

Pistachio



MENU



ABOUT US

At the heart of Westville, a new modern destination for coffee, sweets, and savory lunch selections. Specializing in Specialty Coffees and Cold Brews. We Have The Largest Selection of Baklava, Turkish & Syrian Coffee and Turkish Delights in town! A true Coffee Shop !



Available Daily

Mon-Th 8:30 Am - 3 Pm

Fri-Sun 8:30 Am - 5 Pm



LUNCH / BRUNCH ~ PANINIS



Caprese Panini 13.50
Sun Dried Tomato, Fresh Arugula,
Fresh Mozzarella, Basil Pesto



Pistachio Halloumi Panini 13.50
Halloumi Cheese, Pistachio, Arugula And
Sun-Dried Tomato On Multigrain Bread



Turkey Pesto Panini 14.50
Smoked turkey, white American cheese,
avocado, basil pesto



Za'atar Melt Panini* 13.50
Fresh Mozzarella cheese, olive oil,
Zaatar on Multigrain Bread, Dried Sumac



Nutella Panini 12.50
Bread, sliced banana, strawberries,
salted butter, nutella, powdered sugar

*Za'atar is a Middle Eastern spice blend made usually of dried herbs (such as thyme or marjoram), dried sumac and sesame seeds



LUNCH / BRUNCH ~ PANINIS







Three Grilled Cheese Panini 12.95
Mozzarella cheese, white American cheese, and yellow cheddar cheese on sourdough bread



Pistachio's Beef Mortadella Panini 13.50
Beef Mortadella, pickles and American cheese



Tuna Panini 14.50
Tuna, green vegetable mix, red pepper, cheese, and cucumber topped with pickles



LUNCH / BRUNCH ~ CROSSAINTS & WRAPS







Zaatar Croissant 12.70
Cream cheese, Zaatar, olive oil, and Sumac served with a side of cucumbers



Smoked Turkey Croissant 13.50
Smoked turkey topped with white American cheese, mixed greens, and tomatoes on a toasted croissant



Labneh Croissant 12.95
Labneh, green olives, Zaatar, Arugula, olive oil, and tomato on a toasted croissant



Shawarma Wrap 14.95
Chicken Shawarma, pickles, tomato, Arugula, hummus



Falafel Wrap 13.95
Falafel, pickle, tomato, arugula, mint, and Tahini sauce



Veggie Wrap 12.50
Hummus, pickle, tomato, Arugula, red pepper spread



LUNCH / BRUNCH ~ TARTINES





Pistachio Tahini Tartine 12.95
Fig Bread topped with sliced banana, Tahini sauce, pomegranate molasses, sesame seeds and ground pistachios!



The Avocado Tartine 12.95
Sourdough bread topped with avocado, feta cheese, sesame seeds and olive oil



Pistachio Signature Rose Tartine 13.95
Cranberry walnut bread topped Ricotta cheese, rose petal jam and pistachios.
Pair me with a Rose Latte!



Smoked Salmon Tartine 13.95
White Sourdough bread topped with cream cheese, smoked salmon, avocado and black seeds



Roasted Peppers Tartine 11.50
Sourdough bread topped with hummus, pickles, tomato, Arugula and roasted red peppers



LUNCH / BRUNCH ~ TARTINES





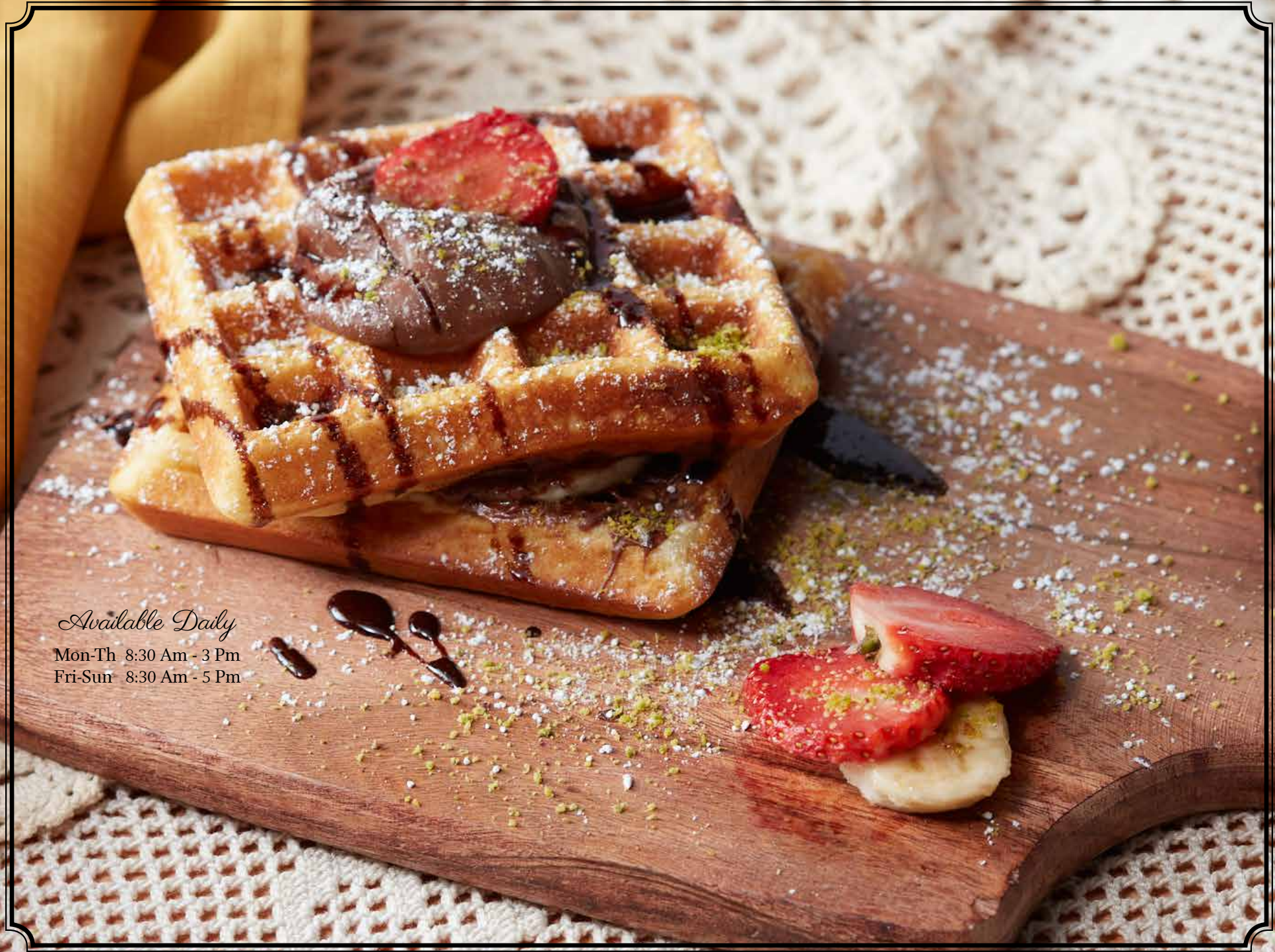
Fig Tartine 11.95
Fig bread topped with fig jam, brie & fresh basil



Green Olives Tartine 12.75
Sourdough bread topped with labneh, Zaatar, green olives, olive oil, Sumac served with cucumbers on the side



Dates Honey Tartine 12.50
Fig bread topped with Ricotta, walnuts, dates & Maple syrup



Available Daily
Mon-Th 8:30 Am - 3 Pm
Fri-Sun 8:30 Am - 5 Pm

LUNCH / BRUNCH ~ WAFFLES ~ MORE ON NEXT PAGE!



Nutella Or Berry Waffles
13.50 - 13.95
Served with mixed berries, butter and your choice of maple syrup, honey or whipped cream



Double Chocolate Belgian Waffles
13.95
Belgian Waffle served with strawberries, Nutella and whipped cream



Almond Raisin Waffles
12.95
Waffle topped with almond flakes, raisins, Maple syrup and butter. Whipped cream on the side.



Rose Waffles
13.95
Waffle topped with Ricotta cheese, rose jam, condensed milk, ground pistachios. Whipped cream on the side.

LUNCH / BRUNCH ~



Belgian Waffles

Belgian Waffle served with strawberries and whipped cream

12.95



Dates Belgian Waffle

Belgian Waffle served with Ricotta cheese, dates and maple syrup

11.95



Banana Tahini Waffle

Waffle topped with Banana, Tahini, condensed milk, Nutella and sesame seeds. Whipped cream on the side.

13.95



LUNCH / BRUNCH ~ OMELETTES & QUICHES & SOUPS



Pistachio Classic Omelette

Pistachio pesto & roasted tomato omelette, served with hashbrowns and toast

14.50

Cheese Mortadella Omelette

14.50

An artistic mix of Cheeses and Halal beef & Pistachio Mortadella
Served with hashbrowns and toast

Mushrooms & Cheese Omelette

14.50

Mushrooms, Bell Peppers, Tomatoes, Cheese Omelette. Served with hashbrowns and toast

Feta Basil Omelette

13.50

Feta Cheese Omelette. Garnished with fresh basil and Sumac. served with hashbrowns and toast

Feta Basil Omelette

13.50

Feta Cheese Omelette. Garnished with fresh basil and Sumac. served with hashbrowns and toast

Smoked Turkey Omelette

14.50

Smoked Turkey, Mushrooms, Cheese. Served with hashbrowns and toast



Pistachio Quiche

12.50

Our quiche is a savory pastry crust filled with baked egg custard and includes a rotating list of ingredients; ask us what we have today! (Served on a bed of Arugula)

LUNCH / BRUNCH ~ SALADS AND SOUPS



SuperFood Quinoa Bowl

12.95

Mix Greens , Diced Avocado , Tomatoes , Bell Peppers, Quinoa, and walnuts topped with In-House dressing.



Date Almond Salad

14.50

Mix greens topped with almonds, date cubes, maple syrup, lemon, feta cheese. Dressed with maple syrup, lemon, salt



Dried Fig Salad

13.95

Bowl of arugula topped with feta cheese, walnuts, dried figs, green apples. Dressed with lemon juice, maple syrup, olive oil , salt



Green Goodness Salad

14.50

Green mix with pecans, dried cranberries, feta cheese, red bell pepper and balsamic vinaigrette



Falafel Salad

14.50

Green mix topped with falafel, tomato, pickles, Tahini sauce, mint, cucumbers, Sumac, lemon juice



Shawarma Salad

15.95

Green mix, chicken shawarma, tomato, pickles, Cesar dressing, cucumbers, Sumac

LUNCH / BRUNCH ~ SALADS AND SOUPS



Pistachio's Signature Salad

15.95

Arugula, Tomato, Red Onions, Sumac, Pistachios, Lemon, Olive Oil, Salt , Drizzle Of Our In-House Signature Pomegranate Sauce & Love



Soup of the Day

7.95

Soup du jour, ask your server!



LUNCH / BRUNCH ~ PLATTERS ~ SHARE THE LOVE





Mezze Platter (Serves two or more) 22.95
 Toasted Bread, In-House Made Hummus, Mixed Pickles
 Artichoke Hearts, Arugula, Cherry Tomatoes,
 Sliced Cucumber, Olives, Stuffed Grape Leaves,
 Haloumi Cheese On A Platter

Popular!



LUNCH / BRUNCH ~ PLATTERS ~ SHARE THE LOVE





Syrian Typical Home Breakfast for 2 (Weekends Only!) 29.95
 Includes Foul Mudammas (Syrian Fava Beans) Served With
 A Drizzle Of Olive Oil And Lemon Juice. Syrian Olives And
 Hummus With Pita Bread, Labneh, Rose Jam, Butter, Halava,
 Zaatar And Olive Oil, Halloumi Cheese, Mixed Mediterranean Olives With Fresh Veggies Served Hot Pita Bread!

Popular!



LUNCH / BRUNCH ~ SIDES & SMALL BITES







Side Of Baba Ghanoush 3.95



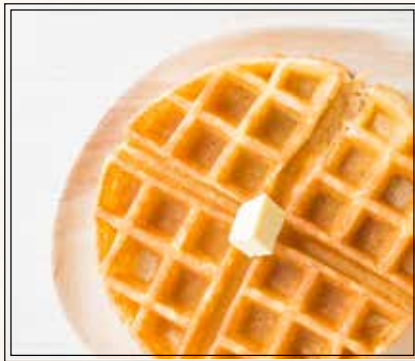
Potato chips (Bag) 2.95



Side of fruit 3.95



Side of mixed pickles 3.25



Single waffle 6.00



Side of hummus 4.95



Side of bread 2.50





*Amongst
our Most
Popular!*

DESSERTS ~ CAKES

CHANGES DAILY – please check display cases for availability



Ricotta & Pistachio Cake

7.50

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar



Chocolate Cream Puffs Glass

9.95

Cream puffs surrounded by vanilla and chocolate cream



Chocolate Temptation

6.50

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze



Chocolate Mousse Glass

9.95

Rich chocolate mousse and zabaione, topped with chocolate curls

DESSERTS ~ ITALIAN CAKES

CHANGES DAILY – please check display cases for availability



Tiramisu Big Ladyfingers

6.75

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder



Tiramisu

6.75

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder



Tiramisu Toasted Almond Cake

6.25

Two layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs



Selva Nera (Black Forest)

7.25

Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with a chocolate ribbon



Cappuccino Cake

6.95

Alternating layers of espresso drenched chocolate sponge cake and coffee cream, decorated with cocoa powder

DESSERTS ~ ITALIAN CAKES

CHANGES DAILY – please check display cases for availability



Chocolate Ganache Cheesecake 7.45

New York style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base



Torta Limone (Lemon Meringue) 6.95

Shortcrust pastry base filled with a refreshing lemon cream and topped with a golden baked meringue



Hazelnut Passion 6.50

Chocolate shortcrust pastry filled with hazelnut cream made with hazelnuts from Piedmont, decorated with praline hazelnuts



Blanca Cake 6.75

A hazelnut cookie base and chocolate sponge cake filled and topped with vanilla flavored cream studded with chocolate chips, all coated in a white chocolate miroir and rimmed with white chocolate sprinkles



Geometric Chocolate & Pear 7.50

Dark chocolate cream, pear puree & cubes from Italian pears, all decorated with dark chocolate.

DESSERTS ~ ITALIAN CAKES

CHANGES DAILY – please check display cases for availability



Crostata Cioccolato (Chocolate Tart) 4.95

A shortcrust pastry filled with a chocolate hazelnut cream



Lemon & Ginger Tart - Vegan 4.95

Crostata Limone e Zenzero: A multigrain tart shell filled with lemon and ginger marmalade. Vegan friendly



Apple Tart 6.95

Shortcrust pastry base filled with sliced apples, decorated with a lattice of shortcrust pastry strips and finished with glaze



Crostata di Pere (Pear Tart) 6.25

Almond cream topped with pear halves on a shortcrust pastry base



Mixed Berry Tart 7.25

Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries

DESSERTS ~ ITALIAN CAKES

CHANGES DAILY – please check display cases for availability



Red Velvet

6.95

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles and surrounded by red cake crumbs



Torta Nocciola

6.95

– *Praline Hazelnuts Cake*

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts



Cioccolato More e Lamprone

8.55

(*Chocolate Mixed Berry*)

A chocolate and almond shortcrust pastry filled with chocolate ganache made with cocoa nibs from the Dominican Republic, topped with raspberries and blackberries



Pastiera - The Classic Neapolitan cake

6.75

The classic Neapolitan cake: shortcrust pastry base filled with a blend of ricotta cheese, wheat and candied orange



Napoleon (MilleFeuille)

6.95

Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar



Torta della Nonna

7.55

(*Grandmother Cake*)

Pastry cream on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar

DESSERTS ~ ITALIAN CAKES

CHANGES DAILY – please check display cases for availability



Limoncello Raspberry Cake

6.50

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry miroir and white chocolate piping



Limoncello Mascarpone Cake

6.75

Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce



Monterosa

6.75

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries



Crostata Creme Brulee

6.25

A shortcrust pastry base filled with cream and finished with caramelized sugar



Apple Strudel

6.30

Classic Austrian Apple Strudel: A blend of apples, raisins and spices, all enveloped in a puff pastry and decorated with glazed sliced apples

DESSERTS ~ COPPA



Coppa al Limone di Sorrento PGI 10.50

Sponge cake soaked in lemon juice followed by vanilla flavored cream, topped with lemon sauce & chopped pistachios. Each cup contains 1.2 oz. of fresh lemons from Sorrento PGI



Coppa Espresso Creme Brulee 10.50

Creamy custard flavored with espresso, topped with caramelized sugar



Coppa Creme Brulee & Berries 10.50

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel



Coppa Raspberries & Cream 10.50

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios



Coppa Mascarpone & Fragole 10.50

A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberries and strawberry sauce



Coppa Mascarpone 10.50

A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls

DESSERTS ~ BAKLAVA



Traditional Baklava Pistachio 2.95

A dessert originating in the middle east made of phyllo pastry filled with chopped pistachios and soaked in honey.



Traditional Baklava Walnut 2.95

A dessert originating in the middle east made of phyllo pastry filled with chopped walnuts and soaked in honey.



Birds Nest Pistachio 2.75

Pistachio filled Baklava



Baklava Box 4pc 9.95

An assortment of our Baklava kinds (4 pieces)

Baklava Box 8pc 16.95

An assortment of our Baklava kinds (8 pieces)

Baklava Box 13pc 25.95

(Baker's Dozen)
An assortment of our Baklava kinds (13 pieces)



Birds Nest Cashew 2.50

Cashew filled Baklava

DESSERTS ~ SWEETS



Pistachio Kunafeh! 13.95
Knafeh is a traditional Middle Eastern dessert made with spun pastry called kataifi, soaked in a sweet, sugar-based syrup called attar, and typically layered with cheese and covered with pistachio



Nammoura 4.60
[Nam-mou-rah]. A sweet semi-soft semolina cake garnished with almonds



Ballourie 2.55
Orange blossom flavored pistachios between two layers of knafeh (shredded filo pastry).



Cashew Fingers (3 Pcs) 2.95
Made with ground cashews, finely rolled filo dough and ghee



Hareeseh (Pistachio Semolina Cake) 7.95
Hareeseh + Syrian coffee = heaven



Pistachio Halaweh Halva 2.75
Tahini, honey and pistachios. AKA Halva

DESSERTS ~ SWEETS



Burma - Pistachio 2.90
Extra roasted pistachio with honey rolled in a crispy knafeh (shredded filo dough) layer burma. Pistachio ingredients: pistachio nuts, wheat flour, sugar, water, soy bean oil, butter, lemon juice



Burma - Cashew 2.90
Extra roasted cashew with honey rolled in a crispy knafeh (shredded filo dough) layer burma. Cashew ingredients: cashew nuts, wheat flour, sugar, water, soy bean oil, butter, lemon juice



5 Dates Plain 3.95
Deliciously sweet dates, great paired with Syrian or Turkish coffee



Barazik (5 pcs) 3.95
Honey sesame cookies with pistachio and a hint of rose water. Great with coffee in the morning!

Barazik Box (25 pcs) 16.95
Honey sesame cookies with pistachio and a hint of rose water. Great with coffee in the morning!





DESSERTS ~ PASTRIES





Multigrain Croissant 3.95



Almond Croissant 4.95



Chocolate Croissant 4.25



Butter Croissant 3.95



Scone 4.25
Ask Us what we have today! Always on Rotation, Always Fresh!



Donut Muffin 5.35



Muffin 4.50 - 4.85
Availability varies per day





DESSERTS ~ PASTRIES





Choco Banana Bread 4.50



Zucchini Bread 4.75
A tender, slightly sweet, zucchini bread with a hint of cinnamon & bits of walnut



Cupcake! 5.95
Our signature homemade cupcakes! Ask Us what we have today! Always on Rotation, Always Fresh!



Macaroons (2pcs) 4.95
Made in-house, flavors differ per week



Morning Cinna Buns 6.50
Ask Us what we have today! Always on Rotation, Always Fresh!



Cookie 2.75





DESSERTS ~ PARFAITS & PUDDINGS







Pistachio Parfait Cup

Sweet Vanilla yogurt topped with fruit and sweet crunchy granola

Add honey 50c

Add banana 50c

Add MORE pistachios! 75c

4.25



Pistachio's Classic Pudding

Rich whole milk pudding with rose water, almonds, pistachios, whipped cream and a cherry!

5.75





DESSERTS ~ TURKISH DELIGHT







Pistachio Turkish Delight

2.95



Rose Turkish Delight

2.95

Vegan, gluten free



Mastic Turkish Delight

2.95



Turkish Delight Mixed Berries (3pcs)

2.95

The famous chewy, sweet, confectionery treat that originated in Turkey about 500 years ago and spread across the globe



Turkish Delight Classic w/ Nuts (3pcs)

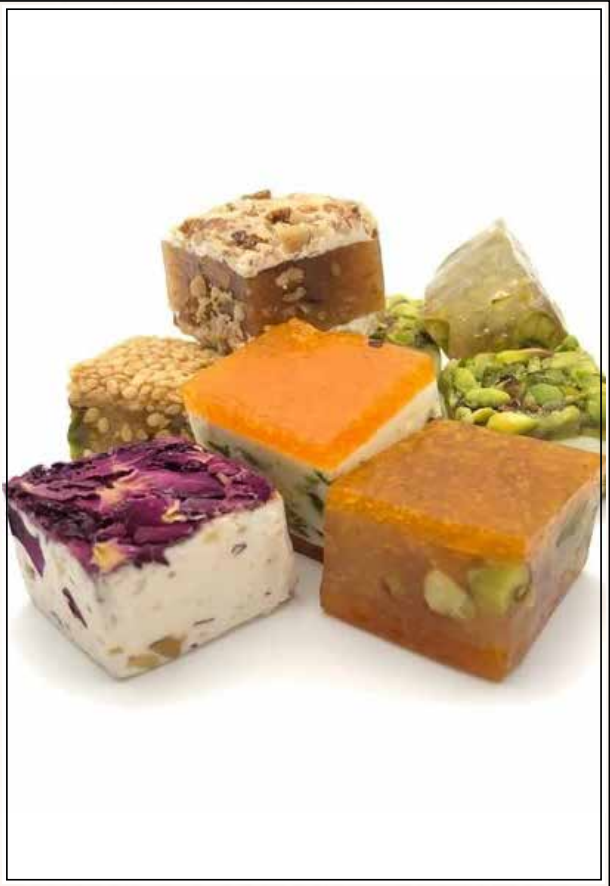
2.95

Turkish Delights, traditionally known as Lokum, are a confectionery treat that originated in Turkey about 500 years ago and spread across the globe. This original variation is filled with nuts.



Pomegranate Turkish Delight

5.75




Mixed Malban (5pcs)


5.50


A mix of the decadent, sweet, Malban Turkish Delight





DESSERTS ~ ICE CREAM







Chocolate Truffle 6.45
Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder



Pistachio Truffle 6.45
A heart of pistachio cream surrounded by pistachio gelato all rolled in praline hazelnuts & pistachios



Hazelnut Truffle 6.45
Hazelnuts semifreddo ice cream with a liquid chocolate core, coated with praline hazelnuts and crushed meringue



Limoncello Truffle 6.45
Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue



Damascene Pistachio Roll 40.00
14 inches of pure damascus heavy cream & pistachio ice cream



Pistachio Ice Cream - Individual Slice 6.45



Semifreddo Torroncino - Nougat Ice Cream 6.95
Nougat semifreddo topped with caramelized hazelnuts



DRINKS ~ HOT

Drip Coffee

2.40 - 2.90

Our house drip coffee is freedom blend from giv roasters in canton, ct.

Double Espresso

2.90

Cortado (8oz only)

3.40

Equal parts espresso and steamed milk, but with a short (ristretto) espresso shot. Making it more tart and concentrated. Milk is steamed to a warm temperature and lightly frothed. Cooler than a latte or cappuccino.

Americano

3.40 – 3.90

A double shot of espresso cut with water, hot or cold. Drinks like a brewed coffee with the taste of freshly pulled espresso shot.



Cappuccino

3.70 – 4.20

A double shot of espresso with steamed milk that is frothed several seconds longer than a latte for a thick, light, layer of foam. Lighter and fluffier than a latte.

Cafe au Lait

3.80 – 4.20

2/3 Brewed drip coffee
1/3 steamed milk added

Latte

4.20 – 4.70

A double espresso paired with steamed milk with a thin layer of foam. Any flavor syrup should be added to cup first.

Mocha

4.70 – 5.20

A double shot of espresso with chocolate syrup, made the same way as a hot latte – with steamed milk

Chai

4.20 – 4.70

Chai concentrate steamed with milk in a pitcher and poured into a hot cup

Chai - Turmeric

4.20 - 4.70

Chai concentrate steamed with milk in a pitcher and poured into a hot cup, topped with a dusting of tumeric



Lavender Latte

4.95 – 5.45

Latte with lavender syrup added to hot cup before espresso and steamed milk is poured. Garnished with lavender pedals.

Almond Latte

4.95 – 5.45

Latte with almond syrup added to hot cup before espresso and steamed milk is poured

Hot Chocolate

3.70 – 4.20

Steamer (select flavor)

2.25 – 2.75

Apple Cider

3.20 – 3.75

Honey Cinnamon Latte

4.95 – 5.45

Latte with honey added to the hot cup before espresso and steamed milk are poured

Honey Ginger Latte

4.95 – 5.90

Latte with honey and ginger syrup added to the bottom of a hot cup before espresso and steamed milk are poured

Rose Latte

5.35 – 5.95

Latte with two small drops of rosewater added to the cup before coffee and steamed milk is poured

Orange Blossom Latte

4.95 – 5.45

Latte with two small drops of orange blossom water added to the hot cup before espresso and steamed milk is poured



Spicy Mexican Mocha

4.95 – 5.45

Mocha variation using the holy kakow spicy mocha syrup. Made the same way as a mocha latte.

Matcha

4.70 – 5.20

Made with concentrated green tea powder. This is unsweetened but can be sweetened upon request with flavor syrup or sweetener.



Turkish Coffee with baklava or dates

6.95

A finely ground medium roast coffee prepared with no filter method, it is heated in the Turkish Coffee kettle machine until it boils and pours into a cup. Usually served with something sweet, like baklava or dates. Turkish coffee has no Cardamom added (Syrian coffee has Cardamom).

Syrian Coffee (with cardamom) with baklava or dates

6.95

A finely ground dark roast coffee prepared with no filter method, added cardamom, it is heated in the Turkish Coffee kettle machine until it boils and pours into a cup. Usually served with something sweet, like baklava or dates. Syrian coffee has Cardamom added.

Cardamom Latte – "Mohamad Style"

5.35 – 5.95

Two long shots of espresso, ground cardamom, cardamom syrup, frothy whole milk



Cardamom Honey Tea Latte

4.95 – 5.45

Latte with cardamom syrup added to hot cup before espresso and steamed milk is poured

Cardamom Latte

5.35 – 5.95

Two long shots of espresso, ground cardamom, cardamom syrup, frothy whole milk

DRINKS ~ COLD



Cold Brew

3.70 - 4.50

Homemade cold brew, steeped for 24 hours.

Fresh Squeezed Orange Juice

2.75

12 Oz of the freshest orange juice, squeezed right here at Pistachio!

Iced Honey Cinnamon Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, honey and cinnamon mixed in

Iced Honey Ginger Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, honey, and ginger syrup

Iced Orange Blossom Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, and orange blossom water

Iced Rose Latte

4.95 - Us5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, and red rose water

Iced Chai

4.40 - 5.20

Half chai mix, half milk of your choice, a pump of simple syrup

Iced Almond Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, and almond syrup

Iced Cardamom Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, and cardamom syrup



Iced Matcha

4.40 - 5.40

Molten matcha, shaken over ice, poured over ice, your choice of milk, optional simple syrup

Iced Tea

3.70

Tea of your choice, steeped for few minutes and poured over ice

Iced Mocha

4.95 - 5.45

Double espresso shots, shaken over ice and chocolate sauce, poured over ice, your choice of milk. Choose between white, milk, or dark chocolate

Iced Lavender Latte

4.95 - 5.45

Double espresso shots, shaken over ice, poured over ice, your choice of milk, and lavender syrup

Iced Latte

4.40 - 5.20

Double espresso shots, shaken over ice, poured over ice, your choice of milk

Iced Chocolate Covered Almonds Bliss

4.95 - 5.45

Double espresso shots, shaken over ice with dark chocolate syrup, poured over ice, your choice of milk, and almond syrup

Iced Spicy Mexican Mocha

4.95 - 5.45

This Mexican-Style Mocha is sweetened with organic sugar and brings a little spice and heat to your mochas or desserts! Double Espresso

Shots, Shaken over ice, Chili Chocolate Syrup, Poured over ice, your choice of milk.

Iced London Fog

4.95 - 5.45

Steeped iced aromatic early grey, your choice of milk, vanilla and lavender syrups

Iced Americano

3.75 - 4.00

Double espresso shots, shaken over ice, poured over ice water. Add your selection of milk

Iced Pistachio Latte

5.45 - 5.95

Double espresso shots, shaken over ice, poured over ice, tache pistachio milk, and simple syrup. An amazing dairy free cold drink.



SMOOTHIES

4.90 – 6.25

Wild Watermelon Dragonfruit

Strawberry Banana

Blooming Berry

Mango

Tropical

Peach

Harvest Greens





TEA

	3.70	Earl Grey Tea
Chamomile Honey Vanilla Tea		Earl Grey Decaf
Rosehip Hibiscus Cherry Tea		Peppermint Lemon Tea
Black Currant Tea		Raspberry Tea
Apricot Sunrise		Lemon Ginger Tea
Immune (Lemon Ginger Turmeric)		Strawberry Tea
Cleanse (Rosemary Ginger Fennel)		Ceylon Tea
Apple Refresh Tea		Cardamom Tea
Peach Passionfruit Tea		Mint Mystique
Chamomile Lemongrass Tea		Darjeeling Tea
Zesty Orange Lemon Tea		London Green Tea
A refreshing, invigorating orange and lemon blend		Jasmine Romance
		Lemon Vitality
		Black Tea English Breakfast
		Green Tea

OTHER

Fresh Squeezed Orange Juice	2.75
12 Oz of the freshest orange juice, squeezed right here at Pistachio!	
S.Pellegrino Please ask Us for available flavors!	2.50
S.Pellegrino Limonata	2.50
Perrier Bottled Water	2.50
S.Pellegrino Water Bottle	1.95
Village Springs Water Bottle	1.75
Perrier Fusions Flavored Sparkling Water	2.95
Child Milk	1.00





Have your party with us next time!



Reserve our space ~ pistachio cafe.com

BOOK YOUR EVENT TODAY!

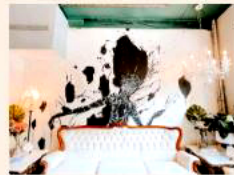
EVENTS



FULL DINING HALL RESERVATION

6 hr | \$850

Book our whole dining section for a private event. Custom Drink and Food Menus available. Food Catered by Pistachio. No Outside Food Allowed. Catering Pricing also available per person. Max Occupancy: 50 Persons. Max Time: 4-6 Hrs.



SALON RESERVATION

2 hr | \$150

Book the Salon for a private gathering for a minimal fee. No outside food/drinks allowed. Table service will be offered by our team. Please note this is not a private room. The Salon is open to the rest of our dine in space but is secluded at the end. Max Occupancy: 15 people. Max time 2 hrs. Fee is for the space only.



BIRTHDAY/ EVENT RESERVATION

3 hr | \$395

Parties under 15 persons Only. Book our Salon for your event. One Specialty Drink and One Dessert Included per person. Brunch Items are not included in the package and will be billed separately. Custom Cakes can be requested from our Head Baker (Please use the "Custom Cake Order" Link). Absolutely, No outside food or Cakes allowed in store. Max Occupancy: 15 Persons. Max time 3 Hrs.



pistachio cafe.com

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