

# Menu

## EGGS

**TWO ORGANIC EGGS WITH TOAST** \$8  
Scrambled, sunny side up or over easy. Add protein for an additional charge.

**BREAKFAST SANDWICH** \$7  
Two scrambled organic eggs with Swiss cheese on toasted ciabatta, plain or everything bagel. (on croissant + \$1.50)

**AMERICANO CAFE BREAKFAST** \$15  
Three organic eggs sunny side up, choice of bacon or turkey bacon, served with salad, and roasted potatoes.

**EGG-WHITE OMELETTE** \$15  
Egg-White Omelette with Spinach, Tomato and Cheddar. Served with home fries, and salad.

**OMEGA 3 BREAKFAST** \$16  
Three organic eggs any style, smoked salmon. Served with salad, and home fries.

## OPEN-FACED SANDWICHES

**GREEN GODDESS TOAST** \$12  
Organic Sourdough Bread, humus, fresh cucumbers, avocado with micro greens and balsamic and olive oil drizzle.

**AVOCADO TOAST** \$12  
Organic Sourdough with avocado, cherry tomatoes, watermelon radish, olive oil, and Maldon salt. (add an egg + \$2)

**FRESH TOMATO MOZZARELLA TOAST** \$10  
Organic Sourdough with fresh mozzarella, tomatoes, and homemade pesto drizzle.

**ALMOND BUTTER APPLES TOAST** \$12  
Toasted slice of brioche or sourdough, almond butter, sautéed cinnamon apples, topped with coconut flakes, strawberry, and maple syrup

**SMOKED SALMON CROISSANT/BAGEL** \$15  
French butter croissant with smoked salmon, whipped cream cheese, tomatoes, arugula, onions and capers, served with salad

## FLATBREADS

\$12

**MARGHERITA**  
Tomato sauce, mozzarella cheese, fresh basil, sprinkled with oregano

\$18

**PROSCIUTTO + ARUGULA**  
Shredded mozzarella, sliced fresh tomatoes, Italian Prosciutto, parmesan cheese and truffle oil

\$18

**SALMON + RICOTTA**  
Smoked salmon, ricotta with pickled onions, and capers, and fresh spinach

## BELGIAN WAFFLES

\$15

**PURPLE OVERLOAD**  
Ube waffle, blueberries, chocolate syrup, powdered sugar, purple Ube whipped cream

\$9

**SIMPLE**  
Classic Belgian waffle with butter, powdered sugar, and syrup.

\$13

**FRUIT DELIGHT**  
Belgian waffle, seasonal fruit, maple or chocolate syrup, powdered sugar, whipped cream

Please let us know if you have any food allergies or special dietary needs.

# Americano Cafe

# Menu

## GREENS

### ARUGULA BEET SALAD \$12

Arugula, Goat cheese, cooked beets, walnuts, dry cranberries, strawberries with ginger mandarin dressing

### CLASSIC CAESAR SALAD \$12

Shaved parmesan, chopped romaine, lime squeeze, caesar dressing, crisp croutons.

### KALE AND QUINOA SALAD \$12

Kale, quinoa with roasted almonds, fresh apples, and Dijon honey mustard dressing

## ICED COFFEE AND TEA

COLD BREW	4.00
ICED LATTE	4.75
ICED CAPPUCINO	4.95
ICED AMERICANO	4.00
ICED MOCHA	5.00
ICED CARAMEL MACCHIATO	5.50
ICED TEA	3.50
ICED CHAI TEA LATTE	4.50
ICED MATCHA	5.00

## HOT COFFEE AND TEA

DRIP COFFEE	2.75 3.00
CAFE LATTE	4.00 4.50
CAPPUCINO	4.00 4.75
AMERICANO	3.25 3.75
MOCHA	4.50 5.25
CARAMEL MACCHIATO	4.50 5.25
CAFE AU LAIT	3.25 3.75
DOUBLE ESPRESSO	3.25
CORTADO	3.75

## ADDS ON

Avocado	\$3
Turkey Bacon/Bacon	\$3
Organic Egg	\$2
Side Salad	\$4
Cheese	\$2

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