,
red berries, citrus notes with a touch of grapefruit*

CAVA

Poema Brut (sparkling wine) NV, France 9/44
Fresh, citrus & Granny Smith apple aromas with toasted bread notes

MERLOT

Montes Classic Series 2021, Colchagua Valley, Chile 10/38
medium bodied, ripe black fruits, toast, chocolate, spicy black pepper

CABERNET SAUVIGNON

Prati by Louis M. Martini 2021, Sonoma County, CA 12/46
black cherry, blackberry jam, toasty vanilla, cedar, long finish

RED WINE SANGRIA 9

BEER LIST

BEGYLE BLONDE ALE 7
Chicago, IL
*easy drinking well-balanced ale brewed with honey locally sourced
from Heritage Prairie Farm in Elburn*

WARSTEINER PREMIUM PILSENER 7
Germany
pleasantly light, clean, pale golden pilsner, hints of barley malt

PAULANER HEFE-WEIZEN 8
Germany
*unfiltered wheat beer brewed in Munich with the same recipe for the last
400 years, lemon, orange, toasted wheat and tropical fruit*

MAPLEWOOD BREWERY CHARLATAN APA 10
Chicago, IL
*(16 oz. Can) American pale ale hopped with Citra, Centennial & Simcoe,
fresh citrus flavors, mild pine notes, grapefruit aroma*

BOULEVARD DARK TRUTH IMPERIAL STOUT 9
Missouri
*rich and velvety with complex flavors: espresso, roasted fig, crème brulée,
some spicy herbal notes and a smoky finish*

SAM ADAMS "JUST THE HAZE" N/A IPA 7
Boston, MA
*(non-alcoholic) up front citrus aromas with tropical fruit notes,
full-bodied mouthfeel, smooth finish*