

# HOT BEVERAGES

*(with almond milk, add .60)*

Fresh Brewed Coffee	3.50	Cappuccino	3.75 / 5.25
Espresso	2.50	Café Latte	3.75 / 5.25
Double Espresso	3.75	Mocha Latte	3.95 / 5.50
Café Americano	2.50 / 3.75	Chai Tea Latte	3.50 / 4.75
Hot Chocolate	3.50 / 4.75	Monin Steamers	3.50 / 4.75

## 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	2.25 / 3.50	Iced Coffee <i>(free refills)</i>	3.50
Cranberry Juice	2.25 / 3.50	Iced Latte	4.75
Tomato Juice	2.25 / 3.50	Iced Mocha	4.95
Martinelli's Apple Juice	3.25	Iced Chai Tea Latte	4.50
Milk <i>(2% or skim)</i>	2.50	Chocolate Milk	3.25

Can of Soda: coke, diet coke, or sprite	2.50
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	3.50
San Pellegrino Sparkling Blood Orange Italian Soda	3.50
Sprecher Fire-Brewed Old-Fashioned Root Beer (16 oz.)	3.95
Sprecher Fire-Brewed Raw Honey Cream Soda (16 oz.)	3.95
Acqua Panna Bottled Spring Water	2.95
San Pellegrino Sparkling Mineral Water	2.95

# HOMEMADE DESSERTS

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

## GELATO D'ORO PREMIUM ITALIAN GELATO AND SORBETTO

*Amarena Cherry \* Chocolate \* Green Mint Chip  
Salted Caramel \* Vanilla Bean \* White Chocolate Raspberry  
Lemon Sorbetto \* Strawberry Mint Sorbetto*

**ONE SCOOP 3.25 TWO SCOOPS 5.50 ROOT BEER FLOAT 7.95**

# WINE LIST

## CHARDONNAY

**Hess Select 2019, Monterey, California** 9/34  
*refreshing tropical fruit, vanilla, green apple, light oak, good acidity*

## PINOT GRIS

**J Vineyards 2020, California** 10/38  
*pear, lemongrass, yellow apple, citrus & jasmine, subtle mineral notes*

## WHITE RIESLING

**Kiona 2020, Columbia Valley, Washington** 9/34  
*crisp, fresh apricot, honey and peach with a touch of effervescence*

## DRY ROSE

**"The Seeker" 2020, Vin de France, France** 8/30  
*blend of Grenache, Syrah & Cinsault, dry, clean, refreshing,  
red berries, citrus notes with a touch of grapefruit*

## CHAMPAGNE

**Jean Paul Trocadero Brut NV, France** 7/35  
*light bodied, predominant pear flavors and a hint of sweet melon*

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## MERLOT

**Montes Classic Series 2020, Colchagua Valley, Chile** 8/30  
*medium bodied, ripe black fruits, toast, chocolate, spicy black pepper*

## CABERNET SAUVIGNON

**Louis M. Martini 2018, Napa/Sonoma, California** 10/38  
*intense black cherry, dried cranberry, toasty oak, caramel, long finish*

**RED WINE SANGRIA** 8

# BEER LIST

**ANCHOR STEAM BEER** 6  
**California**  
*San Francisco's famous handmade steam beer, deep amber color,  
thick creamy head, rich distinctive flavors*

**WARSTEINER PREMIUM PILSENER** 6  
**Germany**  
*pleasantly light, clean, pale golden pilsner, hints of barley malt*

**UNIBROUE BLANCHE DE CHAMBLY WITBIER** 7  
**Canada**  
*made with an interesting blend of Quebec wheat and pale barley malt,  
with spices and aromatics added, orange peel, spice & coriander.*

**MAPLEWOOD BREWERY CHARLATAN APA** 9  
**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 brûlée,  
some spicy herbal notes and a smoky finish*

**PAULANER WEIZEN-RADLER N/A** 6  
**Germany**  
*sweet, very lemony and refreshing, wheat, clove, bready yeast flavors*